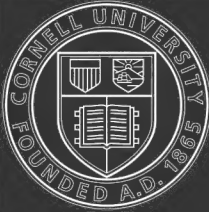




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Abbotsford
1886.

John Craig

THE
FRUIT MANUAL:

CONTAINING

THE DESCRIPTIONS, SYNONYMES, AND CLASSIFICATION

OF

THE FRUITS AND FRUIT TREES
OF GREAT BRITAIN;

WITH A HUNDRED AND ONE ENGRAVINGS OF THE
BEST VARIETIES.

By ROBERT HOGG, LL.D., F.L.S.

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Author of "British Pomology"; "The Vegetable Kingdom and its Products"; "The Gardeners'
Year Book"; and Co-Editor of "The Journal of Horticulture,"
&c., &c.*

FOURTH



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London :

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TO THE DISTINGUISHED POMOLOGISTS

M. JOSEPH DÉCAISNE,

Member of the Institute ;

M. A. MAS,

President of the Société Pomologique de France ;

AND

THE REV. J. G. C. OBERDIECK,

Superintendent, Jeinsen in Hanover ;

This Work is Dedicated,

BY THEIR FRIEND

THE AUTHOR.

PREFACE.

THE great progress which has been made in the study and cultivation of Fruits and Fruit Trees since I published my first work on the subject twenty-seven years ago renders an enlarged and more comprehensive book of this kind necessary.

In the former editions I confined my attention chiefly to the choice varieties which are grown by nurserymen for sale, and which are commonly met with in private gardens; but I now find that the spirit of inquiry has spread so far that not only the new but the old historic varieties come in for their share of attention from students of Pomology. The number of varieties therefore which I have described in this are greatly in excess of those to be found in any of the other editions of this work; and although I have endeavoured to limit its extent, I found the materials which had accumulated during the eight years which have elapsed since the publication of the last edition were so abundant, that with my utmost care to keep it within convenient compass it has attained a size which I at first did not contemplate.

I have been frequently asked to produce a larger work—one that would embrace all known fruits. This would not be a difficult task to accomplish, and might be undertaken with much less labour and exercise of judgment than have been bestowed on that which I have just completed. It would be an easy matter to translate and compile materials from existing authors who have written on the subject in various languages; but this would

only tend to enlarge the work and increase its price without adding to its real value. The knowledge that is required is not the characteristics and merits of Fruits and Fruit Trees, as they are produced in countries the physical conditions and climate of which are widely different from our own, but those that they present when cultivated among ourselves at home. These I have endeavoured to lay before my readers, together with all the information respecting them which I have gained from personal experience during the many years in which I have made this subject my special study. But if any of my readers wish for more information than these pages afford, I recommend them the works of my accomplished friends and co-workers—*Le Jardin Fruitier du Muséum*, by Mr. J. Décaisne; *Le Verger*, by Mr. A. Mas; *Le Dictionnaire de Pomologie*, by Mr. André Leroy; *Die Illustirtes Handbuch der Obstkunde*, by Mr. F. Jahn, Ed. Lucas and the Rev. Superintendent Oberdieck, and to these may be added Mr. Downing's *Fruits and Fruit Trees of America*.

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ERRATA,

Which the reader is requested to correct with a pen.



At page 312, in the Synopsis of Nectarines, transpose "Humboldt" from STANWICKS to PITMASTONS.

At page 316, under HUMBOLDT, for "Glands kidney-shaped" *read* Glands round.

At page 593, under PRESIDENT, delete what refers to Mr. Bradley as the raiser, and *read*: It was raised by Mr. Green, a gardener at High Cross, near Ware, in Hertfordshire, and was first exhibited by Mr. Hill, gardener to Robert Hanbury, Esq., of The Poles, at the Royal Botanic Society.

At page 482, under MONARCH, for 1850, *read* 1830.

THE FRUIT MANUAL.

ALMONDS.

CLASSIFICATION OF ALMONDS.

1.—FRUIT, A THIN SPONGY HUSK.

A. KERNELS SWEET.

<i>Shell Hard and Woody.</i>	<i>Shell Tender.</i>
Common Sweet.	Tender-Shelled Sweet.
Large Fruited Sweet.	Sultane.
	Pistache.

B. KERNELS BITTER.

<i>Shell Hard and Woody.</i>	<i>Shell Tender.</i>
Common Bitter.	Amère à Noyau Tendre.
Large Fruited Bitter.	

2.—FRUIT, A THICK SUCCULENT FLESH.

Peach Almond.

Abellan. See *Tender-Shelled*.

À Coque Tendre. See *Tender-Shelled*.

À Coque Tendre et à Fruit Douce. See *Tender-Shelled*.

À Gros Fruit. See *Large Fruited Sweet*.

À Noyau Tendre. See *Tender-Shelled*.

À Petit Fruit. See *Common Sweet*.

À Petit Fruit Douce. See *Common Sweet*.

À Petit Fruit et Noyau Tendre. See *Sultana*.

Common. See *Common Sweet*.

COMMON SWEET (*Common*; *À Petit Fruit*; *Commune*; *À Petit Fruit Douce*; *Douce*; *Gemeine Hartschalige*; *Süsse Mandel*; *Kleine Süsse Steinmandel*).—Fruit, one inch and a quarter to one inch and three-quarters long, one inch and a half wide, and one inch and a quarter thick.

Skin, pale green, and covered with a thick down. Stone, very hard and thick, furrowed like that of a peach. Kernel, sweet, and terminated by a sharp point. It ripens in the end of August. The flowers are always produced before the leaves, and are very pale, nearly white.

Commune. See *Common Sweet*.

Damen. See *Tender-Shelled*.

Des Dames. See *Tender-Shelled*.

Douce. See *Common Sweet*.

Douce à Coque Dur. See *Large Fruited Sweet*.

Douce à la Peau Molle. See *Tender-Shelled*.

Doux à Coque Tendre. See *Tender-Shelled*.

Gemeine Hartschalige. See *Common Sweet*.

Grosse Süsse. See *Large Fruited Sweet*.

Jordan. See *Tender-Shelled*.

Kleine Süsse. See *Common Sweet*.

Kleine Süsse Krachmandel. See *Sultana*.

Ladies' Thin-shell. See *Tender-Shelled*.

LARGE FRUITED SWEET (*Sweet; Long Hard-Shell; À Gros Fruit; Douce à Coque Dur; Grosse Süsse*).—Fruit, large, about two inches long, and an inch and a quarter broad, terminated at the point by a nipple, and marked on one side with a deep suture, and covered with a pretty thick down. Stalk, thick and short, placed on one side of the base, and inserted in a deep and furrowed cavity. Stone, thick and hard. Kernel, large, about an inch and a half long, sweet, and of an excellent flavour. It ripens in the beginning of October.

Long Hard-Shell. See *Large Fruited Sweet*.

PEACH (*Pêche*).—This, which is of no real value, is singular from being a hybrid between the almond and the peach, and possessing a great deal of the character of both parents. It is covered with a very thick and fleshy rind, which is charged with a bitter acid; but in some parts of France it acquires in warm seasons considerable succulence and flavour; even in the neighbourhood of Paris it attains as great perfection as the *Pêches de vigne*. The shell is very hard and thick, as much so as that of the peach. Kernel, large, long, and pointed, yellowish white, and with a half-sweet, half-bitter flavour. It ripens in the end of October.

This is a very old variety, being mentioned by Camerarius, Gesner, Matthioli, and John and Caspar Bauhin, under the names of *Amygdalo-Persicus*, *Persica Amygdaloides*, &c., &c.

PISTACHE (*Pistachia Sweet; Pistazien Mandel*).—Fruit, small, less so than the *Sultana*, about an inch and a quarter long, terminating in a

blunt point, and covered with fine down. The stone terminates in a sharp point, and is about the size and shape of a Pistachia, hence the name; it is tender, but not so easily broken between the fingers as the Tender-Shelled. The kernel is sweet and well flavoured. It ripens in the end of August.

This, of all others, is most esteemed in Provence and the southern departments of France, particularly when it is green, as being then more relishing.

Pistachia Sweet. See *Pistache*.

Pistazien Mandel. See *Pistache*.

Princesse. See *Tender-Shelled*.

Prinzessin. See *Tender-Shelled*.

Soft-Shelled Sweet. See *Tender-Shelled*.

Sultan. See *Sultana*.

SULTANA (*À Petit Fruit et Noyau Tendre; Sultane; Sultana Sweet; Sultan; Kleine Süsse Krachmandel*).—This is larger than the Pistache, but much smaller than the Tender-Shelled Almond, of which it is a variety, and possesses the same delicate shell. The kernel is sweet and well flavoured. It ripens in the beginning of September.

Sultana Sweet. See *Sultana*.

Sultane. See *Sultana*.

Sultane à Coque Tendre. See *Tender-Shelled*.

Süsse Krachmandel. See *Tender-Shelled*.

Süsse Mandel. See *Common Sweet*.

Sweet. See *Largē Fruited Sweet*.

TENDER-SHELLED (*À Coque Tendre; À Noyau Tendre; Doux à Coque Tendre; Sultan à Coque Tendre; Des Dames; À Coque Tendre et à Fruit Douce; Douce à la Peau Molle; Soft-Shell Sweet; Ladies' Thin-Shell; Jordan; Damen; Prinzessin; Süsse Krachmandel; Abellan; Princesse*).—Fruit, above one inch and a half long, and one inch wide; rather oval, at least more so than any of the other varieties, convex on one side, and almost straight on the other, terminated with a small point, and marked with a suture, which is higher on one side than the other. Stalk, inserted in a plain cavity. Shell, very tender, consisting of a network of large fibres, which are easily removed, because the exterior layer is more tender than the interior, so much so that it may be broken between the thumb and finger, and so porous as to be easily rubbed to dust. Kernel, large, white, sweet, and relishing. It ripens in the end of August and beginning of September.

The tree attains a good size, is vigorous, and bears well; the flowers are very small, and of a pale red colour, and are produced at the same time as the leaves.

This is the Sweet or Jordan Almond of the fruit shops. It very frequently has a double kernel.

BITTER ALMONDS.—Besides the common, there are several varieties of the Bitter Almond, such as the Large Fruited, the Tender-Shelled, and the Amandier d'Italie, but as they cannot be regarded as esculent fruit, and as they are not likely ever to be cultivated in British fruit gardens, even as objects of curiosity, it is foreign to the design of this work to introduce them here.

APPLES.

ACKLAM RUSSET (*Aclemy Russet*).—Fruit, below the medium size, two inches and a quarter wide, and two inches high; round and somewhat flattened. Skin, pale yellow tinged with green, and covered with thin grey russet, particularly on the side exposed to the sun. Eye, small and closed, set in a smooth, round, and shallow basin. Stalk, short, inserted in a moderately deep cavity. Flesh, white with a greenish tinge, firm, crisp, juicy, and highly flavoured.

An excellent dessert apple of first-rate quality; ripe in November, and will keep under favourable circumstances till March. The tree is very hardy, and an excellent bearer. It succeeds best in a dry soil, and is well adapted for espalier training.

This variety originated at the village of Acklam, in Yorkshire.

Aclemy Russet. See *Acklam Russet*.

ADAMS'S PEARMAIN (*Norfolk Pippin*).—Fruit, large, varying from two inches and a half to three inches high, and about the same in breadth at the widest part; pearmain-shaped, very even, and regularly formed. Skin, pale yellow tinged with green, and covered with delicate russet on the shaded side; but deep yellow tinged with red, and delicately streaked with livelier red on the side next the sun. Eye, small and open, with acute erect segments, set in a narrow, round, and plaited basin. Stalk, varying from half an inch to an inch long, obliquely inserted in a shallow cavity, and generally with a fleshy protuberance on one side of it. Flesh, yellowish, crisp, juicy, rich, and sugary, with an agreeable and pleasantly perfumed flavour.

A dessert apple of first-rate quality; in use from December to February. It is a large and very handsome variety, and worthy of general cultivation. The tree is a free and healthy grower, producing long slender shoots, by which, and its cucullated ovate leaves, it is easily distinguished. It is an excellent bearer even in a young state, particularly on the paradise or doucin stock, and succeeds well as an espalier.

Æsopus Spitzenberg. See *Æsopus Spitzenberg*.

Alexander. See *Emperor Alexander*.

ALEXANDRA (*Bunyard's Seedling*).—Fruit, small, roundish, of the shape of Golden Harvey, even and regular in its outline. Skin, yellowish, and covered with a thin coat of pale russet, with a blush of orange on one side. Eye, small and half open, set in a wide basin. Stalk, nearly an inch long, slender. Flesh, tender, very juicy, and very richly flavoured, with a fine aroma.

This is a delicious little early apple; ripe in the first week of September.

It was raised by Messrs. Bunyard & Son, nurserymen, Maidstone, and first fruited in 1868.

ALFRISTON (*Lord Gwydyr's Newtown Pippin; Oldaker's New; Shepherd's Pippin; Shepherd's Seedling*).—Fruit of the largest size, generally about three inches and a half wide, and from two and three quarters to three inches high; roundish and angular on the sides. Skin, greenish yellow on the shaded side, and tinged with orange next the sun, covered all over with veins, or reticulations of russet. Eye, open, set in a deep and uneven basin. Stalk, short, inserted in a deep cavity. Flesh, yellowish white, crisp, juicy, sugary, and briskly flavoured.

This is one of the largest and best culinary apples. It comes into use in the beginning of November and continues till April.

The tree is a strong and vigorous grower, very hardy, and an abundant bearer.

This variety was raised by a person of the name of Shepherd, at Uckfield, in Sussex, and has for many years been extensively cultivated in that county, under the names of *Shepherd's Seedling* and *Shepherd's Pippin*. Some years ago a Mr. Brooker, of Alfriston, near Hailsham, sent specimens of the fruit to the London Horticultural Society, and being unknown, it was called the *Alfriston*, a name by which it is now generally known. By some it is erroneously called the *Baltimore* and *Newtown Pippin*.

ALLEN'S EVERLASTING.—Fruit, rather below medium size; oblate, even and regular in its outline. Skin, with a bright deep crimson cheek next the sun, which extends almost all over the shaded side, where it is paler, and also marked with a good deal of rough brown russet. Eye, large and open, set in a wide and pretty deep round basin. Stalk, half an inch long, slender, set in a wide deep cavity. Flesh, yellowish, tender, sweet, crisp, juicy, and richly flavoured, with a fine bouquet.

A very useful apple either for the dessert or kitchen use. It keeps well till May.

Althorp Pippin. See *Marmalade Pippin*.

American Fall Pippin. See *Reinette Blanche d'Espagne*.

AMERICAN GOLDEN RUSSET.—Fruit, about the size of Golden Harvey. In form it is roundish ovate, even and regular in its outline. Skin, yellow when ripe, and covered with patches of pale brown, or rather ashen grey russet. Eye, closed, set in a narrow and shallow basin. Stalk, an inch long and slender. Flesh, yellowish, very tender and fine grained, juicy, rich, and with an aromatic flavour.

This is a very valuable dessert apple, and is in use from October to January.

The origin of this variety is unknown, but it has long existed in America, being mentioned by Coxe in 1817.

AMERICAN MOTHER (*Mother Apple; Queen Anne; Gardener's Apple*).—Fruit, above medium size, conical, uneven, and undulating on its surface, and generally higher on one side of the crown than the other. Skin, golden yellow, covered with patches and streaks of crimson on the side next the sun, and strewed with russet dots. Eye, small, closed and tapering, set in an open basin. Stalk, half an inch long, very slender, inserted in a deep cavity. Flesh, yellowish white, remarkably tender, crisp, and breaking, very juicy, sweet, and with a balsamic aroma.

One of the finest dessert apples in October.

This is an American apple, and one of the few that ripen well in this country. I may here state that the indiscriminate introduction and recommendation of American fruits have led to grievous disappointment, and growers cannot exercise too much caution in the reception of advice on this subject. I have distinguished this as the "American" Mother Apple, as there are other varieties in this country known as the Mother Apple. It originated at Bolton, Massachusetts.

American Newtown Pippin. See *Newtown Pippin*.

American Plate. See *Golden Pippin*.

AMERICAN SUMMER PEARMAIN (*Early Summer Pearmain*).—Fruit, medium sized, oblong, regularly and handsomely shaped. Skin, yellow, covered with patches and streaks of light red on the shaded side, and streaked with fine bright red, interspersed with markings of yellow, on the side next the sun. Eye, set in a wide and deep basin. Stalk, slender, inserted in a round and deep cavity. Flesh, yellow, very tender, rich, and pleasantly flavoured.

An excellent early apple, either for dessert or kitchen use. It is ripe in the end of August, and will keep till the end of September.

The tree is a healthy grower, a prolific bearer, and succeeds well on light soils.

ANNIE ELIZABETH.—Fruit, large, round, widest at the base, prominently ribbed or angular. Skin, pale yellow on the shaded side, streaked and spotted on the side next the sun with bright crimson. Eye, large, open, deeply set in an irregular angular basin. Stalk, short, deeply set. Flesh, white, and of firm, yet crisp and tender texture, with a fine, brisk, sprightly flavour. An excellent late kitchen apple, and, if kept until spring, very good for dessert.

A seedling raised by Messrs. Harrison & Sons, of Leicester. Received a First Class Certificate from the Royal Horticultural Society, 1868.

API (*Lady Apple; Api Rouge; Pomme d'Api; Petit Api Rouge; Api Petit*).—Fruit, small, oblate. Skin, thick, smooth, and shining, yellowish green in the shade, changing to pale yellow as it attains maturity, and deep glossy red, approaching to crimson, on the side

next the sun. Eye, small, set in a rather deep and plaited basin. Stalk, short, and deeply inserted. Flesh, white, crisp, tender, sweet, very juicy, and slightly perfumed.

A beautiful little dessert apple; in use from October to April. It should be eaten with the skin on, as it is there that the perfume is contained. The skin is very sensitive of shade, and any device may be formed upon it, by causing pieces of paper, in the form of the design required, to adhere on the side exposed to the sun, before it has attained its deep red colour.

The tree is of a pyramidal habit of growth, healthy, and an abundant bearer. It succeeds well in almost any situation, provided the soil is rich, loamy, and not too light or dry; and may be grown with equal success either on the doucin or crab stock. When worked on the French paradise it is well adapted for pot culture. The fruit is firmly attached to the spurs and forcibly resists the effects of high winds.

According to Merlet, the Api was first discovered as a wilding in the Forest of Api, in Brittany.

It has been asserted that this apple was brought from Peloponessus to Rome by Appius Claudius. Whether this be true or not, there can be no doubt it is of great antiquity, as all the oldest authors regard it as the production of an age prior to their own. Dalechamp and Harduin are of opinion that it is the Petisia of Pliny; but J. Baptista Porta considers it to be the Appiana of that author, who thus describes it, "Odor est his cotoneorum magnitudo quæ Claudianis, color rubens."* From this description it is evident that two varieties are referred to, the Appiana and Claudiana. Such being the case, J. Baptista Porta says, "duo sunt apud nos mala, magnitudine, et colore paria, et preciosa, quorum unum odorem servat cotoneorum, alterum minimè. Quod odore caret, vulgo dictum *Melo rosa*. Id roseo colore perfusum est, mira teneritudine et sapore, minimè fugax, pomum magnitudine media, ut facile cum ceteris de principatu certet, nec indignum Claudii nomine. Hoc Claudianum dicerem."† This *Melo Rosa* may possibly be the Pomme Rose or Gros Api; and if so, we may infer that the Api is the *Appiana*, and the Gros Api the *Claudiana* of Pliny. This, however, may be mere conjecture, but as the authority referred to was a native of Naples, and may be supposed to know something of the traditionary associations of the Roman fruits, I have deemed it advisable to record his opinion on the subject.

Although mentioned by most of the early continental writers, the Api does not appear to have been known in this country, till towards the end of the 17th century. It is first mentioned by Worlidge, who calls it "Pomme Appease, a curious apple, lately propagated; the fruit is small and pleasant, which the Madams of France carry in their pockets, by reason they yield no unpleasant scent." Lister, in his "Journey to Paris, 1698," speaking of this as being one of the apples served up in the dessert, says, "Also the Pome d'Apis, which is served here more for show than for use; being a small flat apple, very beautiful, and very red on one side, and pale or white on the other, and may serve the ladies at their toilets as a pattern to paint by." De Quintinye calls it "Une Pomme des Damoiselles et de bonne compagnie."

Under the name of *Lady Apple*, large quantities of the Api are annually imported to this country from the United States, where it is grown to a great extent, and produces a considerable return to the growers, as it always commands the highest price of any other fancy apple in the market. In the winter months, they may be seen encircled with various coloured tissue papers, adorning the windows of the fruiterers in Covent Garden Market.

There are other varieties mentioned by J. B. Porta as belonging to the Api

* Plinii Hist. Nat. Lib. xv., cap. 14.

† Villæ, p. 278.

family ; one which ripened in August, in size like the Claudiana already mentioned, and commonly called *Melo Appio Rosso*, because it retained the scent of the Api ; this is probably the Rother Sommer-api of Diel. There is another, of which he says, "Assererem tuto esse Melapium Plinii," and which was held in such estimation as to give rise to the proverb—

"Omme malum malum præter appium malum."

API ETOILLÉ (*Pomme Etoillée ; Sternapfel*).—This is a variety of the Api, from which it is distinguished by being very much flattened, and furnished with five very prominent angles on the sides, which give it the appearance of a star, hence its name. Skin, of a deep yellow on the shaded side, and reddish orange next the sun. It is a well-flavoured apple, but only of second-rate quality, and ripens about the middle or end of September.

The variety received under this name by the London Horticultural Society must have been incorrect, as in the last edition of their catalogue it is made synonymous with Api Petit.

API GROS (*Pomme Rose ; Pomme d'Api Gros ; Passe-rose*).—Fruit, below medium size, two inches and three quarters wide, and two inches high ; oblate. Skin, pale green, changing as it ripens to pale yellow on the shaded side, and pale red, mottled with green, where exposed to the sun. Eye, small and closed, set in a shallow and plaited basin. Stalk, short, inserted in a wide, rather deep, and russety cavity. Flesh, greenish, tender, crisp, very juicy, and briskly flavoured.

Suitable either for the dessert, or for culinary purposes ; it is inferior to the Api and not a first-rate apple. In use from December to March. The tree has much similarity to the Api in its growth, and is a good bearer.

This is a variety of Api, and closely resembles it in all its parts, except that it is much larger. "La Pomme Rose ressemble extremement partout son exterior à la Pomme d'Apis, mais à mon goût elle ne la vaut pas quoy que puissent dire les curieux du Rhône, qui la veulent autant élever aussi au dessus des autres, qu'ils élevent la Poire Chat au dessus des autres Poires."—*De Quintinye*.

API NOIR.—Fruit, small, but a little larger and somewhat flatter than the Api, to which it bears a close resemblance. Skin, tender, smooth, and shining as if varnished, and almost entirely covered, where exposed to the sun, with very dark crimson, almost approaching to black, like the Pomme Violette, but becoming paler towards the shaded side, where there is generally a patch of light yellow ; it is strewed with fawn-coloured dots, and some markings of russet. Eye, very small, set in a pretty deep and plaited basin. Stalk, slender, about three quarters of an inch long, inserted in a rather deep, wide, and funnel-shaped cavity, which is slightly marked with russet. Flesh, pure white, firm and juicy, tinged with red under the skin, and with a pleasant, vinous, and slightly perfumed flavour.

A dessert apple, inferior to the Api, and cultivated merely for

curiosity. It is in use from November to April, but is very apt to become mealy. The habit of the tree is similar to that of the Api, but it is rather a larger grower.

Api Petit. See *Api*.

Api Rouge. See *Api*.

Aporta. See *Emperor Alexander*.

Arbroath Pippin. See *Oslin*.

Arley. See *Wyken Pippin*.

AROMATIC RUSSET.—Fruit, medium sized, two inches and a half wide, and about two inches and a quarter high; roundish ovate, and flattened at both ends. Skin, greenish yellow, almost entirely covered with brownish grey russet, strewed with brownish scales on the shaded side, and slightly tinged with brownish red, strewed with silvery scales on the side exposed to the sun. Eye, small and open, with broad recurved segments, and set in a rather shallow basin. Stalk, short, inserted in a deep and round cavity. Flesh, greenish yellow, firm, crisp, brisk, sugary, and richly aromatic.

A very richly flavoured dessert apple of the first quality, in use from December to February.

The tree is very hardy and an abundant bearer.

The Golden Russet is often confounded with this, but the former is covered with cinnamon coloured russet and has often a bright red cheek next the sun as if varnished.

ASHMEAD'S KERNEL.—Fruit, below medium size, round and flattened, but sometimes considerably elongated. Skin, light greenish yellow, covered with yellowish brown russet, and a tinge of brown next the sun. Eye, small and partially open, placed in a moderately deep basin. Stalk, short, inserted in a round and deep cavity. Flesh, yellowish, firm, crisp, juicy, sugary, rich, and highly aromatic.

A dessert apple of the very first quality, possessing all the richness of the Nonpareil, but with a more sugary juice. It comes into use in November, but is in greatest perfection from Christmas till May.

The tree is very hardy, an excellent bearer, and will succeed in situations unfavourable to the Nonpareil, to which its leaves and shoots bear such a similarity, as to justify Mr. Lindley in believing it to be a seedling from that variety.

This delightful apple was raised at Gloucester, about the beginning of last century, by Dr. Ashmead, an eminent physician of that city. The original tree existed within the last few years, in what had originally been Dr. Ashmead's garden, but was destroyed in consequence of the ground being required for building. It stood on the spot now occupied by Clarence Street.

It is difficult to ascertain the exact period when it was raised; but the late Mr. Hignell, an eminent orchardist at Tewkesbury, in Gloucestershire, informed me, that the first time he ever saw the fruit of Ashmead's Kernel, was from a tree in the nursery of Mr. Wheeler, of Gloucester, in the year 1796, and that the tree in question had been worked from the original, and was at that time upwards of thirty years old. From this it may be inferred that the original tree had attained

some celebrity by the middle of last century. The Ashmead's Kernel has long been a favourite apple in all the gardens of West Gloucestershire, but it does not seem to have been known in other parts of the country. Like the Ribston Pippin it seems to have remained long in obscurity, before its value was generally appreciated; it is not even mentioned in the catalogue of the extensive collection which was cultivated by Miller and Sweet, of Bristol, in 1790. I find it was cultivated in the Brompton Park Nursery in 1780, at which time it was received from Mr. Wheeler, nurseryman, of Gloucester, who was author of "The Botanist's and Gardener's Dictionary," published in 1763, and great-grandfather of the present proprietor of the nursery.

Astrachan. See *White Astrachan*.

AUGUSTUS PEARMAIN.—Fruit, below medium size; pearmain-shaped, regular and handsome. Skin, thick and membranous, yellow in the shade, and marked with a few broken stripes of red; but red, streaked all over with deeper red on the side next the sun; it is dotted with grey dots, and sometimes marked with patches of grey-coloured russet, which is strewed with scales of a darker colour. Eye, small and closed, with long segments, set in a narrow and even basin. Stalk, very short, not protruding beyond the base, and having the appearance of a knob obliquely attached. Flesh, tender, juicy, brisk, and vinous, with a pleasant aromatic flavour.

A dessert apple, generally of only second-rate quality; but in some seasons it is of a rich flavour and of first-rate quality.

It is in use from November to Christmas.

Autumn Calville. See *Calville Rouge d'Automne*.

Autumn Red Calville. See *Calville Rouge d'Automne*.

Autumn Pearmain. See *Summer Pearmain*.

BACHELOR'S GLORY.—Fruit, large, three inches wide, and two and three quarters high; roundish and irregularly ribbed, generally higher on one side of the eye than the other. Skin, smooth and shining, striped with deep golden yellow, and crimson stripes. Eye, closed, with broad flat segments, and set in a plaited, irregular, and angular basin. Stalk, about half an inch long, deeply inserted in a funnel-shaped cavity, which is lined with rough scaly russet. Flesh, yellow, tender, juicy, and pleasantly flavoured.

A second-rate fruit, suitable either for the dessert or culinary purposes; in use from October to November.

This is a variety grown in the neighbourhood of Lancaster, where it is much esteemed, but in the southern districts, where the more choice varieties can be brought to perfection, it can only rank as a second-rate fruit.

Bache's Kernel. See *Best Bache*.

BADDOW PIPPIN (*D'Arcy Spice; Spring Ribston*).—Fruit, medium sized; roundish or rather oblate, with prominent ribs on the sides, which terminate in four, and sometimes five, considerable ridges at the crown, very much in the character of the London Pippin. It is sometimes of an ovate shape, caused by the stalk being prominent instead of depressed, in which case the ribs on the sides, and ridges round the

eye, are less apparent. Skin, deep lively green, changing as it ripens to yellowish green, on the shaded side, but covered on the side next the sun with dull red, which changes to orange where it blends with the yellow ground; the whole considerably marked with thin brown russet, and russety dots. Eye, rather large and open, with short segments, and set in an angular basin. Stalk, very short, not more than a quarter of an inch long, and inserted in a shallow cavity. Flesh, greenish white, firm, crisp, juicy, sugary, and with a particularly rich and vinous flavour, partaking somewhat of the Nonpareil and Ribston, but particularly the latter.

This is a first-rate dessert apple; in use in November, and possessing the desirable property of keeping till April or May.

This variety originated in the garden of Mr. John Harris, of Broomfield, near Chelmsford, and was first introduced to public notice in the autumn of 1848.

BALCHIN'S PEARMAN.—Roundish in shape, but narrowing a little towards the apex, which gives it somewhat of the Pearmain character, and one side of the apex is higher than the other. Skin, smooth and lemon yellow, with a few scattered broken streaks of pale crimson on the shaded side, and a light crimson cheek marked with broken stripes of darker crimson on the side exposed to the sun; the whole surface is strewed very thinly with small brown dots. Eye, small and open, with erect pointed segments, and set in a deep and wide basin. Stalk, short and slender, the cavity of which is very shallow and straight, not unlike that of Kerry Pippin. Flesh, white, firm, crisp, very juicy, sugary, and well flavoured.

An excellent apple, either for the dessert or kitchen purposes, the great recommendation of which is that it keeps in sound condition till May. So highly was it appreciated by the Fruit Committee of the Royal Horticultural Society that it was awarded a first-class certificate in 1867.

This was raised by Mr. Balchin, Master of the Union, Dorking.

BALDWIN (*Red Baldwin; Butter's; Woodpecker*).—Fruit, large, three inches and a half wide, and about three inches high; ovato-conical. Skin, smooth, yellow on the shaded side, and on the side next the sun deep orange, covered with stripes of bright red, which sometimes extend over the whole surface to the shaded side, and marked with large russety dots. Eye, closed, set in a deep, narrow, and plaited basin. Stalk, about an inch long, slender, and inserted in a deep cavity, from which issue ramifying patches of russet. Flesh, yellowish, crisp, juicy, and pleasantly acid, with a rich and agreeable flavour.

A culinary apple, in season from November to March. The tree is vigorous, and an abundant bearer; but, like the generality of the American sorts, it does not attain the size or flavour in this country which it does in its native soil.

This is considered one of the finest apples in the Northern States of America, and is extensively grown in Massachusetts, for the supply of the Boston market.

Balgone Pippin. See *Golden Pippin*.

BANK APPLE.—Fruit, medium sized, two inches and three quarters wide, and about two inches and a half high; roundish-ovate, regularly and handsomely formed. Skin, greenish yellow, with a blush and faint streaks of red next the sun, dotted all over with minute dots, and marked with several large spots of rough russet; the base is covered with a coating of russet, strewed with silvery scales. Eye, large and open, set in a shallow and plaited basin. Stalk, half an inch long, obliquely inserted by the side of a fleshy prominence. Flesh, firm, crisp, brisk, juicy, and pleasantly acid, resembling the Winter Greening in flavour.

It is an excellent culinary apple, in use from November to February; but as it has nothing to recommend it, in preference to other varieties already in cultivation, it need only be grown in large collections.

The original tree was produced from a pip, accidentally sown in the home nursery of Messrs. Ronalds, of Brentford, and from growing on a bank by the side of a ditch, it was called the *Bank Apple*.

BARCELONA PEARMAIN (*Speckled Golden Reinette; Speckled Pearmain; Polonia Pearmain*).—Fruit, of medium size; oval. Skin, clear pale yellow, mottled with red in the shade, but dark red next the sun, the whole covered with numerous star-like russety specks, those on the shaded side being brownish, and those next the sun yellow. Eye, small and open, with erect acuminate segments, and set in a round, even, and pretty deep basin. Stalk, about an inch long, slender, inserted in a rather shallow cavity, which is lined with russet. Flesh, yellowish white, firm, crisp, very juicy, and with a rich, vinous, and highly aromatic flavour.

One of the best dessert apples, and equally valuable for culinary purposes. It comes to perfection about the end of November, and continues in use till March.

The tree is a free grower, but does not attain the largest size. It is very hardy, an abundant bearer, and succeeds well either as a standard or an espalier.

In the third edition of the Horticultural Society's Catalogue, this is said to be the same as *Reinette Rouge*. I do not think that it is the *Reinette Rouge* of the French, which Duhamel describes as being white, or clear yellow in the shade, having often prominent ribs round the eye, which extend down the sides, so as to render the shape angular; a character at variance with that of the *Barcelona Pearmain*. But I have no doubt of it being the *Reinette Rouse* of the same author, which is described at page 302, vol. i., as a variety of *Reinette Franche*, and which he says is of an elongated shape, skin marked with a great number of russety spots, the most part of which are of a longish figure, so much so, when it is ripe, it appears as if variegated with yellow and red; a character in every way applicable to the *Barcelona Pearmain*.

BARCHARD'S SEEDLING.—Fruit, below medium size; roundish ovate, with broad obtuse angles on the sides, terminating in knobs round the crown. Skin, lemon yellow, striped with crimson on the side next the

sun. Eye, open. Stalk, half an inch long, slender. Flesh, yellowish white, firm, crisp, sweet, and with a fine brisk sub-acid flavour, like that of Manks Codlin.

An excellent culinary or dessert apple ; ripe in October. The tree is a constant bearer.

It is now much grown in some of the market-gardens about London, its fine colour making it attractive in the markets.

This was raised by Mr. Higgs, gardener to R. Barchard, Esq., Putney Heath, Surrey.

BARON WARD.—Fruit, below medium size ; ovate. Skin, smooth and shining, of a fine uniform deep yellow colour. Eye, slightly open, and not much depressed. Stalk, short. Flesh, tender, crisp, juicy, and agreeably acid. January till May.

This is an excellent apple for culinary purposes, but its small size is a great objection to it. It keeps well without shrivelling.

BARTON'S INCOMPARABLE.—Fruit, below medium size ; in shape somewhat like a Golden Knob, ovate or conical, with prominent ribs on the sides, which terminate in five ridges round the eye. Skin, yellowish green, covered with patches of pale brown russet, thickly strewed with large russet freckles, like the Barcelona Pearmain, and tinged with orange next the sun. Eye, small, partially open, with reflexed segments, set in a narrow and angular basin. Stalk, nearly three quarters of an inch long, inserted in a narrow and round cavity. Flesh, yellowish white, tender, crisp, brittle, very juicy, and when eaten is quite a mouthful of lively, vinous juice.

A dessert apple of the highest excellence ; in use from October to February.

The tree is a good and healthy grower, attains a considerable size, and is an excellent bearer.

This variety seems to be but little known, and considering its excellence rarely cultivated. I am not aware that it exists in any of the nurseries, or that it was at any period extensively propagated. The only place where I ever met with it was, in the private garden of the late Mr. Lee, of Hammersmith, whence I procured grafts from a tree in the last stage of decay.

BAXTER'S PEARMAIN.—Fruit, large, three inches and a quarter wide, and three inches high ; roundish ovate, and slightly angular. Skin, pale green, but tinged with red, and marked with a few indistinct streaks of darker red on the side exposed to the sun. Eye, open, with long spreading segments, and placed in a moderately deep basin. Stalk, short and thick, not deeply inserted. Flesh, yellowish, firm, brisk, and sugary, and with an abundance of pleasantly acid juice.

An excellent apple, suitable either for culinary purposes or the dessert ; in use from November to March.

The tree is hardy, vigorous, a most abundant bearer, and even in seasons when other varieties fail this is almost safe to ensure a plentiful crop. It is extensively cultivated in Norfolk, and deserves to be more generally known in other districts of the country.

Bay. See *Drap d'Or*.

Bayfordbury Pippin. See *Golden Pippin*.

BEACHAMWELL.—Fruit, small, about two inches wide, and the same in height; ovate, handsomely and regularly formed. Skin, greenish yellow, covered with patches and dots of russet, particularly round the eye. Eye, small and open, set in a shallow, narrow, and even basin. Stalk, about half an inch long, almost imbedded in a round cavity. Flesh, yellowish white, tender, crisp, and very juicy, with a rich, brisk, and sugary flavour.

A rich and deliciously flavoured dessert apple, of the highest excellence; in use from December to March.

The tree is perfectly hardy, a healthy and vigorous grower, but does not attain a large size; it is an excellent bearer.

This variety was raised by John Motteux, Esq., of Beachamwell, in Norfolk, where, according to Mr. George Lindley, the original tree still existed in 1831. It is not very generally cultivated, but ought to form one even in the smallest collections.

BEAUTY OF KENT.—Fruit, large; roundish ovate, broad and flattened at the base, and narrowing towards the apex, where it is terminated by several prominent angles. Skin, deep yellow slightly tinged with green, and marked with faint patches of red on the shaded side, but entirely covered with deep red, except where there are a few patches of deep yellow, on the side next the sun. Eye, small and closed, with short segments, and set in a narrow and angular basin. Stalk, short, inserted in a wide and deep cavity, which, with the base, is entirely covered with rough brown russet. Flesh, yellowish, tender, and juicy, with a pleasant sub-acid flavour.

A valuable and now well-known culinary apple; in use from October to February. When well-grown, the Beauty of Kent is perhaps the most magnificent apple in cultivation. Its great size, the beauty of its colouring, the tenderness of the flesh, and a profusion of sub-acid juice, constitute it one of our most popular winter apples for culinary purposes, and one of the most desirable and useful, either for a small garden or for more extended cultivation.

The tree is a strong and vigorous grower, attains a large size, and is a good bearer; but I have always found it subject to canker when grown on the paradise stock, and in soils which are moist and heavy.

I have not been able to ascertain the time when, or the place where this variety originated. It is first noticed by Forsyth in his *Treatise on Fruit Trees*, but is not mentioned in any of the nurserymen's catalogues, either of the last, or the early part of the present, century. It was introduced to the Brompton Park Nursery about the year 1820, and is now as extensively cultivated as most other leading varieties. In America, Downing says, "the fruit in this climate is one of the most magnificent of all apples, frequently measuring sixteen or eighteen inches in circumference." I suspect this is the *Rambour Franc* of the French pomologists.

BEAUTY OF WALTHAM.—Fruit, medium sized, of a slight pearmain shape, flattened at both ends; large, being somewhat angular. Skin, greenish yellow, streaked and flushed with crimson on the side next the sun. Eye, large, open, deeply set. Stalk, very long and slender, deeply set in a very regularly formed cavity. Flesh, soft, yellowish, sweet, and pleasant, but somewhat wanting in juiciness. A very pretty apple for dessert use in September and October.

This was raised by Mr. William Paul, of Waltham Cross, and exhibited by him at the Royal Horticultural Society in 1868.

BEDFORDSHIRE FOUNDLING (*Cambridge Pippin*).—Fruit, large, three inches and a quarter wide, and three inches and a half high; roundish ovate, inclining to oblong, with irregular and prominent angles on the sides, which extend to the apex, and form ridges round the eye. Skin, dark green at first, and changing as it attains maturity to pale greenish yellow on the shaded side, but tinged with orange on the side next the sun, and strewed with a few fawn-coloured dots. Eye, open, set in a deep, narrow, and angular basin. Stalk, short, inserted in a deep cavity. Flesh, yellowish, tender, pleasantly sub-acid, and with a somewhat sugary flavour.

An excellent culinary apple of first-rate quality; in use from November to March.

BELLE BONNE (*Winter Belle Bonne; Rolland*).—Fruit, above medium size, three inches wide, and three and a quarter high; ovate conical. Skin, thick, pale greenish yellow, and marked with a few reddish streaks on the side next the sun. Eye, small and closed. Stalk, half an inch long, obliquely inserted under a fleshy lip. Flesh, firm, juicy, and well flavoured.

A valuable culinary apple; in use from October to January. The tree is very hardy, a strong, vigorous, and healthy grower, and a good bearer.

This is a very old English variety. It was known to Parkinson so early as 1629, and also to Worlidge and Ray. But it is not noticed by any subsequent author, or enumerated in any of the nursery catalogues of the last century, until discovered by George Lindley growing in a garden at Gatton, near Norwich, and published by him in the Transactions of the London Horticultural Society, vol. iv., p. 58. He seems to be uncertain whether it is the Summer or Winter Belle Bonne of these early authors, but Worlidge's description leaves no doubt as to its identity. He says, "The Summer Belle et Bonne is a good bearer, but the fruit is not long lasting. The Winter Belle and Bon is much to be preferred to the Summer in every respect." I have no doubt, therefore, that the latter is the Belle Bonne of Lindley. Parkinson says "they are both fair fruit to look on, being yellow, and of a mean (medium) bignesse."

BELLEGE PIPPIN.—Fruit, below medium size, two inches and a half wide, and two inches high; roundish, narrowing a little towards the apex, regularly and handsomely formed. Skin, pale green, changing to yellow as it ripens, with a tinge of brown where exposed to the sun, and strewed with grey russety dots. Eye, small, partially closed with short segments, and placed in a round, narrow, and rather shallow

basin. Stalk, half an inch long, inserted in a round and deep cavity. Flesh, greenish yellow, tender, soft, brisk, sugary, and aromatic.

An excellent, but not first-rate, apple; suitable either for the desert or culinary purposes. It is in use from November to March.

BELLE GRIDELINE.—Fruit, medium sized; round and regularly formed. Skin, clear yellow, marbled and washed with clear red, and intermixed with thin grey russet next the sun. Eye, set in a deep, round basin. Stalk, slender, deeply inserted in a round cavity. Flesh, white, firm, crisp, and briskly flavoured.

An excellent dessert apple; in season from December to March. The tree is healthy and vigorous, of the middle size, and an excellent bearer.

This beautiful variety was first brought into notice by Mr. George Lindley, who found it growing in a small garden near Surrey Street Gates, Norwich, where it had originated about the year 1770. Mr. Lindley first propagated it in 1793, and the original tree died about seven years afterwards.

Belle Joséphine. See *Reinette Blanche d'Espagne*.

Bell's Scarlet. See *Scarlet Pearmain*.

BENNET APPLE.—Fruit, somewhat long, irregularly shaped, broad at the base, and narrow at the apex, but sometimes broader at the middle than either of the extremities. A few obtuse angles terminate at the eye, which is small and nearly closed, with very short segments. Stalk, half an inch long, and very slender. Skin, dingy coloured russet grey in the shade, and shaded on the sunny side with numerous streaks and patches of orange colour and muddy red.

The specific gravity of the juice is 1073.

This is a good cider apple, and produces liquor of great excellence when mixed with other varieties. It is chiefly grown in the deep strong soils of the south-west part of Herefordshire, and is common in the district known as the Golden Vale. Knight says it was a very old variety, and was known previous to the 17th century, but I have not been able to find any record of it in the early works on Pomology.

BENWELL'S PEARMAN.—Fruit, medium sized; pearmain-shaped. Skin, dull green, with broken stripes of dull red on the side next the sun. Eye, small, set in a shallow and slightly plaited basin. Stalk, deeply inserted in a round cavity, scarcely protruding beyond the base. Flesh, yellowish white, crisp, juicy, brisk, and aromatic.

A dessert apple; in use from December to January.

It received its name from a gentleman of the name of Benwell, of Henley-on-Thames, from whom it was received, and brought into cultivation by Kirke, a nurseryman at Brompton.

BERE COURT PIPPIN.—Fruit, medium sized; round, and slightly flattened. Skin, pale green, and changing to yellow as it ripens, with stripes of red next the sun. Eye, open, placed in a wide and shallow basin. Stalk, inserted in a deep cavity. Flesh, crisp, juicy, and briskly acid.

An excellent culinary apple ; in use during September and October.

This variety was raised by the Rev. S. Breedon, D.D., of Bere Court, near Pangbourne, in Berkshire.

BESS POOL.—Fruit, above medium size, two inches and three quarters wide, and nearly three inches high ; conical, and handsomely shaped. Skin, yellow with a few markings of red on the shaded side ; but where exposed to the sun it is almost entirely washed and striped with fine clear red. Eye, small and partially open, set in a rather deep and plaited basin, which is surrounded with five prominent knobs or ridges. Stalk, short and thick, inserted in a rather shallow cavity, with generally a fleshy protuberance on one side of it, and surrounded with yellowish brown russet, which extends over a considerable portion of the base. Flesh, white, tender, and juicy, with a fine, sugary, and vinous flavour.

A very handsome and excellent apple, either for culinary or dessert use. It is in season from November to March.

The tree is hardy, a vigorous grower, but an indifferent bearer till it is old. The flowers are very late in expanding, and are, therefore, not liable to be injured by spring frosts ; but they are so crowded in clusters, and the stalks are so slender and weak, they suffer much if attacked by honeydew or aphid.

This is a Nottinghamshire apple. Mr. Pearson, of Chilwell, says, "My father became so in love with the Bess Pool that he planted it largely. He used to tell how a girl named Bess Pool found in a wood the seedling tree full of ripe fruit ; how, showing the apples in her father's house—he kept a village inn—the tree became known, and my grandfather procured grafts. He would then show the seven first-planted trees of the kind in one of our nurseries, tell how Loudon had been to see them and given an account of them in his *Gardener's Magazine*, make his visitors try to clasp round their boles, and measure the space covered by their branches. He would then boast how, one season, when apples were very scarce, the fruit of these trees was sold at 7s. 6d. a-peck, and made £70, or an average of £10 a-tree.

"So far from thinking the Bess Pool a regular bearer, I believe it to be a very uncertain one, and anything but a profitable one to plant."

BEST BACHE (*Bache's Kernel*).—Fruit, medium sized ; oblong, with obtuse angles on the sides, which extend to the apex. Skin, yellow, shaded with pale red, and streaked with darker red, interspersed with a few black specks. Eye, small, segments short and flat. Stalk, short and stout.

Specific gravity of the juice, 1073.

A cider apple, grown in the south-east part of Herefordshire.

BETSEY.—Fruit, small, about two inches wide, and an inch and three quarters high ; roundish, inclining to conical and flattened. Skin, dark green at first, and considerably covered with ashy grey russet, but changing to pale yellow, and with a brownish tinge on the side next the sun. Eye, open, with short reflexed segments, and set in a very shallow depression. Stalk, short, about a quarter of an inch long, with a fleshy protuberance on one side of it, and inserted in a

shallow and narrow cavity. Flesh, greenish yellow, tender, juicy, rich, and sugary.

A dessert apple of first-rate quality, in use from November to January.

BETTY GEESON.—Fruit, quite flat and with obtuse ribs on the sides. Skin, smooth and shining, of a fine bright yellow colour, and a deep blush on the side next the sun. Eye, large, open, and set in a deep, wide, and irregular basin. Stalk, over half an inch long, slender, deeply set in a wide cavity. Flesh, white, tender, sweet, and with a brisk acidity.

A valuable late-keeping kitchen apple, which continues in use till April or May. The tree is a great bearer, and from its small growth is well adapted for bush culture.

This is a Yorkshire apple, and is known about Thirsk as “Betty Geeson’s House-end,” from having been grown against the end of her house.

Bide’s Walking-stick. See *Burr-knot*.

BIGGS’S NONESUCH.—Fruit, medium sized; round, and broadest at the base. Skin, yellow, striped with bright crimson next the sun. Eye, open, with long reflexed segments, set in a wide and deep basin. Stalk, short and deeply inserted. Flesh, yellowish, tender, and juicy.

An excellent culinary apple; in use from October to December. It is fit for use immediately it is gathered off the tree, and has a strong resemblance to the old Nonesuch, but keeps much longer.

The tree is hardy and an excellent bearer; attains to the medium size, and is less liable to the attacks of the Woolly Aphis than the old Nonesuch.

This variety was raised by Mr. Arthur Biggs, gardener to Isaac Swainson, Esq., of Twickenham, Middlesex.

BIRMINGHAM PIPPIN (*Grumas’s Pippin; Brummage Pippin; Grummage Pippin; Stone Pippin*).—Fruit, small, two inches and a quarter wide, and an inch and three quarters high; round, and slightly flattened. Skin, pale dingy yellow, mottled and veined with very thin grey russet, and russety round the base. Eye, small, quite open, frequently without any segments, and placed in a very slight depression. Stalk, short, scarcely at all depressed. Flesh, greenish, very firm, crisp, and juicy, briskly and pleasantly flavoured.

A very good dessert apple; in use from January to June.

It is remarkable for the firmness and density of its flesh, and Mr. Lindley says its specific gravity is greater than that of any other apple with which he was acquainted.

The tree is of diminutive size, with short but very stout shoots. It is a good bearer.

This variety is supposed to be a native of Warwickshire. It is what is generally known in the nurseries under the name of Stone Pippin, but the Gogar Pippin is also known by that name.

Blanche de Leipsic. See *Borsdörffer*.

BLAND'S JUBILEE (*Jubilee Pippin*).—Fruit, large, three inches and a quarter wide, and two inches and three quarters high; round, narrowing a little towards the eye, and obscurely ribbed. Skin, dull yellow tinged with green, but changing to clear yellow as it ripens; marked with russet in the basin of the eye, and strewed over its surface with large russety dots. Eye, small and closed, with long acuminate segments, set in a narrow, deep, and even basin. Stalk, short, inserted in a moderately deep cavity. Flesh, yellowish, tender, crisp, juicy, sugary, and perfumed.

An excellent apple, either for culinary purposes or the dessert. It is in use from October to January.

This was raised by Michael Bland, Esq., of Norwich. The seed was sown on the day of the jubilee which celebrated the 50th year of the reign of George III., in 1809, and the tree first produced fruit in 1818. It is not a variety which is met with in general cultivation, but deserves to be more extensively known.

Blenheim Orange. See *Blenheim Pippin*.

BLENHEIM PIPPIN (*Blenheim Orange*; *Woodstock Pippin*; *Northwick Pippin*; *Kempster's Pippin*).—Fruit, large, being generally three inches wide, and two and a half high; globular, and somewhat flattened, broader at the base than the apex, regularly and handsomely shaped. Skin, yellow, with a tinge of dull red next the sun, and streaked with deeper red. Eye, large and open, with short stunted segments, placed in a round and rather deep basin. Stalk, short and stout, rather deeply inserted, and scarcely extending beyond the base. Flesh, yellow, crisp, juicy, sweet, and pleasantly acid.

A very valuable and highly esteemed apple, either for the dessert or culinary purposes, but, strictly speaking, more suitable for the latter. It is in use from November to February.

The common complaint against the Blenheim Pippin is that the tree is a bad bearer. This is undoubtedly the case when it is young, being of a strong and vigorous habit of growth, and forming a large and very beautiful standard; but when it becomes a little aged, it bears regular and abundant crops. It may be made to produce much earlier, if grafted on the paradise stock, and grown either as an open dwarf, or an espalier.

This valuable apple was first discovered at Woodstock, in Oxfordshire, and received its name from Blenheim, the seat of the Duke of Marlborough, which is in the immediate neighbourhood. It is not noticed in any of the nursery catalogues of the last century, nor was it cultivated in the London nurseries till about the year 1818.

The following interesting account of this favourite variety appeared some years ago in the *Gardener's Chronicle*:—"In a somewhat dilapidated corner of the decaying borough of ancient Woodstock, within ten yards of the wall of Blenheim Park, stands all that remains of the original stump of that beautiful and justly celebrated apple, the Blenheim Orange. It is now entirely dead, and rapidly falling to decay, being a mere shell about ten feet high, loose in the ground, and having a large hole in the centre; till within the last three years, it occasionally sent up long, thin, wiry twigs, but this last sign of vitality has ceased, and what

remains will soon be the portion of the woodlouse and the worm. Old Grimmett the basket-maker, against the corner of whose garden-wall the venerable relict is supported, has sat looking on it from his workshop window, and while he wove the pliant osier, has meditated, for more than fifty successive summers, on the mutability of all sublunary substances, on juice, and core, and vegetable, as well as animal, and flesh, and blood. He can remember the time when, fifty years ago, he was a boy, and the tree a fine, full-bearing stem, full of bud, and blossom, and fruit, and thousands thronged from all parts to gaze on its ruddy, ripening, orange burden; then gardeners came in the spring-tide to select the much coveted scions, and to hear the tale of his horticultural child and sapling, from the lips of the son of the white-haired Kempster. But nearly a century has elapsed since Kempster fell, like a ripened fruit, and was gathered to his fathers. He lived in a narrow cottage garden in Old Woodstock, a plain, practical, labouring man; and in the midst of his bees and flowers around him, and in his 'glorious pride,' in the midst of his little garden, he realised Virgil's dream of the old Corycian: 'Et regum equabat opes animis.'

"The provincial name for this apple is still '*Kempster's Pippin*,' a lasting monumental tribute and inscription to him who first planted the kernel from whence it sprang."

Bonnet Carré. See *Calville Blanche d'Hiver*.

BOROVITSKY.—Fruit, medium sized, two inches high, and about the same in width; roundish and slightly angular. Skin, pale green strewed with silvery russet scales on the shaded side, and coloured with bright red, which is striped with deeper red on the side next the sun. Eye, set in a wide and plaited basin. Stalk, an inch long, deeply inserted in a rather wide cavity. Flesh, white, firm, brisk, juicy, and sugary.

An excellent early dessert apple, ripe in the middle of August.

This was sent from the Taurida Gardens, near St. Petersburg, to the London Horticultural Society in 1824.

Borsdorff. See *Borsdörffer*.

Borsdorff Hative. See *Borsdörffer*.

BORSDÖRFFER (*Borstorff Hative; Queen's Apple; Red Borsdorffer; Borsdorff; Postophe d'Hiver; Pomme de prochain; Reinette d'Allemagne; Blanche de Leipsic; Reinette de Misnie; Grand Bohemian Borsdörffer; Garret Pippin; King; King George; King George the Third*).—Fruit, below medium size; roundish oblate, rather narrower at the apex than the base, handsomely and regularly formed, without ribs or other inequalities. Skin, shining, pale waxen yellow in the shade, and bright deep red next the sun; it is strewed with dots, which are yellowish on the sunny side, and brownish in the shade, and marked with veins and slight traces of delicate, yellowish grey russet. Eye, large and open, with long reflexed segments, placed in a rather deep, round, and pretty even basin. Stalk, short and slender, inserted in a narrow, even, and shallow cavity, which is lined with thin russet. Flesh, white with a yellowish tinge, crisp and delicate, brisk, juicy, and sugary, and with a rich, vinous, and aromatic flavour.

A dessert apple of the first quality; in use from November to January.

The tree is a free grower and very hardy, not subject to canker, and attains the largest size. It is very prolific when it has acquired its full growth, which, in good soil, it will do in fifteen or twenty years; and even in a young state it is a good bearer. If grafted on the paradise stock it may be grown as an open dwarf or an espalier. The bloom is very hardy, and withstands the night frosts of spring better than most other varieties.

This, above all other apples, is the most highly esteemed in Germany. Diel calls it the Pride of the Germans. It is believed to have originated either at a village of Misnia, called Borsdorf, or at a place of the same name near Leipsic. According to Forsyth, it was such a favourite with Queen Charlotte, that she had a considerable quantity of them annually imported from Germany, for her own private use. It is one of the earliest recorded varieties of the continental authors, but does not seem to have been known in this country before the close of the last century. It was first grown in the Brompton Park Nursery in 1785. It is mentioned by Cordus, in 1561, as being cultivated in Misnia; which circumstance has no doubt given rise to the synonyme "Reinette de Misnie"; he also informs us it is highly esteemed for its sweet and generous flavour, and the pleasant perfume which it exhales. Wittichius, in his "Methodus Simplicium," attributes to it the power of dispelling epidemic fevers and madness!

BOSSOM.—Fruit, large and conical; handsomely and regularly formed. Skin, pale greenish yellow, considerably covered with russet, and occasionally marked with bright red next the sun. Eye, set in a shallow and plaited basin. Stalk, an inch long, inserted in a rather deep cavity. Flesh, yellowish white, tender, crisp, juicy, and sugary, and with a pleasant sub-acid flavour.

An excellent culinary apple, though not of the first quality; in use during December and January. The flesh is said to assume a fine colour when baked.

BOSTON RUSSET (*Roxbury Russet*; *Shippen's Russet*; *Putman's Russet*).—Fruit, medium sized, three inches and a quarter wide, and two inches and a half high; roundish, somewhat flattened, narrowing towards the apex, and slightly angular. Skin, covered entirely with brownish yellow russet intermixed with green, and sometimes with a faint tinge of reddish brown next the sun. Eye, closed, set in a round and rather shallow basin. Stalk, long, slender, and inserted in a moderately deep cavity. Flesh, yellowish white, juicy, sugary, briskly and richly flavoured.

A very valuable dessert apple, of the first quality; in season from January to April, and will even keep till June. It partakes much of the flavour of the Ribston Pippin, and as a late winter dessert apple is not to be surpassed.

The tree is not large, but healthy, very hardy, and an immense bearer, and, when grafted on the paradise stock, is well suited for being grown either as a dwarf or an espalier.

This is an old American variety, and one of the few introduced to this country which attains perfection in our climate. It is extensively grown in the neighbourhood of Boston, U.S., both for home consumption and exportation, and realises a considerable and profitable return to the growers.

Bough. See *Large Yellow Bough*.

Bowyer's Golden Pippin. See *Bowyer's Russet*.

BOWES'S NONESUCH.—Fruit, below medium size, two inches and a half wide, and two inches high; roundish and angular, particularly towards the crown, which is ridged and knobbed. Skin, smooth and shining, and, when quite ripe, of a pale waxen yellow colour on the shaded side, and marked with a few broken streaks of crimson; but where exposed to the sun it is washed almost all over with pale red, which is covered with broken streaks of dark crimson. Eye, slightly closed, with broad leaf-like segments, and considerably sunk. Stalk, a quarter of an inch long, stout, and inserted in a deep round russety cavity. Flesh, pale yellowish white, very tender and melting, mildly and agreeably acid, with a very delicate flavour.

A pretty little culinary apple; in use from October to Christmas.

This was introduced to me by Mr. M'Ewen, gardener to the Duke of Norfolk at Arundel Castle.

BOWYER'S RUSSET (*Bowyer's Golden Pippin*).—Fruit, small, two inches high, and about two and a half broad at the base; roundish-ovate. Skin, entirely covered with fine yellow coloured russet. Eye, small and closed, set in a small and slightly plaited basin. Stalk, short, inserted in a round cavity. Flesh, greenish white tinged with yellow, crisp, brisk, and aromatic.

A dessert apple of the first quality; in use during September and October.

The tree attains a good size, is an abundant bearer, very healthy, and not subject to canker.

BRABANT BELLEFLEUR (*Glory of Flanders; Iron Apple*).—Fruit, large, three inches and a half wide, and three and a quarter high; roundish-ovate, inclining to oblong or conical, ribbed on the sides, and narrowing towards the eye. Skin, greenish yellow, changing to lemon yellow as it attains maturity, and striped with red next the sun. Eye, large and open, with long broad segments, set in a wide and angular basin. Stalk, short, inserted in a deep and wide cavity, which is lined with brown russet. Flesh, yellowish white, firm, crisp, and juicy, with a sugary, aromatic, and pleasantly sub-acid flavour.

An excellent culinary apple of the finest quality; in use from November to April.

The tree is hardy, and though not strong, is a healthy grower, attaining the middle size, and an excellent bearer.

This variety was forwarded to the gardens of the London Horticultural Society by Messrs. Booth, of Hamburg.

BRADDICK'S NONPAREIL (*Ditton Nonpareil*).—Fruit, medium sized; roundish and flattened, inclining to oblate. Skin, smooth, greenish yellow in the shade, and brownish red next the sun, russety

round the eye, and partially covered, on the other portions of the surface, with patches of brown russet. Eye, set in a deep, round, and even basin. Stalk, half an inch long, inserted in a round and rather shallow cavity. Flesh, yellowish, rich, sugary, and aromatic.

One of the best winter dessert apples; in use from November to April, and by many considered more sweet and tender than the old Nonpareil.

The tree is quite hardy, a slender grower, and never attains to a large size, but is a very excellent bearer. It succeeds well on the paradise stock, and is well adapted for dwarfs, or for being grown as an espalier.

This excellent variety was raised by John Braddick, Esq., of Thames Ditton.

Brandy Apple. See *Golden Harvey*.

BREEDON PIPPIN.—Fruit, small, two inches and a half wide, and two inches and a quarter high; roundish, and somewhat oblate, broader at the base than the apex, where it assumes somewhat of a four-sided shape. Skin, deep dull yellow tinged with reddish orange, inclining to red on the side exposed to the sun, and marked with a few traces of delicate brown russet. Eye, open, with short ovate reflexed segments, which are frequently four in number, set in a broad, shallow, and plaited basin. Stalk, half an inch to three quarters long, inserted in a round and shallow cavity. Flesh, yellowish, firm, and with a rich, vinous, and brisk flavour, resembling that of a pine-apple.

This is one of the best dessert apples; and is in use during October and November. It bears some resemblance to the Court of Wick, but is considerably richer in flavour than that variety. The tree is hardy, a slender grower, and does not attain a large size; it is, however, an excellent bearer. It is well adapted for dwarf training, and succeeds well on the paradise stock.

This esteemed variety was raised by the Rev. Dr. Symonds Breedon, at Bere Court, near Pangbourne, Berkshire.

BRICKLEY SEEDLING.—Fruit, small, two inches and a half broad, and two inches high; roundish, and narrowing towards the apex. Skin, greenish yellow in the shade, and red where exposed to the sun, with a few streaks of red where the two colours blend. Eye, small and open, set in a smooth and rather shallow basin. Stalk, short, inserted in a wide cavity. Flesh, yellowish, firm, rich, sugary, and highly flavoured.

A very desirable winter dessert apple, of first-rate quality; it is in use from January to April. The tree is hardy and an abundant bearer.

BRIDGEWATER PIPPIN.—Fruit, large, roundish, and somewhat flattened, with prominent ribs on the sides, which extend to the basin of the eye. Skin, deep yellow, strewed with russety dots, and with a blush of red which sometimes assumes a lilac hue near the stalk. Eye,

large and open, set in a deep and angular basin. Stalk, rather short, inserted in a deep, wide, irregular, and angular cavity. Flesh, yellowish, briskly and pleasantly flavoured.

A good culinary apple of second-rate quality ; in use from October to December.

This is a very old English variety, being mentioned by Rea, in 1665, and of which he says, "It is beautiful to the eye, and pleasant to the palat."

BRINGEWOOD PIPPIN.—Fruit, small, two inches and a half wide, and an inch and three quarters high ; almost round, a good deal like a flattened Golden Pippin. Skin, of a fine rich yellow colour, covered with greyish dots, russety round the eye, and marked with a few russety dots on the side next the sun. Eye, small and open, with reflexed segments, and placed in a shallow basin. Stalk, short and slender, inserted in a moderately deep cavity, which is lined with greenish grey russet. Flesh, yellowish, firm, crisp, and sugary, with a rich and perfumed flavour.

An excellent, though not a first-rate dessert apple ; in use from January to March. Its only fault is the flesh being too dry.

The tree is hardy, but a weak and slender grower, and never attains a great size. It succeeds well on the paradise stock.

This is one of the varieties raised by Thomas Andrew Knight, Esq., of Downton Castle, Herefordshire, and which he obtained by impregnating the Golden Pippin with the pollen of the Golden Harvey.

BRISTOL PEARMAIN.—Fruit, small, about two inches and a quarter wide, and the same in height ; oblong, slightly angular on the side, and ridged round the eye. Skin, dull yellowish green, with a few pale stripes of crimson, and considerably covered with patches and dots of thin grey russet on the shaded side, but marked with thin dull red, striped with deeper and brighter red, on the side exposed to the sun, and covered with numerous dark russety dots. Eye, small and closed, with erect, acute segments, set in a deep, round, and plaited basin. Stalk, short, inserted in a shallow cavity, which is lined with thin brown russet, strewed with silvery scales. Flesh, yellow, firm, not very juicy, but briskly flavoured.

An apple of little merit ; in use from October to February.

The only place where I have ever met with this variety is in the neighbourhood of Odiham, in Hampshire.

BROAD-END (*Winter Brooding ; Kentish Brooding ; Brooding*).—Fruit, large, three inches and three quarters broad, and three inches high ; roundish, broadest at the base, and considerably flattened at the ends, somewhat oblate. Skin, yellowish green in the shade, but tinged with red next the sun, interspersed with a few streaks of red, and covered in some places with patches of fine russet. Eye, large and open, set in a rather deep and angular basin. Stalk, short, inserted in a deep cavity. Flesh, yellowish white, firm, crisp, rich, juicy, and with a pleasant sub-acid flavour.

An excellent culinary apple of the first quality ; in use from November to Christmas.

The tree is a strong, healthy, and vigorous grower, and an excellent bearer.

Brooding. See *Broad-end*.

BROAD-EYED PIPPIN.—Fruit, large and oblate. Skin, greenish yellow in the shade, and slightly tinged with red on the side exposed to the sun. Eye, large and open, set in a wide and shallow basin. Flesh, yellowish white, firm, crisp, brisk, and juicy.

An excellent culinary apple, of the first size and quality ; in use from September to January, but said by Forsyth to keep till May.

This is a very old English variety ; it is mentioned by Ray, who makes it synonymous with Kirton or Holland Pippin.

BROMLEY.—Fruit, below medium size, two inches and a quarter wide, and two inches high ; roundish. Skin, of a bright lemon yellow very much covered with crimson, and streaked with darker crimson, extending almost over the whole surface, but paler on the shaded side. Eye, open, with broad leafy segments, set in a narrow basin. Stalk, short and slender, set in a round deep cavity. Flesh, yellowish white, firm, crisp, very juicy, and with a grateful acidity.

This is one of the best cider apples, and as a sauce apple it is unsurpassed. It keeps till February, when it is as hard and firm in the flesh as it was in October.

This is grown in the Gloucestershire orchards, where it is greatly esteemed.

BROOKES'S.—Fruit, small, two inches wide, and the same in height ; conical. Skin, yellow in the shade, but orange, thinly mottled with red, next the sun, and considerably covered with thin brown russet. Eye, open and prominent, with reflexed segments, and placed in a very shallow basin. Stalk, short, inserted in a small, round, and shallow cavity, which is lined with rough russet. Flesh, yellowish, firm, not very juicy, but with a rich, sweet, and highly aromatic flavour.

A dessert apple of the first quality ; in use from September to February. The tree is a slender grower, and never attains a great size, but is a good bearer.

BROUGHTON.—Fruit, small, conical, and regularly formed. Skin, pale greenish yellow in the shade, but covered with fine, delicate, lively red, which is marked with a few streaks of deeper red on the side next the sun, and strewed with minute russety dots. Eye, small and closed, set in a shallow and plaited basin. Stalk, half an inch long, inserted in a round and shallow cavity. Flesh, greenish yellow, tender, delicate, brisk, sugary, and richly flavoured.

A valuable dessert apple of first-rate quality ; in use from October to December.

BROWN KENTING.—Fruit, above medium size, two inches and three quarters wide, and two inches and a half high; roundish, and slightly ribbed on the sides. Skin, greenish yellow, marked with distinct and well defined figures, and reticulations of russet, like the Fenouillet Jaune, on the shaded side and over the base, but green, which is almost entirely covered with a coating of smooth, thin, pale brown russet, on the side next the sun. Eye, small and closed, set in a narrow and shallow basin. Stalk, an inch long, slender and woody, inserted in a funnel-shaped cavity, which is of a green colour, and very slightly marked with russet. Flesh, yellowish, crisp, and tender, with a brisk, somewhat sugary, and pleasant aromatic flavour.

An excellent dessert apple, of first-rate quality; in use from October to Christmas, after which it becomes mealy.

BROWNLEES' RUSSET.—Large, roundish-ovate, and rather flattened. Skin, green and russety, with brownish red next the sun. Eye, closed. Stalk, short, deeply inserted. Flesh, greenish white, tender, juicy, sweet, briskly flavoured, and aromatic.

An excellent late apple, suitable either for cooking or the dessert; in use from January to May.

This was introduced by Mr. William Brownlees, a nurseryman at Hemel Hempstead, Herts, about the year 1848.

Brown Spice. See *Aromatic Russet*.

Brummage Pippin. See *Birmingham Pippin*.

BULL'S GOLDEN REINETTE.—Fruit, exactly similar in shape to a medium sized Blenheim Pippin. Skin, more highly coloured than that variety, the side next the sun being covered with a cheek of deep, brilliant, crimson; on the shaded side it is yellow, with a few broken streaks of pale crimson, the whole surface sparingly dotted with rather large grey dots. Eye, quite open, set in a plaited saucer-like basin. Stalk, half an inch long, inserted in a round, even, and deep cavity; russety over the base. Flesh, yellowish, very tender, juicy, sweet, and with a fine aroma.

A very handsome apple of the first quality, suitable for the dessert, and in use in December and January.

Bunyard's Seedling. See *Alexandra*.

Burntisland Pippin. See *Aromatic Russet*.

BURN'S SEEDLING.—Fruit, medium sized, two inches and three quarters wide, and two inches and a quarter high; roundish, flattened at the base, and narrowing towards the apex, sometimes inclining to conical. Skin, yellow, but with a blush and a few streaks of red next the sun, marked with a few patches of russet, and sprinkled with russety dots, which are thickest round the eye. Eye, large and open, set in a shallow and irregular basin. Stalk, short, thick, and fleshy, generally obliquely inserted by the side of a fleshy swelling, and

surrounded with a patch of rough russet. Flesh, yellowish, tender, juicy, and sub-acid.

An excellent culinary apple of the first quality; in use from October to Christmas.

This variety was raised by Mr. Henry Burn, gardener to the Marquis of Aylesbury, at Savernake Forest, near Marlborough.

Bur-Knot. See *Oslin*.

BURR-KNOT (*Bide's Walking-stick*).—Fruit, large, round, and even in its outline. Skin, shining, of a clear lemon yellow colour, and with a blush of red on the side next the sun. Eye, closed. Stalk, half an inch long. Flesh, white, tender, juicy, and of an agreeable acid flavour.

A good kitchen apple; in use during October and November.

The tree is a close and compact grower, and a profusion of burrs are produced on the branches which emit incipient roots. If a branch furnished with these burrs is inserted in the ground it will take root and become a tree. The name of "Bide's Walking-stick" originated from a person of that name having cut a branch for a walking-stick in Cheshire and brought it to his place near Hertford, and inserting it in the ground, it took root and became a tree.

Butters. See *Baldwin*.

BYSON WOOD RUSSET.—Fruit, below medium size; oblatovate, regularly and handsomely shaped. Skin, green, entirely covered with ashy grey russet, and strewed with greyish white freckles. Eye, small, and slightly closed, set in a round and even basin. Stalk, an inch long, slender, inserted in a rather shallow and angular cavity. Flesh, greenish, firm, crisp, and juicy, with a brisk, sugary, and aromatic flavour.

A dessert apple of the first quality; in use from December to February.

Caldwell. See *Rymer*.

Calville Blanche. See *Calville Blanche d'Hiver*.

CALVILLE BLANCHE D'ÉTÉ (*White Summer Calville; Calville Blanche*).—Fruit, medium sized, about three inches broad, and two inches high; roundish and flattened at the ends, with prominent ribs on the sides, which extend to the eye and form ridges round the apex—the true character of the Calvilles. Skin, tender and delicate; when ripe, of a very pale straw colour, and without the least tinge of red on the side exposed to the sun, but sometimes marked with a few traces of delicate russet, but no dots. Eye, large, and closed with long, broad, acuminate segments, and set in a pretty deep and very angular basin. Stalk, three quarters of an inch long, stout, inserted in a wide and rather shallow cavity, which is lined with thin russet. Flesh, white, tender, and delicate, with a sweet and pleasant flavour.

A very good early culinary apple, but not of the finest quality, being too soft and tender; it is ripe during August, and lasts till the middle of September.

The tree is a very strong and vigorous grower, with a large round head, and is an excellent bearer. It is distinguished by its very large foliage, the leaves being four and a half inches long by three and a quarter broad.

This is an old continental variety, but has been very little noticed by writers on pomology. It is mentioned in the *Jardinier Français* of 1653, and by De Quintinye; but the first work in which it is either figured or described is Knoop's "Pomologie." Duhamel does not notice it, although it is enumerated in the catalogue of the Chartreuse, from whose garden he received the materials for producing his work on fruits.

CALVILLE BLANCHE D'HIVER (*Calville Blanche; Bonnet Carré; White Winter Calville*).—Fruit, large, three inches and a half wide, and three inches and a quarter high; roundish and flattened, with broad uneven and unequal ribs, extending the whole length of the fruit, and terminating at the apex in prominent unequal ridges. Skin, delicate, pale yellow tinged with green, becoming bright golden yellow at maturity, washed with deep red on the side next the sun, and strewed with brown dots and a few markings of greyish white russet. Eye, small and closed with stout and pointed segments, set in a deep, irregular, five-ribbed basin, which is surrounded with knobs. Stalk, three quarters of an inch long, slender, and inserted the whole of its length in a deep and angular cavity, which is lined with russet. Flesh, yellowish white, delicate, and juicy, with a rich, lively, and agreeable aromatic flavour.

A valuable winter apple, admirably adapted for all culinary purposes, and excellent also for the dessert. It is in use from January to April.

The tree is a strong and vigorous grower, and a good bearer, but does not attain more than the middle size. It is rather liable to canker in damp situations, and is better suited for a dwarf than a standard; if grown on the paradise stock the appearance of the fruit is very much improved.

This variety is sometimes called *Pomme Glace*, which is, however, a distinct variety, known by the names of *Rouge des Chartreux*, and *Pomme de Concombre*; it is a variety of Calville Blanche d'Hiver; the fruit is about the size of an egg, but twice as long.

CALVILLE MALINGRE (*Malingre d'Angleterre*).—Fruit, very large, elongated, ribbed like the Calville Blanche d'Hiver, but not so much flattened as that variety. Skin, a little yellow on the shaded side, and of a beautiful deep red next the sun, which is marked with stripes of darker red, strewed all over with minute dots. Eye, small, set in a broad, deep, and angular basin, which is surrounded with prominent knobs. Stalk, slender, deeply inserted in an angular cavity. Flesh, white, delicate, very juicy, and charged with an agreeable acid.

A culinary apple of the first quality; in use from January to April, and "keeps well."

The tree is a very vigorous grower, much more so than the generality of the Calvilles; it is very hardy and an abundant bearer, and

is better adapted for being cultivated as a dwarf than an espalier ; but it does not succeed well on the paradise stock.

According to the French pomologists, this variety seems to have some connection with this country, but there is no evidence that it was at any period grown to any extent in England, or that it was ever known to any of our early pomologists. It is said by some that the name *malingre* is applied to this variety from the fruit becoming mealy or unsound, but from the observation in the Chateaux Catalogue, "est bonne cuite pour les malades," it is more probable that it is so called from being useful to invalids.

CALVILLE ROUGE D'AUTOMNE (*Autumn Calville*; *Autumn Red Calville*).—Fruit, large, three inches and a half wide, and three and a quarter high ; not so much flattened as the other Calvilles. Skin, pale red, with a trace of yellow, on the shaded side, but of a beautiful deep crimson next the sun, and marked with yellowish dots on the shaded side. Eye, half open, set in a rather shallow and ribbed basin, which is lined with fine down. Stalk, rather short, inserted in a wide and deep cavity, which is lined with russet. Flesh, white, tinged with red under the skin, and very much so on the side which is exposed to the sun ; it is tender, delicate, and juicy, with a pleasant, vinous, and violet scented flavour.

A culinary apple of inferior quality in this country, but highly esteemed on the Continent, both as a culinary and a dessert fruit. It is in season during October and November.

The tree is a strong and vigorous grower, and attains the largest size. It is also an abundant bearer. To have the fruit in perfection it ought to be grown on the paradise stock as an open dwarf, in a fine sandy loam, and not too closely pruned.

CALVILLE ROUGE D'ÉTÉ (*Red Calville*).—Fruit, medium sized, two inches and a half wide, and about the same high ; roundish, narrowing towards the apex, and with prominent ribs on the sides like the other Calvilles. Skin, yellowish white, streaked and veined with red on the shaded side, but covered with beautiful deep shining crimson on the side next the sun, and strewed with numerous white dots. Eye, small and prominent, set in a narrow and wrinkled basin. Stalk, from an inch to an inch and a half long, inserted in a deep and narrow cavity, which is lined with thin russet. Flesh, white tinged with red, crisp and tender, agreeably and pleasantly flavoured.

A culinary apple of second-rate quality, ripe during July and August. The flesh is stained with red, particularly on the side next the sun, and partakes somewhat of the flavour of the strawberry. It is valued only for its earliness. The tree is of small habit of growth, but an excellent bearer.

There is great confusion subsisting between this variety and the *Passe-pomme Rouge*, which Duhamel has described under the name of *Calville d'Été*.

CALVILLE ROUGE D'HIVER.—Fruit, large, about three inches high, and the same in width ; oblong, but not nearly so much ribbed on the sides as the other Calvilles already described. Skin, covered

with a bluish bloom, deep shining crimson on the side next the sun, but paler red on the shaded side, and strewed with numerous yellowish dots. Eye, large and closed, with long segments set in a deep warted and wrinkled basin. Stalk, slender, three quarters of an inch long, inserted in a deep cavity, which is lined with thin brown russet. Flesh, greenish white stained with red, not very juicy, tender, vinous, and with a pleasant perfumed flavour.

A culinary apple of second-rate quality, ripe during November and December. The tree attains about the middle size, is vigorous and healthy in its young state, and is a good bearer. It is well adapted for growing as dwarfs on the paradise stock, and requires a rich and warm soil.

CALVILLE ROUGE DE MICOUD.—Fruit, below medium size; oblate, and ribbed on the sides. Skin, tough, and bitter tasted, red all over, but of a deeper and darker colour on the side next the sun, and streaked and spotted with paler red on the shaded side. Eye, open, placed in a wide and deep basin. Stalk, long, inserted in a round cavity. Flesh, yellowish, white, tender, and delicate, crisp, sweet, and perfumed.

This curious apple has the extraordinary property of producing three crops of fruit in one season. The first flowers appear at the usual time in April, the second in June, and then for a time it ceases to produce any more till the month of August, when it again blooms during the whole of that month, September, October, and November, until it is checked by the severity of the frosts. The first fruit is generally ripe during August; the second in October, which are about the size of a pigeon's egg, and quite as good as the first. And so on it continues until retarded by the frosts; but those last produced are rarely fit for use.

This variety was first brought into notice by M. Thouin, of Paris, who says the tree originated on the farm of the Baroness de Micoud, near La Charité sur Loire, in the department of Nièvre.

Cambridge Pippin. See *Bedfordshire Foundling*.

Camuesar. See *Reinette Blanche d'Espagne*.

Canada Reinette. See *Reinette de Canada*.

Canadian Reinette. See *Reinette de Canada*.

CARAWAY RUSSET.—Fruit, below medium size, two inches and a half wide, and about two inches high; oblate, even and regular in its outline. Skin, covered with a very thin coat of pale brown russet, which is dotted with darker russet, and on the sun side the colour is inclining to orange. Eye, wide open, with broad reflexed segments, set in a pretty deep, wide, and saucer-like basin. Stalk, short, and rather slender, inserted in a deep cavity. Flesh, yellowish, firm, crisp, rich, juicy, and sweet, with a very fine aroma.

A dessert apple of great excellence, which keeps till February.

Carel's Seedling. See *Pinner Seedling*.

CARLISLE CODLIN.—Fruit, above medium size; ovate, flat at the base, irregular and angular on the sides. Skin, smooth and unctuous, pale yellow, and strewed with a few russety specks. Eye, closed, set in a narrow, rather deep, and plaited basin. Stalk, very short, imbedded in the cavity, which is lined with russet, a few lines of which extend over the base. Flesh, white, tender, crisp, and juicy, with a fine, brisk, and sugary flavour.

A culinary apple of the first quality; in use from August to December.

The tree is very hardy, a free grower, and an abundant bearer. As it does not attain a great size, it may be grown more closely together than most other sorts. It is a dwarf variety of the old English Codlin.

It is one of the most useful as well as one of the best culinary apples we have, being fit for use when no larger than a walnut, and after attaining their growth continuing in perfection as late as Christmas. If blanched in warm water, when used small, the outer rind slips off, and they may be baked whole; their colour is then a transparent green; and their flavour is exquisite, resembling that of a green apricot. When it is about the size of a large nutmeg, it may be made into apple marmalade, or a dried sweetmeat, which rivals the finest Portugal plum.

CAROLINE.—Fruit, medium sized; roundish. Skin, fine rich deep yellow, streaked with broad patches of red. Eye, small, set in a narrow and plaited basin. Stalk, short, inserted in a shallow cavity, which is lined with russet. Flesh, firm, brisk, juicy, and highly flavoured.

A culinary apple of first-rate quality; in use from November to February.

This variety was named in honour of Lady Caroline Suffield, the wife of Lord Suffield, of Blickling and Gunton Hall, Norfolk (Lindley).

CASTLE MAJOR.—Fruit, very large, being three inches and a half wide, and two inches and three quarters high; roundish ovate. Skin, smooth, deep lively green, with a brownish tinge, where exposed to the sun, strewed all over with minute russet dots, which are large and reddish next the sun. Eye, open, with broad, flat, ovate segments, set in a deep and plaited basin. Stalk, three quarters of an inch long, inserted in a deep, round, and slightly russety cavity. Flesh, greenish white, very tender, delicate, and marrowy, juicy, brisk, and pleasantly flavoured.

A culinary apple of the finest quality, and surpassed by none for the purpose to which it is applicable; it is in use from October to January.

This is a valuable apple to the market gardener, and is now extensively cultivated in the Kentish orchards, particularly about Faversham and Sittingbourne, for the supply of the London markets.

CATSHEAD.—Fruit, large, three inches and a quarter broad, and the same in height; oblong, nearly as broad at the apex as at the base, with prominent ribs on the sides, which extend into the basin of the eye, and terminate in several knobs. Skin, smooth and unctuous, pale

green, but with a brownish tinge next the sun, and strewed with minute russety dots. Eye, large and open, set in a large, angular, and rather deep basin. Stalk, short, and slender for the size of the fruit, inserted in a shallow and angular cavity. Flesh, tender, juicy, and sweet, with a pleasant, acid, and slightly perfumed flavour.

One of our oldest and best culinary apples; it is in use from October to January. The tree is a strong and vigorous grower, and attains the largest size, and though not an abundant bearer during the early period of its growth, it is much more productive as it becomes aged.

In the Horticultural Society's Catalogue of Fruits, and also in Lindley's Guide to the Orchard, this is made synonymous with the Costard of Ray, which is undoubtedly an error, the Costard being a distinct variety.

The Catshead is one of our oldest varieties, and was always highly esteemed for its great size. Phillips, in his poem on Cyder, says—

“ ——— Why should we sing the Thrift,
Codling or Pomroy, or of pimpled coat
The Russet, or the *Cat's-Head's* weighty orb,
Enormous in its growth, for various use
Tho' these are meet, tho' after full repast,
Are oft requir'd, and crown the rich dessert.”

In Ellis's "Modern Husbandman," he says the Catshead is "a very useful apple to the farmer, because one of them pared and wrapped up in dough serves with little trouble for making an apple-dumpling, so much in request with the Kentish farmer, for being part of a ready meal, that in the cheapest manner satiates the keen appetite of the hungry ploughman, both at home and in the field, and, therefore, has now got into such reputation in Hertfordshire, and some other counties, that it is become the most common food with a piece of bacon or pickle-pork for families."

CELLINI.—Fruit, rather above medium size; roundish and flattened at both ends. Skin, rich deep yellow, with spots and patches of lively red on the shaded side, and bright red streaked and mottled with dark crimson next the sun, with here and there a tinge of yellow breaking through. Eye, large and open, with short, acute, and reflexed segments, and set in a shallow and slightly plaited basin. Stalk, very short, inserted in a funnel-shaped cavity. Flesh, white, tender, very juicy, brisk, and pleasantly flavoured, with a somewhat balsamic aroma.

A culinary apple of the first quality; in use during October and November. It is a fine, showy, and handsome apple, bearing a strong resemblance to the Nonesuch, from which in all probability it was raised. It originated with Mr. Leonard Phillips, of Vauxhall.

Chalmers' Large. See *Dutch Codlin*.

CHERRY APPLE (*Scarlet Siberian Crab*).—Fruit, very small, about three quarters of an inch broad, and the same in height; oblate-oblong. Skin, thin and shining, of a beautiful lemon colour on the shaded side, but entirely covered with dark blood-red on the side exposed to the sun, and which extends towards the shaded side of a fine crimson. Stalk, very slender, an inch and a half long, inserted

in a small round cavity. Eye, small, without any segments, and placed in a shallow basin. Flesh, yellow, firm, crisp, and juicy, with a very pleasant and lively sub-acid flavour.

A beautiful little apple, more resembling a cherry in its general appearance than an apple. It is ripe in October.

The tree, when full grown, is from fifteen to twenty feet high, and produces an abundance of its beautiful fruit. It is perfectly hardy, and may be grown on almost any description of soil. It forms a beautiful object when grown as an ornamental tree on a lawn or shrubbery.

CHRISTIE'S PIPPIN.—Fruit, below medium size, two inches and a half wide, and two inches high; oblate, without angles, and handsomely shaped. Skin, yellow, tinged with green on the shaded side; but streaked and mottled with red next the sun, and speckled all over with large russet dots. Eye, partially closed, set in a round, even, and rather shallow basin. Stalk, short and slender, not protruding beyond the margin, inserted in a deep cavity, which is lined with russet. Flesh, yellowish white, tender, brisk, juicy, sugary, and pleasantly flavoured.

A dessert apple of the first quality; in use from December to February. The tree is an abundant bearer, but constitutionally weak, a delicate grower, and subject to canker and mildew. On the paradise stock it forms a beautiful, compact, and handsome little pyramid.

It was raised by a Mr. Christie, at Kingston-on-Thames.

Christ's Golden Reinette. See *Dutch Mignonne*.

Chucket Egg. See *Teuchat's Egg*.

Claremont. See *Winter Greening*.

CLAYGATE PEARMAN.—Fruit, medium sized; pearmain-shaped. Skin, dull yellow mixed with green, and a thin coating of russet and numerous dots on the shaded side, but marked with broken stripes of dark red on the side exposed to the sun. Eye, large and open, with long segments set in a deep basin. Stalk, an inch long, inserted in a smooth and rather deep cavity. Flesh, yellowish, crisp, juicy, rich, and sugary, partaking of the flavour of the Ribston Pippin.

A valuable and highly esteemed dessert apple of the first quality; it comes into use in November, and will continue till March.

The tree, though not a strong or vigorous grower, is hardy and healthy, attains the middle size, and is an abundant bearer. It succeeds well grafted on the paradise stock, and grown as an espalier or an open dwarf. Its shoots are slender and drooping.

This excellent variety was discovered by John Braddick, Esq., growing in a hedge near his residence at Claygate, a hamlet in the parish of Thames Ditton, in Surrey.

Clifton Nonesuch. See *Fearn's Pippin*.

Clissold's Seedling. See *Lodgemore Nonpareil*.

CLYDE TRANSPARENT.—Fruit, rather below medium size; roundish and irregularly angular in its outline. Skin, with a clear bright red which completely covers the side next the sun, mixed here and there with a short broken streak of darker crimson; on the shaded side it is clear straw yellow. Eye, closed, inserted in a shallow and plaited basin. Stalk, very short, included in a deep smooth funnel-shaped cavity. Flesh, yellowish, crisp, sweet, and juicy.

CLUSTER GOLDEN PIPPIN (*Cluster Pippin; Twin-cluster Pippin; Thickset*).—Fruit, small, two inches and a quarter wide, and two inches high; round, and slightly flattened at the top, very frequently two united, forming one fruit with two distinct eyes. Skin, smooth, greenish yellow, with a tinge of orange on the exposed side when ripe, and covered with markings and network of thin grey russet, with large patches round the stalk and the eye. Eye, large and open, nearly level with the surface. Stalk, short. Flesh, yellowish, firm, crisp, brisk, and sweet.

A good second-rate apple, remarkable more for its peculiarity of being produced in united pairs than for its excellence. It is in use from November till March.

Cluster Pippin. See *Cluster Golden Pippin*.

Coates's. See *Yorkshire Greening*.

Cœur de Pigeon. See *Pigeon*.

Cobbett's Fall Pippin. See *Reinette Blanche d'Espagne*.

COBHAM (*Pope's*).—Fruit, large; ovate, handsomely and regularly formed. Skin, clear yellow, tinged with greenish patches, and strewed with dark dots; on the side next the sun it is marked with a few faint streaks of crimson. Eye, large and open, like that of the Blenheim Pippin, and set in a wide and plaited basin. Stalk, short, deeply inserted in a round cavity, which is lined with rough russet. Flesh, yellowish, tender, crisp, sugary, and juicy, with a rich and excellent flavour.

A very valuable apple, either for the dessert or culinary purposes; it is in use from November to March. This variety has all the properties of the Blenheim Pippin, and is much superior to it, keeps longer, and has the great advantage of being an early and abundant bearer.

An excellent dessert apple, with somewhat of the flavour of Ribston Pippin. September to January.

I met with this excellent apple in the neighbourhood of Sittingbourne, in Kent, about the year 1842. The account I received of it was, that the original tree grew in the garden of a cottager of the name of Pope, at Cellar Hill, in the parish of Linstead, near Sittingbourne. It was highly prized by its owner, to whom the crop afforded a little income, and many were the unsuccessful applications of his neighbours for grafts of what became generally known as *Pope's Apple*. The proprietor of Pope's cottage built a row of other dwellings adjoining, in the gardens of which there were no fruit-trees, and, for the sake of uniformity, he cut down Pope's apple-tree, notwithstanding the offer of twenty shillings a-year more rent to spare it. The tree, being condemned, was cut down in 1846, at which period it was between fifty and sixty years old. The name of Cobham was given to it by Kirke the nurseryman at Brompton.

COCCAGEE.—Fruit, medium sized; ovate. Skin, fine yellow, smooth, and marked with green specks. Eye, small and closed. Stalk, short. Flesh, yellowish white, soft, sharply acid, and austere.

One of the oldest and best cider apples; in use from October to December. Although it is perhaps the most harsh and austere apple known, and generally considered only fit for cider, still it is one of the best for all culinary purposes, especially for baking, as it possesses a particularly rich flavour when cooked.

COCKLE'S PIPPIN (*Nutmeg Pippin*).—Fruit, medium sized; conical or ovate, and slightly angular on the sides. Skin, greenish yellow, changing as it ripens to deeper yellow, dotted with small grey dots, and covered all over the base with delicate pale brown russet. Eye, small, and slightly closed, set in an irregular and somewhat angular basin. Stalk, an inch long, rather slender, and obliquely inserted in a round and deep cavity, which is lined with russet. Flesh, yellowish, firm, tender, crisp, juicy, and sugary, with a pleasant aromatic flavour.

An excellent dessert apple, of the finest quality; in use from January to April.

This was raised by a person of the name of Cockle, near Godstone, in Surrey, and it is extensively grown in this as well as the adjoining county of Sussex.

COCKPIT.—Fruit, about medium size; obtuse ovate, and somewhat angular on the sides. Skin, green, changing as it ripens to greenish yellow, with a faint orange tinge next the sun; covered all over with small russet dots and some lines of russet. Eye, closed, with converging segments, placed in a rather shallow puckered basin. Stalk, about half an inch long, inserted in an abrupt cavity, which is lined with russet. Flesh, yellowish white, tender, juicy, and with a pleasant, brisk acidity.

A culinary apple of good quality; ripe during November and December.

In Yorkshire this is a favourite apple.

COE'S GOLDEN DROP.—Fruit, small and conical; even and regular. Skin, yellow, with a few crimson spots next the sun, and marked with small patches of thin, delicate russet. Eye, small and open, even with the surface, and surrounded with a few shallow plaits. Stalk, three quarters of an inch long, inserted in a small and shallow depression, which, together with the base, is entirely covered with russet. Flesh, greenish yellow, firm, crisp, and very juicy, brisk, sugary, and vinous.

A delicious little dessert apple of the first quality; in use from November to May. The tree is hardy, a free, upright grower, and a good bearer. It does well on the paradise stock for dwarf and espaliers.

This excellent variety was introduced to notice by Gervase Coe, of Bury St. Edmunds, who raised the Golden Drop Plum. It has been said that it is a very old variety, which has existed for many years in some Essex orchards, but was propagated by Coe as a seedling of his own.

COLE.—Fruit, large, three inches and a quarter broad, and two and a half high; roundish, considerably flattened, almost oblate, and angular on the sides. Skin, yellowish, almost entirely covered with deep crimson, and slightly marked with russet. Eye, large and closed, set in a wide and open basin. Stalk, long, covered with down, and inserted in a close, narrow cavity, with a fleshy prominence on one side of it. Flesh, white, firm, juicy, and sweet, with a rich, brisk, and pleasant flavour.

A first-rate early kitchen apple, and second-rate for the dessert. It is in use during August and September, and will even keep as long as Christmas if well preserved.

The tree is hardy, vigorous, and a good bearer; and on account of the size of the fruit should be grown rather as a dwarf than a standard.

Colonel Vaughan's. See *Kentish Pippin*.

Combermere Apple. See *Mère de Ménage*.

Concombre Ancien. See *Reinette Blanche d'Espagne*.

Concombre des Chartreuses. See *St. Julien*.

Copmanthorpe Crab. See *Dutch Mignonne*.

CORNISH AROMATIC.—Fruit, above medium size, three inches wide, and two inches and three quarters high; roundish, slightly flattened, and narrowing towards the eye. Skin, yellow on the shaded side, and covered with large patches of pale brown russet, which extend all over the base, and sprinkled with green and russety dots; but of a beautiful bright red, which is streaked with deeper red, and strewed with patches and dots of russet, on the side exposed to the sun. Eye, small and closed, with long flat segments, which are reflexed at the tips and set in an irregular basin. Stalk, short, inserted in a deep and narrow cavity, which is lined with russet. Flesh, yellowish, firm, crisp, juicy, rich, and highly aromatic.

A valuable dessert apple of first-rate quality; in use from October to Christmas. The tree is a free grower and an excellent bearer.

CORNISH GILLIFLOWER.—Fruit, large; ovate, angular on the sides, and ribbed round the eye, somewhat like a Quoining. Skin, dull green on the shaded side, and brownish red streaked with brighter red on the side next the sun; some parts of the surface marked with thin russet. Eye, large and closed, set in a narrow and angular basin. Stalk, three quarters of an inch long, inserted in a rather shallow cavity. Flesh, yellowish, firm, rich, and aromatic.

This is one of our best dessert apples, remarkable for its rich and aromatic flavour; it is in use from December to May. The tree is hardy, and a free grower, attaining the middle size, but not an abundant bearer; it produces its fruit at the extremities of the last year's wood, and great care should, therefore, be taken to preserve the bearing

shoots. It succeeds well grafted on the paradise stock, and grown as an espalier or an open dwarf.

This valuable apple was brought into notice by Sir Christopher Hawkins, who sent it to the London Horticultural Society in 1813. It was discovered about the beginning of the present century, growing in a cottager's garden near Truro, in Cornwall.

The name July-flower is very often applied to this and some other varieties of apples, and also to flowers; but it is only a corruption of the more correct name, Gilliflower, which is derived from the French *Girofle*, signifying a clove, and hence the flower, which has the scent of that spice, is called *Giroftier*, which has been transformed to *Gilliflower*. In Chaucer's "Romaunt of the Rose" he writes it *Gylofre* :

"There was eke wexyng many a spice,
As Clowe Gylofre and liquorice."

Turner writes it *Gelower* and *Gelyfloure*. The proper name, therefore, is Gilliflower, and not July-flower, as if it had some reference to the month of July.

CORSE HILL (*Corset Hill*; *Cosset Hill*).—Fruit, below medium size, two inches and a quarter wide, and over two inches high; short pearmain-shaped, smooth and even in its outline, narrowing abruptly from the middle to the crown, which gives the upper part of the fruit a snouted figure. Skin, thick and membranous, shining, pale lemon on the shaded side, but with a fine bright red cheek on the side next the sun, which frequently extends over two thirds of the surface of the fruit, and the whole is thickly strewed with minute russety points. Eye, rather large, and closed with long and broad leaf-like segments, placed in a round, even, and saucer-like, slightly plaited basin. Stalk, a mere fleshy knob, but occasionally, and very rarely, a quarter of an inch long and woody, inserted in a very shallow cavity lined with pale brown russet. Flesh, white, tender, not very juicy, brisk, and slightly sweet.

A culinary apple of second-rate quality, which takes well, and is in use during December and January.

It is much grown in the Gloucestershire orchards, and received its name from having been raised at Corse Hill, near Gloucester, where the seedling tree is still existing. I received it from T. Wintle, Esq., of Gloucester.

Corset Hill. See *Corse Hill*.

Cosset Hill. See *Corse Hill*.

COSTARD (*Coulthard*; *Prussian Pippin*).—Fruit, above medium size, two inches and three quarters, or three inches wide, and three inches and a quarter high; oblong, but narrowing a little towards the eye, distinctly five-sided, having five prominent ribs on the sides, which extend into the basin of the eye, and form ridges round the crown. Skin, smooth, dull yellowish green, strewed all over with imbedded grey specks. Eye, partially closed with long acuminate segments, and set in a rather deep and angular basin. Stalk, about a quarter of an

inch long, inserted in a round, rather shallow, and narrow cavity. Flesh, greenish white, tender, juicy, and with a brisk and pleasant sub-acid flavour.

An excellent culinary apple of first-rate quality. It is in season from October to Christmas. The tree is hardy, a strong and vigorous grower, with strong downy shoots, and an abundant bearer.

The Costard is one of our oldest English apples. It is mentioned under the name of "Poma Costard," in the fruiterers' bills of Edward the First, in 1292, at which time it was sold for a shilling a hundred. The true costard is now rarely to be met with, but at an early period it must have been very extensively grown, for the retailers of it were called Costardmongers, an appellation now transformed into Costermongers. It is mentioned by William Lawson, in 1597, who, in his quaint style, says, "Of your apple-trees you shall finde difference in growth. A good pipping will grow large, and a Costard-tree : stead them on the north side of your other apples, thus being placed, the least will give sunne to the rest, and the greatest will shroud their fellows."

Modern authors make the Costard synonymous with the Catshead, chiefly, I think, on the authority of Mr. George Lindley, who has it so in the "Guide to the Orchard"; but this is evidently an error. All the early authors who mention both varieties regard them as distinct. Parkinson describes two varieties of Costard—the "Gray" and the "Greene." Of the former he says, "It is a good great apple, somewhat whitish on the outside, and abideth the winter. The Green Costard is like the other, but greener on the outside continually." Ray describes both the Catshead and Costard as distinct, and Leonard Meager enumerates three varieties of Costard in his list—the white, grey, and red; but which of these is identical with that described above, it is difficult now to determine.

Some etymologists, and Dr. Johnson among the number, consider this name to be derived from *Cost*, a head; but what connection there is between either the shape or other appearance of this apple, and a head, more than any other variety, must puzzle any one to discover. Is it not more probable that it is derived from *Costatus* (*Anglice*, costate, or ribbed), on account of the prominent ribs or angles on its sides? I think this a much more likely derivation.

COUL BLUSH.—Fruit, medium sized; roundish, and angular on the sides. A good deal resembling the Hawthornden. Skin, pale yellow, marked with dull red next the sun, and streaked and dotted with deeper red. Stalk, slender. Flesh, yellowish, crisp, juicy, brisk, and well-flavoured.

An excellent culinary apple; in use from October to February. It is said to be of finer flavour than the Hawthornden, and to be even a good dessert apple.

The tree is hardy, a strong, vigorous, and upright grower, and an abundant bearer. It is well suited for all northern and exposed situations.

This is one of the varieties raised by Sir G. S. Mackenzie, Bart., of Coul, Rosshire.

Coulthard. See *Costard*.

COURT OF WICK (*Fry's Pippin*; *Golden Drop*; *Knightwick Pippin*; *Phillips' Reinette*; *Wood's Huntingdon*; *Weeks' Pippin*; *Yellow Pippin*).—Fruit, below medium size; roundish ovate, regular and handsome. Skin, when fully ripe, of a fine clear yellow, with bright orange, which sometimes breaks out in a faint red next the sun,

and covered all over with russety freckles. Eye, large and open, with long, acuminate, and reflexed segments, set in a wide, shallow, and even basin. Stalk, short and slender, inserted in a smooth and even cavity, which is lined with thin russet. Flesh, yellow, tender, crisp, very juicy, rich, and highly flavoured.

One of the best and most valuable dessert apples, both as regards the hardness of the tree, and the rich and delicious flavour of the fruit, which is not inferior to that of the Golden Pippin. It is in use from October to March.

The tree attains the middle size, is healthy, hardy, and an abundant bearer. There is scarcely any description of soil or exposure where it does not succeed, nor is it subject to the attacks of blight and canker. It grows well on the paradise stock, producing fruit much larger than on the crab, but not of so long duration. There are some soils, such as the Hastings sand, which produce the fruit of Court of Wick of a fine clear orange with a somewhat carmine cheek on the side next the sun.

This variety is said to have originated at Court of Wick, in Somersetshire, and to have been raised from a pip of the Golden Pippin.

COURT-PENDÛ-PLAT (*Courtpendû*; *Court-pendû plat rougeâtre*; *Court-pendû rond gros*; *Court-pendû rond très gros*; *Court-pendû rond rougeâtre*; *Court-pendû rosat*; *Court-pendû musqué*; *Court-pendû-rouge musqué*; *Court-pendû rouge*; *Courpendû vermeil*; *Corianda rose*; *Kurtzstiel*; *Court-pendû rouge*; *Court-pendû rosaar*; *Reinette Court-pendû rouge*; *Princesse Noble Zoete*; *Garnons*; *Woolaton Pippin*; *Wise Apple*).—Fruit, medium sized; oblate, regularly and handsomely shaped. Skin, bright green at first on the shaded side, but changing as it ripens to clear yellow, marked with traces of russet, and russety dots; but entirely covered with rich deep red next the sun. Stalk, short and deeply inserted. Eye, large and open, with short segments which are reflexed at the tips, set in a wide, rather deep basin. Flesh, yellow, firm, crisp, very juicy, richly flavoured.

A valuable dessert apple of the first quality, in use from December to May. The tree is of small growth, very hardy, and an abundant bearer. Grafted on the paradise stock it makes excellent bushes and espaliers. The blossom of this variety expands later than that of any other variety, and on that account is less liable to be injured by spring frosts; and hence it has been called the *Wise Apple*.

This is not the *Capendu* of Duhamel, as quoted by Lindley and Downing; neither is it the *Court-Pendu* of Forsyth and De Quintinye, that variety being the *Fenouillet Rouge* of Duhamel. The *Courpendu* of Miller is also a different apple from any of those just mentioned, and is distinguished by having a long and slender stalk, "so that the fruit is always hanging downwards." The name of this variety is derived from *Corps pendu*, translated by some *Hanging Body*, whereas that of the variety above described is from *Court pendu*, signifying *suspended short*, the stalk being so short that the fruit sits, as it were, upon the branch. The name *Capendu*, or *Capenduz*, is mentioned by the earliest authors, but applied to different varieties of apples. It is met with in Ruellius, Tragus, Curtius, and

Dalechamp, the latter considering it the *Cestiana* of Pliny. Curtius applies the name to a yellow apple, and so also does Ruellius; but Tragus considers it one of the varieties of *Passe-pomme*. He says: "Capendua magna sunt alba et dulcia, in quorum utero semina per maturitatem sonant, Ruellio *Passipoma* appellantur." They are also mentioned by J. Bauhin: "Celeberrimum hoc pomi genus est totius Europæ, sic dicta, quod ex curto admodum pendeant pediculo."

COWARNE RED.—Fruit, of a pretty good size, a little more long than broad, but narrow at the crown, in which appear a few obtuse and undefined plaits. Eye, small, with very short converging segments of the calyx. Stalk, hardly half an inch long, very stiff and straight. Skin, a small part of it pale gold on the shaded side and round the base, but of a bright red over a great part, and where fully exposed to the sun, of an intense, deep, purplish crimson; there are numerous short streaks, which mark the shady part of the fruit.

Specific gravity of its juice, 1069.

A cider apple, which takes its name from the parish of Cowarne, near Broomyard, in Herefordshire, where it was raised about the beginning of the last century (Lindley).

COX'S ORANGE PIPPIN.—Fruit, medium sized; roundish-ovate, even, and regular in its outline. Skin, greenish yellow, and streaked with red in the shade, but dark red where exposed to the sun, and this extends over three fourths of the whole surface. Over the coloured part are patches and traces of ash grey russet forming a smooth and firm crust. Eye, small and open, filled with stamens and with short erect segments, set in a somewhat shallow saucer-like basin which is entirely lined with russet. Stalk, half an inch long, somewhat fleshy, set in a moderately deep cavity, which has a slight swelling on one side, and is covered with russet extending over the base. Flesh, yellowish, very tender in the grain, crisp, juicy, and sweet, with a fine perfume.

One of the best dessert apples; in use from October to February. The tree is admirably adapted for dwarfs or pyramids, succeeds well on the paradise stock, and is a free bearer.

This excellent variety was raised at Colnbrook Lawn, near Slough, Bucks, by a Mr. Cox. It originated in 1830, and is said to have been from a pip of Ribston Pippin.

COX'S POMONA.—Fruit, above the medium size, sometimes large; ovate, and somewhat flattened and angular. Skin, yellow, and very much streaked with bright crimson. Eye, slightly open, set in a deep and angular basin. Stalk, an inch long, and deeply inserted. Flesh, white, tender, delicate, and pleasantly acid.

A first-rate and very handsome culinary apple, ripe in October.

This was raised by Mr. Cox of Colnbrook Lawn, who also raised Cox's Orange Pippin.

CRAY PIPPIN.—Fruit, below medium size; conical, and angular on the sides. Skin, pale yellow with a tinge of red next the sun.

Eye, small and closed, set in an even basin. Stalk, short, and deeply inserted. Flesh, yellow, crisp, sweet, and highly flavoured.

An excellent dessert apple; ripe in October.

This variety was raised at St. Mary's Cray, in Kent, by Richard Waring, Esq., and was exhibited at the London Horticultural Society on the 15th of October, 1822.

CRIMSON QUEENING (*Scarlet Queening; Summer Queening; Red Queening; Herefordshire Queening*).—Fruit, medium sized, conical. Skin, deep crimson all over, except a small portion on the shaded side, which is pale yellow. Eye, small and closed. Stalk, short. Flesh, white with a red tinge under the skin, tender, juicy, sweet, and with a nice aroma.

A second-rate apple, suitable either for the dessert or kitchen use. In season from December till March.

Croft en Reich. See *Galloway Pippin*.

CROFTON SCARLET.—Fruit, medium sized; oblate, slightly angular on the sides. Skin, covered with yellowish russet, except on the side next the sun, where it is bright red, with a mixture of russet. Eye, set in a wide and shallow basin. Stalk, short, inserted in a moderately deep cavity. Flesh, firm, crisp, juicy, sugary, and richly flavoured.

A most delicious dessert apple, of first-rate quality; in use from October to December, and does not become mealy.

The Scarlet Crofton is of Irish origin.

D'Arcy Spice Pippin. See *Baddow Pippin*.

DARLING PIPPIN.—Fruit, of medium size; oblato-conical. Skin, bright lemon yellow, thickly set with small imbedded pearly specks. Eye, small, and placed in a shallow basin, surrounded with prominent plaits. Stalk, short and slender, not deeply inserted. Flesh, yellowish, firm, crisp, juicy, and sugary, with a pleasant sub-acid flavour.

A dessert apple of good quality; in use from November to January.

This is one of our old English varieties. It is mentioned by Rea in 1665, who calls it "a large gold yellow apple, of an excellent, quick, something sharp taste, and bears well." It is also noticed by Ray as "Pomum delicatulum Cestriæ."

DAVID T. FISH.—Fruit, large, roundish, obtusely angular, flattened at both ends. Eye, small, nearly closed, set in a shallow basin. Stalk, short and slender. Skin, smooth, of a clear straw or lemon colour, having here and there a few small specks of russet, and on the exposed side it is slightly flushed with crimson. Flesh, heavy, solid, yet tender and juicy, with a pleasant sub-acid flavour.

A good and handsome kitchen apple; in use during December and January.

This was raised by Messrs. Rush & Yeates, of Chester.

Delaware. See *Trumpington*.

DE NEIGE (*Fameuse*; *La Fameuse*).—Fruit, about the medium size, two inches and a half broad, and two inches high; roundish, sometimes oblate. Skin, tender, smooth, and shining, of a beautiful pale waxen yellow colour, tinged with pale red, on the shaded side, but covered with deeper red on the side next the sun. Eye, small, half-open, and set in a shallow and plaited basin. Stalk, half an inch long, inserted in a round and pretty deep cavity. Flesh, pure white, very tender and delicate, sweet, and pleasantly flavoured.

A very beautiful and handsome apple, but not of great merit. It is suitable for dessert use, and is in perfection from November to January.

The tree is of a small habit of growth, hardy, and bears well; but in some soils it is liable to canker.

This variety is supposed to be of Canadian origin, and was introduced to this country by a Mr. Barclay of Brompton, near London. It is grown very extensively in Canada, and is very highly appreciated. The name of Pomme de Neige has been applied to several very distinct varieties, and it can be traced back as far as the beginning of the seventeenth century; but the variety to which it was then applied, and which appears to have been a sort of early White Codlin, has long since disappeared, and any attempt to identify it must rest on mere conjecture.

DEVONSHIRE BUCKLAND (*Dredge's White Lily*; *White Lily*; *Lily Buckland*).—Fruit above medium size, roundish, and flattened, angular on the sides. Skin, waxen yellow, strewed with minute russet dots. Eye, open. Stalk, deeply inserted. Flesh, yellow, crisp, very juicy, brisk, sweet, and perfumed.

A very good and useful apple, either for culinary or dessert use. In season from October to February.

DEVONSHIRE QUARRENDEN (*Quarrington*; *Red Quarrenden*; *Sack Apple*).—Fruit, rather below medium size; oblate, and sometimes a little angular in its outline. Skin, smooth and shining, entirely covered with deep purplish red, except where it is shaded by a leaf or twig, and then it is of a delicate pale green, presenting a clear and well-defined outline of the object which shades it. Eye, quite closed, with very long tomentose segments, and placed in an undulating and shallow basin, which is sometimes knobbed, and generally lined with thick tomentum. Stalk, about three quarters of an inch long, fleshy at the insertion, deeply set in a round and funnel-shaped cavity. Flesh, white tinged with green, crisp, brisk, and very juicy, with a rich vinous and refreshing flavour.

A very valuable and first-rate dessert apple. It ripens on the tree the first week in August, and lasts till the end of September. It is one of the earliest summer dessert apples, and at that season is particularly relished for its fine, cooling, and refreshing vinous juice.

The tree attains a considerable size; it is particularly hardy, and a most prolific bearer. It succeeds well in almost every soil and situation, and is admirably adapted for orchard planting. In almost every latitude of Great Britain, from Devonshire to the Moray Frith, I have

observed it in perfect health and luxuriance, producing an abundance of well ripened fruit, which, though not so large, nor so early in the northern parts, still possessing the same richness of flavour as in the south.

This is supposed to be a very old variety, but there is no record of it previous to 1693, when it is mentioned by Ray; and except by Mortimer, it is not noticed by any subsequent writer till within a very recent period. It seems to have been unknown to Switzer, Langley, and Miller; nor do I find that it was grown in any of the London nurseries before the beginning of the present century. The only early catalogue in which I find it is that of Miller & Sweet of Bristol, in 1790.

DEVONSHIRE QUEEN.—Fruit, medium sized; roundish ovate, with prominent angles on the sides, which extend to the eye, where they form prominent ridges. Skin, entirely covered with deep, rich crimson, which is marked and streaked with a deeper shade of the same colour; but where shaded there is a slight patch of yellow. The whole surface is shining as if varnished. Eye, closed and deeply sunk. Stalk, half an inch long, slender, deeply inserted. Flesh, yellowish, white in the centre; but under the skin it is deeply tinged with red, and this extends sometimes to the core; soft and tender, with a strong aromatic and pleasantly acid flavour.

A very beautiful apple of good quality, ripe in the beginning of October, and must be eaten as soon as ripe.

Ditton Nonpareil. See *Braddick's Nonpareil*.

Doctor Harvey. See *Harvey Apple*.

DOG'S SNOUT.—Fruit, medium sized, two inches and three quarters long, and the same broad; oblong, narrowing towards the crown, with prominent angles on the sides, which terminate at the apex in bold ridges; the base of the fruit is flattened, and the crown narrow. Skin, smooth and greasy to the feel, of a pale yellowish green, except on the side next the sun, where there is a faint blush of pale crimson marked with several broken stripes of dark bright crimson, the whole surface strewn with distinct russet dots. Eye, small and closed, placed in a shallow, puckered, and angular basin. Stalk, over an inch long, very slender, inserted in a deep and narrow basin, with a swelling of the flesh on one side of it, and from which issue ramifications of russet which extend over the base of the fruit. Flesh, greenish white, tender, and marrow-like, agreeably acid, and pleasantly flavoured.

A culinary apple; in use during December and January, but only of second-rate quality.

I received this some years ago from Mr. W. Barratt, of Wakefield. It is somewhat like the Keswick Codlin, but with a much longer stalk.

DOWNTON PIPPIN.—Fruit, small, somewhat cylindrical, and flattened at the ends, bearing a resemblance to the Golden Pippin. Skin, smooth, of a fine lemon yellow colour, and with a slight tinge of red next the sun, marked with a few traces of delicate russet, and

strewed with numerous pale brown dots. Eye, large and quite open, with long, flat, acuminate segments, set in a wide, flat, and shallow basin. Stalk, slender, half an inch long, and inserted in a shallow cavity which is lined with delicate russet. Flesh, yellowish white, delicate, firm, crisp, and juicy, with a rich, brisk, vinous, and somewhat aromatic flavour.

A dessert apple of first-rate quality, resembling the Golden Pippin both in size, shape, and colour, as well as flavour. It is in use from November to January.

The tree is a strong, healthy, and vigorous grower, a most abundant bearer, and attains about the middle size. It may be grown as an open dwarf, and is well suited for espaliers. The fruit is also valuable for the cider it produces, the specific gravity of the juice being 1080.

This excellent variety was raised by Thomas Andrew Knight, Esq., of Downton Castle, from the seed of the Isle of Wight Orange Pippin, impregnated with the pollen of the Golden Pippin, and the original tree is still in existence at Wormsley Grange, Herefordshire.

DRAP D'OR (*Bay Apple ; Early Summer Pippin*).—Fruit, rather large, roundish, narrowing towards the eye. Skin, smooth and shining, of a fine pale yellow colour intermixed with a greenish tinge, which is disposed in faint stripes, extending from the base to the apex on the shaded side, but of a clearer and deeper yellow on the side next the sun, the whole marked with patches of delicate dark brown russet, and strewed with numerous russety dots ; sometimes there is a faint tinge of red on the side next the sun. Eye, small and closed, with acuminate segments, which are covered with white tomentum, and set in a wide, deep, irregular, and plaited basin. Stalk, very short, and somewhat fleshy, inserted in a wide, rather shallow, and smooth cavity. Flesh, yellowish white, tender, crisp, and juicy, with a brisk, vinous, and sugary flavour.

A pretty good apple of second-rate quality, more suitable for culinary purposes than the dessert. It is in use from October to Christmas.

The tree is a healthy and free grower, attaining about the middle size, and is a free and early bearer, being generally well set with fruit buds. It requires a rich soil and warm situation.

There is another apple totally different from this to which the name of Drap d'Or is applied. See *Fenouillet Jaune*.

Dredge's Beauty of Wilts. See *Harvey's Pippin*.

DREDGE'S FAME.—Fruit, above medium size, roundish-ovate, and furrowed round the eye. Skin, greenish yellow, covered with patches of thin russet, mottled with pale red on the side next the sun. Eye, closed, set in a deep angular basin. Stalk three-quarters of an inch long. Flesh, firm, crisp, juicy, sugary, with a rich aromatic flavour.

This is a valuable and very excellent apple, suitable either for dessert use or culinary purposes. It is in use from December to March. In

his letter to Mr. Forsyth, referred to above, Mr. Dredge says, "This is the best apple yet known; in eating from Easter till Midsummer—most excellent."

The tree is hardy, a vigorous grower, an early and abundant bearer, but according to Rogers, liable to be attacked by the woolly aphis; still, I have never found it more susceptible of that disease than most other varieties.

There are several other varieties mentioned by Forsyth as *seedlings* of Dredge's, which I have not met with, as Dredge's Queen Charlotte, Dredge's Russet, and Dredge's Seedling. I have also in my collection Dredge's Emperor and Lord Nelson, both of which are grown in the West of England, but I have not yet had an opportunity of seeing the fruit. It is, however, a question whether these are really seedlings of Dredge's or not; there are several varieties to which he affixed his name which have been ascertained to be identical with others that existed before him, such as Dredge's White Lily, which is synonymous with Devonshire Buckland and Dredge's Beauty of Wilts, which is the same as Harvey's Pippin.

Dredge's White Lily. See *Devonshire Buckland*.

Duc d'Arsel. See *Nonpareil*.

Duck's Bill. See *Winter Pearmain*.

DUKE OF DEVONSHIRE.—Fruit, medium sized, roundish-ovate. Skin, of uniform lemon yellow colour, with a dull red cheek; the surface veined with russet. Eye, large and open, set in a wide and deep basin. Stalk, very short. Flesh, yellowish, crisp, juicy, rich, and sugary, with a fine aroma.

An excellent dessert apple; in use from February till May.

DUCHESS OF OLDENBURG.—Fruit, large, about three inches and a quarter wide, and two inches and a half high; round, and sometimes prominently ribbed on the sides and round the eye. Skin, smooth, greenish yellow on the shaded side, and streaked with broken patches of fine bright red on the side next the sun, sometimes assuming a beautiful dark crimson cheek; it is covered all over with numerous russety dots, particularly round the eye, where they are large, dark, and rough. Eye, large and closed, with long broad segments, placed in a deep and angular basin. Stalk, long and slender, deeply inserted in a narrow and angular cavity. Flesh, yellowish white, firm, crisp, and very juicy, with a pleasant, brisk, and refreshing flavour.

An excellent early dessert apple of the first quality; ripe in the middle of August, and continues in use till the end of September. The tree is hardy, a free grower, and an excellent bearer.

This variety is of Russian origin.

DUMELOW'S SEEDLING (*Dumelow's Crab; Normanton Wonder; Wellington*).—Fruit, large, roundish, and flattened. Skin, pale yellow,

strewed with large russet points, with a tinge of pale red on the side next the sun, which is sometimes almost entirely covered with a bright red cheek. Eye, large and open, with broad reflexed, acuminate segments, set in an irregular, uneven, and pretty deep basin. Stalk, half an inch long, deeply inserted in a narrow and funnel-shaped cavity, which is lined with russet. Flesh, yellowish white, firm, crisp, brisk, and very juicy, with a slight aromatic flavour.

One of the most valuable culinary apples; it is in use from November to March. The tree is one of the strongest, and most vigorous growers, very hardy, and an excellent bearer. The young shoots, which are long and stout, are thickly covered with large greyish white dots, which readily distinguish this variety from almost every other.

This excellent apple was raised by a person of the name of Dumeller (pronounced *Dumelow*), a farmer at Shakerstone, a village in Leicestershire, six miles from Ashby-de-la-Zouch, and is extensively cultivated in that and the adjoining counties under the names of Dumelow's Crab. It was first introduced to the neighbourhood of London by Mr. Richard Williams, of the Turnham Green Nursery, who received it from Gopsal Hall, the seat of Earl Howe, and presented specimens of the fruit to the Horticultural Society in 1820. It was with him that the name of Wellington Apple originated, and by which only it is now known in the London markets.

Dundee. See *Golden Reinette*.

DUTCH CODLIN (*Chalmers' Large; Glory of the West*).—Fruit, very large, irregularly roundish or oblong, with prominent ribs extending from the base to the eye. Skin, pale greenish yellow, slightly tinged with orange, red next the sun. Stalk, short and thick. Eye, small, set in a deep angular basin. Flesh, white, firm, pleasantly sub-acid.

A good bearer, and one of the best kitchen apples. August to September.

DUTCH MIGNONNE (*Christ's Golden Reinette; Copmanthorpe Crab; Stettin Pippin*).—Fruit, rather large, roundish, and handsome, narrowing a little towards the eye, where it is sometimes slightly ribbed. Skin, dull greenish yellow, marked all over with broken streaks of pale red and crimson, with traces of russet, and numerous russety dots, which are thickest round the eye. Eye, small and closed, with short and pointed segments, placed in a deep and narrow basin. Stalk, an inch long, inserted in a round and deep cavity, which, with a portion of the base, is lined with rough russet. Flesh, yellow, firm, crisp, very juicy, rich, sugary, and aromatic.

A very valuable and delicious dessert apple; in use from December to April.

The tree is hardy, a vigorous grower, and a very abundant bearer. It attains about the middle size when fully grown. The shoots are thickly set with fruit spurs. It is well adapted for dwarf or espalier training, and for these purposes succeeds well on the paradise stock.

Earl of Yarmouth's Pearmain. See *Oxnead Pearmain*.

EARLY ALMOND (*White Codlin*).—Fruit, very large, three inches and a half in diameter, and three inches high; conical, with very prominent angles on the sides, which extend to the apex, where they form bold and acute ridges, which terminate in the basin of the eye. Skin, of an uniform greenish yellow, which changes to a fine lemon yellow when fully ripe, and here and there a large patch of green between the ribs near the stalk. Eye, half open, with long acuminate bright green, and woolly segments set in a rather deep and angular basin. Stalk, short and slender, imbedded in a very deep, round, and funnel-shaped cavity. Flesh, quite white, exceedingly tender and marrow-like, with a mild and agreeable acidity.

A remarkably fine culinary apple; in use from the beginning of August, and lasting throughout the month. It is one of the largest and best culinary apples I know.

The Early Almond is cultivated in the Essex and Berkshire orchards.

Early Bough. See *Large Yellow Bough*.

Early Crofton. See *Irish Peach*.

EARLY HARVEST (*Early French Reinette; July Pippin; Prince's Harvest; Prince's Early Harvest; Large Early; July Early Pippin; Yellow Harvest; Large White Juneating; Tart Bough; Prince's Yellow Harvest; July Early Pippin; Pomme d'Été, of Canada*).—Fruit, of medium size, two inches and three quarters wide, and two inches and a quarter high; round. Skin, smooth and shining, pale yellowish green at first, but changing to clear pale waxen yellow as it ripens, with a faint blush of red next the sun, and set with imbedded white specks, particularly round the eye. Eye, small and slightly closed, set in a round and shallow basin. Stalk, half an inch long, inserted in a rather shallow somewhat russety cavity. Flesh, white, tender, crisp, and juicy, with a quick and pleasant sub-acid flavour.

An estimable and refreshing early dessert apple, of the first quality; ripe in the end of July and the beginning of August.

The tree is a healthy and free, though not a vigorous grower, and an abundant bearer. It is well adapted for dwarf or espalier training when grown on the paradise stock, and ought to find a place in every collection, however small.

Though of American origin, this variety succeeds to perfection in this country, a qualification which few of the American apples possess.

EARLY JOE.—Fruit, below medium size, two inches and a quarter wide, and nearly an inch and three quarters high; roundish, or sometimes quite oblate, slightly angular, particularly round the crown. Skin, smooth and shining, almost entirely covered with thin bright red, with darker clouds of the same colour next the sun, on the shaded side it is rich yellow, tinged with red. Eye, quite closed, with leaf-like segments, set in a flat puckered basin. Stalk, three quarters of an inch long, inserted in a deep narrow cavity. Flesh, yellowish, very tender, juicy, with a delicate and pleasant flavour.

A pretty dessert apple ; ripe in the end of August and beginning of September. In shape and size, as well as colour, it considerably resembles the Devonshire Quarrenden, but the colour is much paler and brighter than in that variety.

An American apple said to have been raised in Ontario County, New York ; but some think it is a native of Connecticut.

EARLY JULIEN—Fruit of medium size, two inches and three quarters wide and two inches and a quarter high ; roundish, slightly flattened, and prominently ribbed from the eye downwards to the base. Skin, smooth, pale yellow, with an orange tinge next the sun, strewed all over with minute dots and a few whitish specks. Eye, closed, with broad segments, and set in a deep, irregular, and angular basin. Stalk, short, not extending beyond the base, and inserted in a deep and angular cavity. Flesh, yellowish white, crisp, very juicy, and with a brisk, pleasant, and balsamic flavour.

An excellent early culinary apple, of first-rate quality, ripe in the second week of August. It might with propriety be called the Summer Hawthornden, as it equals that esteemed old variety in all its properties.

The tree is healthy and hardy, but not a large grower. It is, however, a good bearer, though not so much so as the Hawthornden, and is well adapted for growing as a dwarf.

Early Margaret. See *Margaret*.

EARLY NONPAREIL (*Hicks' Fancy ; New Nonpareil ; Stagg's Nonpareil*).—Fruit, small, roundish, narrowing towards the eye. Skin, greenish yellow, changing to deep yellow as it attains maturity, russety, and spotted with grey spots. Eye, open, set in a wide basin. Stalk, short, and deeply inserted. Flesh, yellowish white, crisp, juicy, brisk, and aromatic.

This is a very nice tender-fleshed dessert apple, and very juicy. In use from October to December.

Early Red Juneating. See *Margaret*.

Early Red Margaret. See *Margaret*.

EARLY SPICE.—Fruit, of medium size, two inches and three quarters wide, and two inches and a quarter high ; roundish, and somewhat angular. Skin, smooth, of an uniform pale yellow or straw colour, and thinly strewed with greenish dots. Eye, small and open, with long, reflexed segments, and set in a small basin. Stalk, three quarters of an inch long, deeply inserted in a rather angular cavity, which is thickly lined with russet. Flesh, white, tender, marrowy, and very juicy, with a pleasant, refreshing, and sub-acid flavour.

An excellent early culinary apple, which is well suited for baking, and is also good as an eating apple. It is ripe in the first week of August, but soon becomes woolly after being gathered.

Early Striped Juneating. See *Margaret*.

Early Summer Pippin. See *Drap d'Or*.

EARLY WAX.—Fruit, below medium size, two inches wide, and two inches and a half high; oblong, and somewhat ribbed, particularly at the base. Skin, thick and membranous, of an uniform waxen yellow colour. Eye, partially open, with long reflexed segments, and set in a moderately deep basin. Stalk, long and slender, inserted in a deep and angular cavity, from which issue prominent ribs. Flesh, yellowish white, tender and soft, with a sweet and abundant juice.

A dessert apple of ordinary merit, valuable only for its earliness, as it ripens in the first week of August, but does not keep any time.

Easter Pippin. See *Winter Greening*.

ECKLINVILLE SEEDLING.—Fruit, large, roundish and flattened, even in its outline, and slightly angular round the eye. Skin, bright, rather deep lemon colour, with a tinge of green, strewed, but not thickly, with large russet dots, and with a crimson blush on the side exposed to the sun. Eye, large, with closed segments, deeply set in an angular basin. Stalk, half an inch long, slender, not protruding beyond the flat base of the fruit. Flesh, white, tender, and full grained, with a brisk acidulous flavour.

This is a handsome and excellent culinary apple; in use from October to Christmas. The tree is a great bearer.

The tree was raised at Ecklinville, four miles from Portaferry, and eighteen from Belfast, by a Scotch gardener of the name of Logan, more than half a century ago, and it is now extensively grown in Ireland and the south of Scotland.

Edinburgh Cluster. See *Sir Walter Blackett's*.

Edmonton Aromatic. See *Kerry Pippin*.

EDMUND JUPP.—Fruit, rather below medium size, roundish-ovate, even and regular. Skin, smooth, yellow, sometimes with an orange tinge next the sun, strewed with a few russet spots. Eye, half open. Stalk, very short. Flesh, yellowish, tender, juicy, and brisk, with a piquant flavour.

An excellent culinary apple. From September till December. The tree is a great bearer.

A Sussex apple grown about Horsham.

ELDON PIPPIN.—Fruit, small, round, and somewhat oblate and angular, prominently ribbed round the eye. Skin, yellow on the shaded side, but almost entirely covered with thin crimson, which is streaked with darker crimson on the side next the sun. Eye, closed and deeply set in a ribbed and irregular basin. Stalk, very short, set in a deep cavity lined with russet, which extends over the base of the fruit. Flesh, yellowish, or greenish yellow, very juicy, sweet, and richly flavoured, with a fine aroma.

A very excellent dessert apple; in use from December till April.

Elizabeth. See *Golden Reinette*.

EMPEROR ALEXANDER (*Aporta*; *Russian Emperor*).—Fruit, very large, heart-shaped. Skin, smooth, greenish yellow, with a few streaks of red on the shaded side, and orange streaked with bright red next the sun, the whole strewed with numerous russety dots. Eye, large, and half open, with broad, erect, and acuminate segments, set in deep, even, and slightly ribbed basin. Stalk, an inch or more in length, inserted in a deep, round, and even cavity, which is lined with russet. Flesh, yellowish white, tender, crisp, juicy, and sugary, with a pleasant and slightly aromatic flavour.

A beautiful and valuable apple, both as regards its size and quality. It is more adapted for culinary than dessert use, but is also desirable for the latter were it only on account of its noble appearance at the table. It is in use from September to December.

The tree is a strong and vigorous grower, producing long stout shoots; is perfectly hardy and a good bearer.

This apple was introduced to this country by Mr. Lee, nurseryman, of Hammer-smith, in 1817, and was exhibited by him at the London Horticultural Society; the specimen produced being five inches and a half in diameter, four inches deep, sixteen inches in circumference, and weighed nineteen ounces.

ENGLISH CODLIN.—Fruit, large, conical, and irregular in its outline. Skin, fine yellow, with a faint red blush on the side exposed to the sun. Eye, closed. Stalk, short and stout. Flesh, white, tender, and agreeably acid.

An early cooking apple; in use from August to September.

Englischer Quittenapfel. See *Lemon Pippin*.

English Nonpareil. See *Nonpareil*.

English Pippin. See *Golden Reinette*.

ESOPUS SPITZENBURGH (*Æsopus Spitzenberg*; *True Spitzenburgh*).—Fruit, large, three inches and a quarter wide, and three inches high; ovate, and regularly formed. Skin, almost entirely covered with clear bright red, and marked with fawn-coloured russety dots, except on a portion of the shaded side, where it is yellow tinged and streaked with red. Eye, small and closed, set in a moderately deep and undulating basin. Stalk, slender, about an inch long, inserted in a wide, round, and deep cavity. Flesh, yellow, crisp, juicy, richly and briskly flavoured.

A most excellent dessert apple; in use from November to February.

This is a native of the United States, and is there considered one of the best dessert apples. Along with the Newtown Pippin, it ranks as one of the most productive and profitable orchard fruits, but, like many, and indeed almost all the best American varieties, it does not attain to that perfection in this country that it does in its native soil. The tree is tender and subject to canker, and the fruit lacks that high flavour and peculiar richness which characterises the imported specimens. It was raised at Esopus, on the Hudson, where it is still grown to a large extent.

ESSEX PIPPIN.—Fruit, small; round and flattened, somewhat oblate. Skin, smooth, green at first, but becoming of a yellowish

green as it ripens, and with a faint tinge of thin red where exposed to the sun. Eye, open, with long, reflexed, acuminate segments, placed in a shallow basin. Stalk, three quarters of an inch long, slender, inserted in a round and even cavity. Flesh, yellowish, firm, and crisp, with a brisk, sugary, and rich flavour.

A dessert apple of first-rate quality, nearly allied to the Golden Pippin; it is in use from October to February.

Eve Apple. See *Manks Codlin*.

Eve Apple. See *Margaret*.

FAIR MAID OF TAUNTON.—Fruit, small, two inches and a quarter wide, and an inch and three quarters high; ovato-oblate, and rather irregularly formed. Skin, smooth and shining, thick and membranous, of a pale straw colour, and with a faint tinge of red on the side exposed to the sun; thickly strewed all over with small russety dots. Eye, somewhat closed, with broad, flat segments, which are reflexed at the tips, and set in a shallow and plaited basin. Stalk, very short, inserted in a wide cavity, which is lined with rough brown russet. Flesh, yellowish white, tender, very juicy, sweet, and though not richly yet pleasantly flavoured.

A dessert apple, but not of the first quality; in use from November to February.

FAIRY.—Fruit produced in clusters of from three to five, much in the same way as clusters of cherries; small, rather flattened at both ends, very even and regular in the outline. Skin, smooth and shining, covered with bright lively crimson, shaded with streaks of a deeper tinge, and on the unexposed side it is lemon yellow. Eye, closed, set prominently, almost level with the surface, and surrounded with plaits. Stalk, sometimes less than a quarter of an inch long, and frequently straight, slender, and as much as an inch or more, inserted in a small, shallow cavity, which is russety. Flesh of a fine deep yellow, firm, crisp, very juicy, with a rich brisk flavour, and fine delicate aroma when eaten with the skin on.

A pretty little apple which comes into use in December, and lasts till April.

This was raised by Mr. Jennings in his nursery at Shipston-on-Stour, from seed of the Scarlet Siberian Crab or Cherry Apple. The seed was sown with no intention of raising new varieties of fruit, but for stocks on which to graft the ordinary varieties of apples. One of these showing signs of fruit, Mr. Jennings grafted it upon a free apple stock.

Fall Pippin. See *Reinette Blanche d'Espagne*.

FARLEIGH PIPPIN.—Fruit, medium sized; oblong-ovate, and with prominent ribs on the sides, which terminate at the crown in bold ridges. Skin, yellowish green on the shaded side, and brownish red where exposed to the sun. Eye, deeply set in an angular basin. Flesh, greenish, firm, rich, and sugary.

A dessert apple of first-rate quality; in use from January to April.

The tree is a strong, vigorous, and upright grower, very hardy, and an abundant bearer.

This variety originated at Farleigh, in Kent.

FEARN'S PIPPIN (*Ferris' Pippin*; *Clifton Nonesuch*).—Fruit, medium size; roundish, and flattened at both ends. Skin, pale greenish yellow, streaked with dull red on the shaded side, and bright dark crimson, strewed with grey dots and small patches of russet, on the side next the sun, and extending almost over the whole surface. Eye, large, partially open, with broad connivent segments, which are reflexed at the tips, and set in a shallow and plaited basin. Stalk, a quarter of an inch long, inserted in a wide and shallow cavity. Flesh, yellowish white, firm, crisp, brisk, sugary, and pleasantly flavoured.

An excellent apple, either for the dessert or culinary purposes; it is in use from November to February.

The tree is very hardy and a great bearer. It is grown very extensively by the London market gardeners for the supply of Covent Garden Market.

FEDERAL PEARMAIN.—Fruit, above medium size, roundish and somewhat flattened, with obtuse angles on the sides, extending to the apex, where they form undulating ridges. Skin, yellowish, with a little red, and a few dark red streaks on the side next the sun, russety. Eye, deeply set in a ribbed basin. Stalk, half an inch long. Flesh, fine, delicate, very juicy, and with a rich vinous flavour.

A first-rate dessert apple; in use from December to March.

Ferris' Pippin. See *Fearn's Pippin*.

FILLBASKET.—Fruit, medium sized, two inches and a half wide, and the same in height; conical, round at the base, flattened at the apex, and distinctly angular on the sides. Skin, pale dull greenish yellow on the shaded side, and streaked with broken patches and pencillings of pale red where exposed to the sun, the whole covered with russety dots. Eye, closed, as if drawn together or puckered, placed level with the flat crown, and with a small knob or wart at the base of each segment. Stalk, three quarters of an inch long, thickest at the insertion, and placed in a small, round, and shallow cavity, which is surrounded with dark brown russet. Flesh, greenish white, tender, juicy, and acid, with a brisk and pleasant flavour.

An excellent culinary apple, extensively grown in the neighbourhood of Lancaster, where it is highly esteemed; it is in use from October to January.

This, which may be called the Lancashire Fillbasket, is very different from the Kentish variety of that name.

FIRST AND LAST.—Fruit, medium sized; ovate, tapering abruptly from the middle to either end, snouted towards the apex, which is narrow. Skin, with a patch of deep crimson on the side next the

sun, and with a thick smooth crust of pale brown russet surrounding the colour ; the shaded side is yellow, with here and there tinges of red and streaks of the same colour. Eye, very large and open, beautifully star-like, with long reflexed segments set in a deep and narrow basin. Stalk, very slender, deeply inserted in a narrow cavity, which is lined with russet. Flesh, yellowish, tender, sweet, and brisk, with a peculiar spicy aroma.

An excellent culinary apple, and useful also in the dessert ; in use from September till May.

This is a Sussex apple, much grown in the northern part of the county about Horsham, and sent to Brighton market.

Five-crowned Pippin. See *London Pippin*.

FLANDERS PIPPIN.—Fruit, medium sized, three inches wide, and two and a quarter high ; oblate, and marked on the sides with ten distinct angles, five of which are more prominent than the others. Skin, pale green, changing to pale greenish yellow as it ripens, and occasionally tinged with a cloud of thin dull red on the side exposed to the sun, and thinly strewed with a few dots. Eye, closed, with long and downy segments, set in a narrow and ribbed basin. Stalk, from half an inch to an inch in length, slender, and inserted in a deep funnel-shaped cavity, which is lined with russet. Flesh, white, tender, and marrow-like, juicy, and briskly flavoured.

A culinary apple of second-rate quality ; in use during October and November.

It is much grown in the Berkshire orchards.

Flanders Pippin. See *Mère de Ménage*.

FLOWER OF KENT.—Fruit, large ; roundish, and considerably flattened, with obtuse angles on the sides, which extend into the basin of the eye, where they form prominent knobs on the apex. Skin, greenish yellow, thickly strewed with green dots on the shaded side ; but next the sun, dull red marked with patches and streaks of livelier red, and dotted with light grey dots. Eye, large and open, with broad reflexed segments, and placed in a large angular basin. Stalk, an inch long, thick and strong, deeply set in an angular cavity. Flesh, greenish white, firm, crisp, and exceedingly juicy, with a pleasant and briskly acid flavour.

A first-rate kitchen apple from October to January. The tree is a pretty good bearer, one of the strongest and most vigorous growers, and more suitable for the orchard than the fruit garden.

This is a very old variety, being mentioned by Parkinson, who was contemporaneous with Shakespeare.

FLUSHING SPITZENBURGH.—Fruit, medium sized ; roundish, narrowing towards the eye. Skin, entirely covered with deep red, which is streaked with deeper red, except on any small portion where it has been shaded, and there it is green, marked with broken streaks.

and mottles of red, the whole surface strewed with light grey russety dots. Eye, small and closed, very slightly depressed, and surrounded with plaits. Stalk, nearly an inch long, inserted in a deep and russety cavity. Flesh, greenish, tender, sweet, juicy, and without any predominance of acid.

An American dessert apple which is of no merit in this climate. It is in use from October to January.

FOREST STYRE (*Stire*).—Fruit, below medium size; roundish, inclining to oblate, regularly and handsomely shaped. Skin, pale yellow, with a blush of red on the side which is exposed to the sun. Eye, small and closed, with short obtuse segments, set in a shallow and plaited basin. Stalk, very short, inserted in a shallow cavity. Flesh, firm.

Specific gravity of the juice from 1076 to 1081.

This is a fine old Gloucestershire cider apple, which is extensively cultivated on the thin limestone soils of the Forest of Dean. The cider that it produces is strong bodied, rich, and highly flavoured.

The tree produces numerous straight, luxuriant, upward shoots, like a pollard willow; it runs much to wood, and in deep soils attains a considerable size before it becomes fruitful.

FORGE.—Fruit, medium sized, roundish, and obscurely ribbed. Skin, of a golden yellow colour, mottled with crimson on the shaded side, and dark red covered with dark crimson streaks on the side next the sun. Eye, small and closed. Stalk, very short. Flesh, yellowish white, tender, juicy, sweet, and finely perfumed.

A useful kitchen apple. The tree is a great and constant bearer. October to January.

This is the cottager's apple *par excellence* in that part of Sussex which is conterminous to Surrey and Kent. It is said to have originated near one of the old forges in the iron districts of Sussex near East Grinstead.

FORMAN'S CREW.—Fruit, below medium size, oval, broadest at the base, and flattened at both ends. Skin, yellow and russety, with reddish brown on the side next the sun. Stalk, short. Eye, small. Flesh, greenish yellow, juicy, rich, and highly flavoured.

One of the best dessert apples, with the flavour of Nonpareil and Golden Pippin. November to April. The tree is a great bearer, but is tender and subject to canker. It is well adapted for dwarf bushes, and espaliers when grafted on the paradise stock.

This variety was raised by Thomas Seton Forman, Esq., Pennydarron Place, near Merthyr Tydvil.

FORMOSA.—Fruit, medium sized, roundish, and rather irregular in its outline, being somewhat ribbed; sometimes inclining to oblate. Skin, greenish yellow on the shaded side, but almost entirely covered with crimson, and streaked with the same colour on the side next the sun. Eye, closed, set in an even basin. Stalk, half an inch long,

rather deeply inserted. Flesh, yellow, with a greenish tinge, firm, crisp, juicy, brisk, sugary, and with a rather rich flavour.

A useful apple, either for cooking or for the dessert; frequently confounded with the Ribston Pippin, to which it is somewhat similar, but to which it is inferior in flavour.

FOULDEN PEARMAIN (*Horrex's Pearmain*).—Fruit, below medium size, two inches and a half high, and about the same broad; ovate. Skin, yellow in the shade, and clear thin red on the side exposed to the sun, strewed all over with small russety dots. Eye, small and open, set in a narrow and shallow basin. Stalk, three quarters of an inch long, inserted in a round and moderately deep cavity. Flesh, yellowish, tender, very juicy, and briskly acid.

An excellent culinary apple, and suitable also for the dessert; in use from November to March.

This variety originated in the garden of Mrs. Horrex, of Foulden, in Norfolk, and was first brought into notice by Mr. George Lindley, who communicated it to the Horticultural Society, March 7, 1820.

FOXLEY.—Fruit, growing in clusters of two or three together, very small, not much larger than a good sized cherry; roundish, and sometimes a little flattened, and narrowing towards the crown. Skin, deep, rich, golden yellow on the shaded side; and bright reddish orange on the side exposed to the sun. Eye, small and closed, not depressed, and surrounded with a few knobs. Stalk, about an inch long, inserted in a shallow cavity, which is lined with russet. Flesh, yellow.

Specific gravity of the juice, 1080.

A valuable cider apple.

This variety was raised by Thomas Andrew Knight, Esq., from the Cherry Apple, impregnated with the pollen of the Golden Pippin. It was named Foxley, from the seat of the late Uvedale Price, Esq., in whose garden, where it had been grafted, it first attained maturity. Mr. Knight says, "There is no situation where the common Wild Crab will produce fruit, in which the Foxley will not produce a fine cider."

FRANKLIN'S GOLDEN PIPPIN (*Sudlow's Fall Pippin*).—Fruit, medium sized, oblate-ovate, even and regularly formed. Skin, of an uniform deep yellow, covered all over with dark spots interspersed with fine russet, particularly round the apex. Eye, small, with long narrow segments overlapping each other, partially open, and set in a wide and deep basin. Stalk, short and slender, about half an inch long, inserted in a round, narrow, and smooth cavity. Flesh, yellow, tender, and crisp, very juicy, vinous, and aromatic.

A dessert apple of first-rate quality; in use from October to December.

The tree does not attain a large size, but is vigorous, healthy, and hardy, and an excellent bearer. It is well suited for a dwarf or espalier, and succeeds well on the-paradise stock.

This is of American origin, and was introduced to this country by John Sudlow, Esq., of Thames Ditton, and first exhibited at the London Horticultural Society in 1819.

French Crab.—See *Winter Greening*.

FRIAR.—Fruit, of good size; somewhat conical, being broad at the base, and narrow at the crown. Skin, dark grass-green on the shaded side, and dark muddy livid red where exposed to the sun. Eye, sunk, and surrounded by four or five obtuse but prominent ridges. Stalk, short and stiff, notwithstanding which the fruit is generally pendant.

Specific gravity of its juice, 1078.

This is a cider apple cultivated in the north-west parts of Herefordshire, where the climate is cold, and the soil unfavourable, and where proper attention is never paid by the farmer to the management of his cider, which in consequence is generally fit only for the ordinary purposes of a farm-house (Knight).

The trees are vigorous and productive.

Mr. Knight says, "The Friar probably derived its name from some imagined resemblance between its colour and that of the countenance of a well-fed ecclesiastic."

Frith Pitcher. See *Manks Codlin*.

FROGMORE PROLIFIC.—Fruit, large, roundish, very regular in outline. Skin, smooth, of a pale greenish yellow, slightly streaked and shaded with crimson on the side next the sun. Eye, rather small, closed in a deeply-sunk regular basin. Stalk, long, slender, very deeply inserted. Flesh, white, very tender, juicy, and sweet.

In use from September to Christmas. Its great merit, however, rests in its cooking qualities, being one of the finest which is sent into the Royal household.

This was raised in the gardens at Frogmore by the late Mr. Ingram.

Fry's Pippin. See *Court of Wick*.

GALLOWAY PIPPIN (*Croft-en-Reich*).—Fruit, large, three inches and a half wide, and two inches and three quarters high; roundish, and obscurely angular round the basin of the eye. Skin, smooth, of a greenish yellow colour on the shaded side, and of a pale thin red, gradually blending into the yellow, on that exposed to the sun, strewed with russet dots, and here and there traces of russet. Eye, large and open, like that of Dumelow's Seedling, with short depauperated segments set in a pretty deep basin, which is uneven. Stalk, very short, imbedded in the deep cavity, which is smooth. Flesh, yellowish with a greenish tinge, and somewhat perfumed, tender, briskly flavoured.

A first-rate kitchen apple, in use till the end of January.

This variety has been cultivated near Wigtown, in Galloway, from time immemorial.

GANGES.—Fruit, rather large and cylindrical, with angles on the sides, extending from the base to the apex. Skin, pale grass-green, assuming a yellowish tinge by keeping, and with a blush of red on the side next the sun, marked with short broken streaks of crimson. Eye,

closed, with long, broad, flat woolly segments, set in a pretty deep basin, marked with ten prominent ribs, and lined with down. Stalk, half an inch long, slender, sometimes a little downy. Flesh, yellowish green, tender, and fine grained, crisp and juicy, with a pleasant sub-acid flavour.

A kitchen apple ; in use from October to January.

Gardener's Apple. See *American Mother*.

Garnon's. See *Court-Pendü-Plat*.

Garret Pippin. See *Borsdörffer*.

Girkin Pippin. See *Wyken Pippin*.

Glamms Castle. See *Tower of Glamms*.

GLORIA MUNDI (*Baltimore ; Belle Dubois ; Mammoth ; Monstrous Pippin ; Ox Apple*).—Fruit, immensely large, sometimes measuring four inches and a half in diameter ; of a roundish shape, angular on the sides, and flattened both at the base and the apex. Skin, smooth, pale yellowish green, interspersed with white dots and patches of thin delicate russet, and tinged with a faint blush of red next the sun. Eye, large, open, and deeply set in a wide and slightly furrowed basin. Stalk, short and stout, inserted in a deep and open cavity, which is lined with rough russet. Flesh, white, tender, juicy, and though not highly flavoured, is an excellent culinary apple.

It is in use from October to Christmas.

This variety is of American origin, but some doubts exist as to where it was first raised, that honour being claimed by several different localities. The general opinion, however, is that it originated in the garden of a Mr. Smith, in the neighbourhood of Baltimore, and was brought over to this country by Captain George Hudson, of the ship *Belvedere*, of Baltimore, in 1817. It was introduced from America into France by Comte Lelieur in 1804. But from the account given in the *Allgemeines Teutsches Gärtnermagazin*, it is doubtful whether it is a native of America, for in the volume of that work for 1805 it is said to have been raised by Herr Küstgartner Maszman, of Hanover. If that account is correct, its existence in America is, in all probability, owing to its having been taken thither by some Hanoverian emigrants. At page 41, vol. iii., Dittrich has confounded the synonymes of the *Gloria Mundi* with *Golden Mundi*, which he has described under the name of *Monstow's Pepping*.

GLORY OF ENGLAND.—Fruit, large, three inches and a half wide, and over two inches and three quarters high ; ovate, somewhat of the shape of Emperor Alexander, ribbed on the sides, and terminated round the eye by a number of puckered-like knobs. Skin, dull greenish yellow, with numerous imbedded whitish specks, particularly round the eye, and covered with large dark russety dots, and linear marks of russet ; but on the side exposed to the sun it is of a deeper yellow, with a few broken streaks and dots of crimson. Eye, small and slightly closed, set in a shallow and puckered basin. Stalk, short and fleshy, inserted in a wide, deep, and russety cavity. Flesh, greenish yellow, tender, soft, juicy, sprightly, and slightly perfumed.

An excellent culinary apple ; in use from October to January.

Glory of Flanders. See *Brabant Bellefleur*.

GLORY OF THE WEST.—Fruit, large, three inches and a quarter broad, and two inches and three quarters high; oblate, ridged and angular about the eye, and ribbed on the sides. Skin, smooth and shining, yellow, mixed in some parts with a tinge of green, and washed with thin clear red on the side next the sun; the whole surface is strewed with minute russety dots, and several large dark spots, such as are often met with on the Hawthornden. Eye, large, with long segments, and set in an angular basin. Stalk, three quarters of an inch long, inserted in a deep cavity, which is surrounded with a large patch of rough grey russet. Flesh, yellowish white, firm but tender, very juicy, with a pleasant, brisk, and slightly perfumed flavour.

A culinary apple of first quality; it is in use the end of October and continues till Christmas. The tree is a strong and vigorous grower, attaining a great size, and is an excellent bearer.

I had this variety from the late Mr. James Lake, of Bridgewater, and it is evidently identical with the Glory of the West of Diel, a name which, according to Lindley, is sometimes applied to the Dutch Codlin. The variety here described bears a considerable resemblance to that known by the name of Turk's Cap.

Glory of the West. See *Dutch Codlin*.

Glory of York. See *Ribston Pippin*.

GOGAR PIPPIN (*Stone Pippin*).—Fruit, medium sized; roundish, obscurely angled, and slightly flattened. Skin, thick and membranous, pale green, strewed all over with small russety dots, and faintly mottled with a tinge of brownish red next the sun. Eye, small and closed, set in a narrow, shallow, and plaited basin. Stalk, short, inserted in a very shallow cavity. Flesh, greenish white, tender, juicy, sugary, and brisk.

A dessert apple of second-rate quality; in use from January to March.

This variety is of Scotch origin, and is said to have originated at Gogar, near Edinburgh.

Golden Apple. See *Oslin*.

Golden Drop. See *Court of Wick*.

GOLDEN HARVEY (*Brandy Apple; Round Russet Harvey*).—Fruit, small, oblate-cylindrical, even, and free from angles. Skin, entirely covered with rough scaly russet, with sometimes a patch of the yellow ground colour exposed on the shaded side, and covered with brownish red on the side next the sun. Eye, small and open, with very short, reflexed segments, set in a wide, shallow, and slightly plaited basin. Stalk, half an inch long, inserted in a shallow cavity. Flesh, yellow, firm, crisp, juicy, sugary, with an exceedingly rich and powerful aromatic flavour.

This is one of the richest and most excellent dessert apples; it is in use from December to May, but is very apt to shrivel if exposed to light and air, as most russety apples are.

The tree is a free grower, and perfectly hardy. It attains about the middle size, and is an excellent bearer. When grown on the paradise stock it is well adapted for dwarf training, and forms a good espalier.

Independently of being one of the best dessert apples, it is also one of the best for cider; and from the great strength of its juice, the specific gravity of which is 1085, it has been called the *Brandy Apple*.

GOLDEN KNOB.—Fruit, below medium size; roundish. Skin, pale green, becoming yellowish green as it attains maturity, much covered with russet; on the side next the sun it is yellow with an orange tinge. Eye, open, generally with long segments. Stalk, very short.

A good late-keeping dessert apple; in use from December to March. The tree is a strong grower, hardy, and a great bearer.

GOLDEN MONDAY.—Fruit, small, roundish, and flattened. Skin, clear golden yellow, with markings of russet. Eye, small, and rather open. Stalk, very short. Flesh, yellowish white, crisp, sugary, briskly flavoured, and with a nice aroma.

A kitchen apple; in use from October to Christmas.

GOLDEN NOBLE.—Fruit, large; round, and narrowing towards the eye; handsome. Skin, smooth, clear bright yellow, without any blush of red, but a few small reddish spots and small patches of russet. Eye, small, set in a round and deep basin, surrounded with plaits. Stalk, short, with a fleshy growth on one side of it, which connects it with the fruit. Flesh, yellow, tender, with a pleasant acid juice, and baking of a clear amber colour, perfectly melting, with a rich acidity.

A valuable culinary apple; in use from September to December.

This was first brought into notice by Sir Thomas Harr, of Stowe Hall, Norfolk, whose gardener procured it from a tree supposed to be the original, in an old orchard at Downham, and communicated it to the Horticultural Society of London in 1820.

GOLDEN NONPAREIL.—Fruit, smaller than the old Nonpareil; roundish-ovate. Skin, deep yellow when ripe. Flesh, firm, juicy, with a rich, sugary, and fine flavour.

A first-rate dessert apple; in use from December till February.

GOLDEN PEARMAIN (*Ruckman's Pearmain*).—Fruit, medium sized, about two inches and a half in diameter, and the same in height; abrupt pearmain-shaped, irregularly ribbed on the sides, and uneven at the apex. Skin, pale yellow, strewed with patches of russet, and covered with minute russet dots on the shaded side, but deep reddish orange, streaked with deeper colour, and strewed with minute russet dots, on the side exposed to the sun. Eye, large and open, with reflexed segments, and set in a wide, deep, and angular basin. Stalk, slender, three quarters of an inch long, and obliquely inserted, with frequently a fleshy protuberance on one side of it, in a rather shallow cavity, which is lined with green russet. Flesh,

yellowish, firm, crisp, very juicy, sweet, and lacking acidity, which gives it a sickly flavour.

An apple of second-rate quality, suitable either for culinary purposes or the dessert; in use from November to March.

The tree is an upright grower and a free bearer, but requires to be grown in good soil.

GOLDEN PIPPIN (*American Plate; Balgone Pippin; Bayfordbury Pippin; Herefordshire Golden Pippin; London Golden Pippin; Milton Golden Pippin; Russet Golden Pippin; Warter's Golden Pippin*). — Fruit, small; roundish, inclining to oblong, regularly and handsomely shaped, without inequalities or angles on the sides. Skin, rich yellow, assuming a deep golden tinge when perfectly ripe, with a deeper tinge where it has been exposed to the sun; the whole surface is strewed with russety dots, which are largest on the sunny side, and intermixed with these are numerous imbedded pearly specks. Eye, small and open, with long segments, placed in a shallow, smooth, and even basin. Stalk, from half an inch to an inch in length, inserted in a pretty deep cavity. Flesh, yellow, firm, crisp, very juicy, and sweet, with a brisk vinous and particularly fine flavour.

This is one of the oldest and one of the most highly esteemed of our dessert apples. It is in season from November till April. The tree is a healthy grower, attaining about the middle size, and it is an excellent bearer. When grown on the dwarfing stocks it makes handsome bushes and espaliers.

It is uncertain where the Golden Pippin originated, but all writers are agreed in calling it an English variety, and some state that it was raised at Parham Park, near Arundel, in Sussex.

Although it is not recorded at so early a period as some others, there is no doubt it is very old. It is not, however, the "Golden Pippin" of Parkinson, for he says "it is the *greatest* and best of all sorts of Pippins." It was perhaps this circumstance that led Mr. Knight to remark, that from the description Parkinson has given of the apples cultivated in his time, it is evident that those now known by the same names are different, and probably new varieties. But this is no evidence of such being the case, for I find there were two sorts of Golden Pippin, the "Great Golding," and the "Small Golding, or Bayford;" both of which are mentioned by Leonard Meager, and there is no doubt the "Golden Pippin" of Parkinson was the "Great Golding." Ralph Austin calls it "a very special apple and great bearer." Evelyn states that Lord Clarendon cultivated it, but it was only as a cider apple: for he says, "at Lord Clarendon's seat at Swallowfield, Berks, there is an orchard of 1,000 Golden *and other cider* Pippins." In his Treatise on Cider he frequently notices it as a cider apple; but never in any place that I can recollect of as a dessert fruit. In the Pomona, he says, "About London and the southern tracts, the Pippin, and especially the Golden, is esteemed for making the most delicious cider, most wholesome, and most restorative." Switzer calls it "the most antient, as well as most excellent apple that is."

The late President of the London Horticultural Society, T. A. Knight, Esq., considered that the Golden Pippin, and all the old varieties of English apples, were in the last stage of decay, and that a few years would witness their total extinction. This belief he founded upon the degenerate state of these varieties in the Herefordshire orchards, and also upon his theory that no variety of apple will continue to exist more than 200 years. But that illustrious man never fell

into a greater error. It would be needless to enter into any further discussion upon a subject concerning which so much has already been said and written, as there is sufficient evidence to confute that theory. The Pearmain, which is the oldest English apple on record, shows no symptom of decay, neither does the Catshead, London Pippin, Winter Quoining, or any other variety, those only having disappeared from our orchards which were not worth perpetuating, and their places supplied by others infinitely superior.

It was towards the end of the last century that this doctrine was first promulgated, and though the old diseased trees of the Herefordshire orchards, of which Mr. Knight spoke, may ere this have passed away, we have the Golden Pippin still, in all the luxuriance of early youth, where it is found in a soil congenial to its growth, and exhibiting as little indication of decay as any of the varieties which Mr. Knight raised to supply the vacancy he expected it to create.

But this alarm of Mr. Knight for the safety of the Golden Pippin, and his fear of its extinction, were based upon no new doctrine, for we find Mortimer a hundred years before equally lamenting the Kentish Pippin. After speaking of manures, &c., for the regeneration of fruit-trees, he says, "I shall be glad if this account may put any upon the trial of raising that excellent fruit the Kentish Pippin, which else, I fear, will be lost. For I find in several orchards, both in Kent, Essex, and Hertfordshire, old trees of that sort, but I can find no young ones to prosper. A friend of mine tried a great many experiments in Hertfordshire about raising them, and could never get them to thrive, though he had old trees in the same orchard that grew and bore very well. I likewise tried several experiments myself, and have had young trees thrive so well as to make many shoots of a yard long in a year, but these young shoots were always blasted the next year, or cankered; which makes me think that the ancients had some particular way of raising them, that we have lost the knowledge of." Although this was written in the beginning of last century, we have the Kentish Pippin still, which, though not so much cultivated, or so well known now as then, is nevertheless where it does exist as vigorous and healthy as ever it was.

GOLDEN REINETTE (*Aurore; Dundee; Megginch Favourite; Princesse Noble; Reinette d'Aix; Reinette Gielen; Yellow German Reinette; Elizabeth; Englise Pippin; Wygers; Court-pendu dorée; Kirke's Golden Reinette; Golden Renet; Golden Rennet; Pomme Madame; Wyker Pippin*).—Fruit, medium sized; roundish, and a little flattened. Skin, a fine deep yellow, which towards the sun is tinged with red, streaked with deeper and livelier red, and dotted all over with russety dots. Eye, large and open, with short dry segments, and set in a wide and even basin. Stalk, half an inch long, deeply inserted in a round and even cavity. Flesh, yellow, crisp, brisk, juicy, rich, and sugary.

A fine old dessert apple of first-rate quality; it is in use from November to April. The tree is healthy, vigorous, and an abundant bearer. It requires a light and warm soil, and is well adapted for dwarf training when worked on the paradise stock.

Large quantities of this fruit are grown in the counties round London for the supply of the different markets, where they always command a high price.

This variety has been long known in this country and esteemed as one of the finest apples. Worlidge, in 1676, says, "It is to be preferred in our plantations for all occasions." Ellis, in his "Modern Husbandman," 1744, says, "The Golden Rennet, when of the largest sort, may be truly said to be the farmer's greatest favourite apple, because when all others miss bearing, this generally stands his friend, and bears him large quantities on one tree."

GOLDEN RUSSET.—Fruit, medium sized, two inches and three quarters wide, and two inches and a quarter high; ovate. Skin, thick, covered with dingy yellow russet, which is rough and thick on the shaded side and round the base, and sometimes with a little bright red on the side next the sun. Eye, small and closed, set in a prominently plaited basin. Stalk, very short, inserted in an uneven cavity, and not protruding beyond the base. Flesh, pale yellow, firm, crisp, sugary, and aromatic; but not abounding in juice.

An excellent dessert apple of first-rate quality; in use from December to March.

The tree is healthy and an excellent bearer, but requires a warm situation to bring the fruit to perfection.

This is another of our old English apples. Worlidge calls it the Aromatic, or Golden Russeting: "It hath no compare, it being of a gold-colour coat, under a russet hair, with some warts on it. It lies over the winter, and is, without dispute, the most pleasant apple that grows, having a most delicate aromatic hautgust, and melting in the mouth."

Golden Vining. See *Hubbard's Pearmain*.

GOLDEN WINTER PEARMAIN (*King of the Pippins; Hampshire Yellow; Jones's Southampton Pippin*).—Fruit, medium sized; abrupt pearmain-shaped, broadest at the base. Skin, smooth, of a deep, rich, golden yellow, which is paler on the shaded side than on that exposed to the sun, where it is of a deep orange, marked with streaks and mottles of crimson, and strewed with russety dots. Eye, large and open, with long, acuminate, and reflexed segments, and placed in a round, even, and rather deep basin. Stalk, three quarters of an inch long, stout, and inserted in a rather shallow cavity, which is lined with thin pale brown russet mixed with a tinge of green. Flesh, yellowish white, firm, breaking, juicy, and sweet, with a pleasant and somewhat aromatic flavour.

A beautiful and very handsome apple of first-rate quality, and suitable either for the dessert or for culinary purposes; it is in use from the end of October to January.

The tree is a strong and vigorous grower, a most abundant bearer, and attains a considerable size. It is perfectly hardy, and will grow in almost any situation.

GOODYEAR PIPPIN.—Fruit, below medium size, two inches and a half wide, and about the same in height; somewhat conical, irregularly ribbed both at the eye and the stalk. Skin, smooth, of a deep lemon-yellow colour mixed with shaded patches of lively green on the shaded side, and with an orange cheek marked with broken stripes of crimson on the side next the sun. Eye, rather large and open, with short, ragged, and imperfect segments, set in a moderately deep and plaited depression. Stalk, very short, inserted in a rather deep irregular cavity. Flesh, white, tender, and juicy, rather too sweet.

A summer apple, ripe in the beginning of September; not good enough for the dessert, and not sufficiently acid for culinary purposes.

GOOSEBERRY APPLE.—Fruit, above medium size, sometimes large, three inches and a half wide, and two inches and three quarters high; roundish, sometimes quite flattened, with obtuse ribs on the sides which extend to the crown, where they form flat ridges. Skin, deep lively green, with a tinge of brownish red next the sun, and strewed with large grey dots. Eye, half open, not deeply sunk. Stalk, short, sometimes a mere knob. Flesh, greenish white, very tender, juicy, and with a fine agreeable and subdued acidity.

A very valuable late keeping culinary apple, which comes into use in November and continues “till apples come again.”

This excellent apple is a very valuable one to the orchardist, on account of its long-keeping property. It is extensively cultivated in Kent and Sussex, and especially about Faversham and Sittingbourne, for the supply of the London markets.

Gooseberry Pippin. See *Ronald's Gooseberry Pippin*.

Gowrie. See *Tower of Glamis*.

Grand Bohemian Borsdörffer. See *Borsdorffer*.

GRAND DUKE CONSTANTINE.—This is of the largest size, of a roundish shape, somewhat flattened, and obtusely angular on the sides, the angles extending to the apex, where they become more prominent, and form five prominent ridges round the basin of the eye. Skin, clear bright yellow, almost entirely covered with streaks of dark rich crimson on the side exposed to the sun, and on the shaded side much more of the rich yellow ground colour is exposed by reason of the fewer and less bright markings of crimson. Eye, half open, and placed in a deep, irregular, and angular basin, which is surrounded by the five knobs or prominences above alluded to. The stalk is short, stout, and deeply inserted in the uneven and angular cavity, caused by the ribs extending there. Flesh, white, tender, juicy, sweet, slightly sub-acid, and with the fine balsamic aroma which is met with in the flesh of Cellini.

This admirable early apple is of Russian origin, but I met with it in the collection of my friend, Rev. W. Kingsley, of South Kilvington, who is, I believe, the first person that has fruited it in this country. In the latitude of Thirsk the fruit ripens in the beginning of November; but in the south it is probable that it will come earlier—in all probability in the end of September. It does not keep long, as it soon becomes mealy.

GRANGE'S PEARMAIN (*Grange's Pippin*).—Fruit, large, three inches wide, and the same in height; pearmain-shaped, as large, and very much the shape of the Royal Pearmain. Skin, yellow, with a tinge of green, and studded with imbedded pearly specks, on some of which are minute russety points, on the shaded side, but marked with broken stripes and spots of crimson, interspersed with large russety dots, on the side exposed to the sun. Eye, partially closed, with broad flat segments, set in a round, deep, and plaited basin. Stalk, half an inch long, stout, and rather fleshy, inserted in a deep and russety

cavity. Flesh, yellowish white, crisp, tender, juicy, and sugary, with a brisk and pleasant flavour.

A fine large apple, of first-rate quality as a culinary fruit, and also very good for dessert. It bakes well, and has a fine pleasant acidity. In use from November to February. The tree is hardy and an excellent bearer.

Raised by Mr. Grange, a market gardener, at Stoke Newington, Middlesex.

Grange's Pippin. See *Grange's Pearmain*.

GRAVENSTEIN.—Fruit, above the medium size; roundish, irregular, and angular on the sides, the ribs of which extend from the base, even to the eye. Skin, smooth, clear pale waxen yellow, streaked and dotted with lively crimson, intermixed with orange, on the side next the sun. Eye, large and open, with long segments, which are a little reflexed, and set in an irregular, angular, and knobbed basin, which is sometimes lined with fine delicate russet, and dotted round the margin with minute russet dots. Stalk, very short, but sometimes three quarters of an inch long, set in a deep and angular cavity. Flesh, white, crisp, very juicy, with a rich, vinous, and powerful aromatic flavour; and if held up between the eye and the light, with the hand placed on the margin of the basin of the eye, it exhibits a transparency like porcelain.

This is a very valuable apple of the first quality, and is equally desirable either for the dessert or culinary purposes; it is in use from October to December. The tree is hardy, a vigorous and healthy grower, and generally a good bearer. It has somewhat of a pyramidal habit of growth, and attains a considerable size.

Though not of recent introduction, this beautiful and excellent apple is comparatively but little known, otherwise it would be more generally cultivated. It is one of the favourite apples of Germany, particularly about Hamburg, and in Holstein, where it is said to have originated in the garden of the Duke of Augustenberg, at the Castle of Grafenstein. The original tree is said to have been in existence about the middle of the last century.

Green Cossings. See *Rymer*.

Green Newtown Pippin. See *Newtown Pippin*.

Green Nonpareil. See *Petworth Nonpareil*.

Green Street. See *Wanstall*.

GREEN TIFFING (*Mage's Johnny*).—Fruit, medium sized, two inches and a half high, and about the same in width; conical, rounded at the base, and somewhat angular and ribbed on the sides and round the eye. Skin, smooth, green at first, but changing as it ripens to yellowish green; next the sun it is quite yellow, strewed with minute russet dots, and a few dots of red. Eye, small and closed, set in a shallow basin, and surrounded with prominent plaits. Stalk, short, inserted in a rather deep cavity. Flesh, white, crisp, tender, very juicy, and pleasantly acid.

A most excellent culinary apple; in use from September to December. The tree is a free grower, and an excellent bearer.

This is an esteemed variety in Lancashire, where it is extensively cultivated.

GREEN WOODCOCK (*Woodcock*).—Fruit, medium sized; round and somewhat flattened. Skin, green, changing to yellow with a blush of red, which is striped with broad broken streaks of dark red on the side next the sun. Eye, open, with long pointed segments, deeply set in an angular basin. Stalk, short, inserted in a shallow cavity, lined with rough russet, which extends over the base. Flesh, white, tinged with green, tender, juicy, and briskly flavoured.

A good culinary apple; in use from October till Christmas.

This is very much grown about Heathfield and Hailsham, in Sussex.

GREENUP'S PIPPIN.—Fruit, above medium size, three inches wide, and two and a half high; roundish, broadest at the base, and with a prominent rib on one side, extending from the base to the crown. Skin, smooth, pale straw coloured tinged with green on the shaded side, but covered with beautiful bright red on the side next the sun, and marked with several patches of thin delicate russet. Eye, closed, with long flat segments, placed in a round, rather deep, and plaited basin. Stalk, very short, inserted in a wide cavity. Flesh, pale, yellowish white, tender, juicy, sweet, and briskly flavoured.

An excellent apple, either for culinary or dessert use.

In the northern counties it is a popular and highly esteemed variety, and ranks as a first-rate fruit. It is in use from October to December.

The tree is hardy and healthy; it does not attain a large size, but is an abundant bearer. When grown against a wall, as it is sometimes in the north of England and border counties, the fruit attains a large size, and is particularly handsome and beautiful.

This excellent apple was discovered growing in the garden of a shoemaker at Keswick, named Greenup, and was first cultivated and made public by Clarke and Atkinson, nurserymen at that place, in the end of last century. It is now much cultivated throughout the border counties, and is a valuable apple where the more choice varieties do not attain perfection.

Green Winter Pippin. See *Newtown Pippin*.

GREY LEADINGTON.—Fruit, about medium sized, conical, and distinctly ribbed. Skin, greenish yellow, covered with patches of dark brown russet on the shaded side, and pale red when exposed to the sun; the whole covered with whitish grey dots. Eye, large and open, with long acuminate segments, and set in a rather deep basin. Stalk, short and stout, inserted in a pretty deep cavity. Flesh, white, firm, tender, very juicy, and of a rich, vinous, sugary, and aromatic flavour.

An excellent apple of first-rate quality, desirable either for the dessert or for culinary purposes; it is in use from September to January.

The tree is a strong grower, vigorous, hardy, and an excellent bearer. It succeeds well as a dwarf on the paradise stock.

This is a favourite apple in Scotland, where it ranks among the best dessert fruits.

Grumas's Pippin. See *Birmingham Pippin*.

Grummage Pippin. See *Birmingham Pippin*.

Grüne Reinette. See *Nonpareil*.

GUERNSEY PIPPIN.—Fruit, small, cylindrical or conical. Skin, much covered with brown russet on a greenish yellow ground, and with a brownish red tinge next the sun. Eye, open. Stalk, very short. Flesh, firm, crisp, juicy, and tender, sweet, brisk, and vinous.

A first-rate dessert apple. From December till February.

HAGLOE CRAB.—Fruit, small, two inches wide, and the same in height; ovate, flattened, and irregularly shaped. Skin, pale yellow, streaked with red next the sun, and covered with a few patches of grey russet. Eye, open, with flat, reflexed segments. Stalk, short. Flesh, soft and woolly, but not dry.

Specific gravity of its juice, 1081.

This is a most excellent cider apple, the liquor it produces being remarkable for its strength, richness, and high flavour. It requires, however, to be grown in certain situations; a dry soil with a calcareous subsoil being considered the best adapted for producing its cider in perfection.

Marshall says, "It was raised from seed by Mr. Bellamy, of Hagloe, in Gloucestershire, grandfather of the present Mr. Bellamy, near Ross, in Herefordshire, who draws from it (that is, from trees grafted with scions from this parent stock) a liquor, which for richness, flavour, and *pure on the spot*, exceeds perhaps every other fruit liquor which nature and art have produced. He has been offered sixty guineas for a hogshead (about 110 gallons) of this liquor. He has likewise been offered bottle for bottle of wine, or spirituous liquors, the best to be produced; and this without freight, duty, or even a mile of carriage to enhance its original price."

HALL DOOR.—Fruit, large, three inches and a half wide, and two inches and three quarters high; oblate, puckered round the eye. Skin, pale green at first, but changing to dull yellow, streaked with red. Eye, set in a wide and irregular basin. Stalk, short and thick, inserted in a moderately deep cavity. Flesh, white, firm, but coarse, juicy, and pleasantly flavoured.

A dessert apple of ordinary merit; in use from December to March.

HAMBLEDON DEUX ANS.—Fruit, large, three inches wide, and two inches and a half high; roundish, rather broadest at the base. Skin, greenish yellow in the shade, and dull red, streaked with broad stripes of deeper and brighter red, on the side next the sun. Eye, small and closed, set in a rather shallow basin. Stalk, short, inserted in a shallow cavity. Flesh, greenish white, firm, crisp, not very juicy, but richly and briskly flavoured.

One of the most valuable culinary apples, and not unworthy of the dessert; it is in use from January to May, and is an excellent keeper.

This variety originated at Hambleton, a village in Hampshire, where there are several trees of a great age now in existence.

Hammon's. See *Hubbard's Pearmain*.

HANWELL SOURING.—Fruit, above medium size, three inches wide, and two inches and three quarters high; roundish-ovate, angular,

or somewhat five-sided, and narrow towards the eye. Skin, greenish yellow, sprinkled with large russety dots, which are largest about the base, and with a faint blush of red next the sun. Eye, closed, set in a deep, narrow, and angular basin, which is lined with russet. Stalk, very short, inserted in an even funnel-shaped cavity, from which issue ramifications of russet. Flesh, white, firm, crisp, with a brisk and poignant acid flavour.

An excellent culinary apple of first-rate quality; in use in December, and keeps till March, when it possesses more acidity than any other variety which keeps to so late a period.

It is said to have been raised at Hanwell, a place near Banbury, in Oxfordshire.

HARGREAVE'S GREEN-SWEET.—Fruit, medium sized, two inches and three quarters wide, and two inches and a half high; oblatocylindrical, angular on the sides, with prominent ridges round the eye. Skin, yellow tinged with green on the shaded side, but deeper yellow tinged with green, and marked with a few faint streaks of red, next the sun, and strewed all over with small russety dots. Eye, half open, with linear segments, placed in a deep and angular basin, which is surrounded with ridges formed by the termination of the costal angles. Stalk, three quarters of an inch long, slender, and inserted in a deep round cavity, which is lined with rough russet. Flesh, yellowish, tender, juicy, sweet, and perfumed.

A good dessert apple, but lacks acidity; it is in use during September and October.

About Lancaster this is a well-known apple. The original tree, which is of great age, is still standing in the nursery of Messrs. Hargreave, hence it is called Hargreave's Green-Sweet.

HARVEY APPLE (*Doctor Harvey*).—Fruit, large, three inches wide, and about the same high; ovate, and somewhat angular. Skin, greenish yellow, dotted with green and white specks, and marked with ramifications of russet about the apex. Eye, small, very slightly depressed, and surrounded with several prominent plaits. Stalk, short and slender, inserted in an uneven and deep cavity. Flesh, white, firm, crisp, juicy, pleasantly acid, and perfumed.

A culinary apple of first-rate quality, well known and extensively cultivated in Norfolk; it is in use from October to January.

The tree is large, hardy, and a great bearer.

In the "Guide to the Orchard" it is said, "When baked in an oven which is not too hot, these apples are most excellent; they become sugary, and will keep a week or ten days, furnishing for the dessert a highly flavoured sweetmeat."

This is one of the oldest English apples. It is first mentioned by Parkinson as "a faire, greate, goodly apple; and very well rellished." Ralph Austen calls it "a very choice fruit, and the trees beare well." Indeed it is noticed by almost all the early authors. According to Ray, it is named in honour of Dr. Gabriel Harvey, of Cambridge: "Pomum Harveianum ab inventore Gabriele Harveio Doctore nomen sortitum Cantabrigiæ suæ deliciæ."

Hardingham's Russet. See *Pine Apple Russet*.

HARVEY'S PIPPIN (*Dredge's Beauty of Wilts*).—Fruit, medium sized; roundish. Skin, yellow on the shaded side, but washed with fine red on the side next the sun, and marked with crimson dots. Flesh, firm, crisp, juicy, and richly flavoured.

An excellent and useful apple, either for culinary purposes or dessert use; it is in season from December to February.

The tree is a free grower and an excellent bearer; it attains above the middle size, and may be grown either as an open dwarf or an espalier, when grafted on the paradise stock.

HARVEY'S WILTSHIRE DEFIANCE.—Fruit, of the largest size; conical, and very handsomely shaped, distinctly five-sided, having five prominent and acute angles descending from the apex, till they are lost in the base. Skin, fine deep sulphur yellow; of a deeper shade on the side which is exposed to the sun, and covered all over with minute russety dots, with here and there ramifying patches of russet. Eye, pretty large and open, with short ragged segments, and set in a rather shallow and angular basin. Stalk, very short, about half an inch long, and not extending beyond the base, inserted in a round and deep cavity, lined with rough scaly russet, which branches out over a portion of the base. Flesh, yellowish, firm, crisp, and juicy, sugary, vinous, and richly flavoured. Core, very small for the size of the apple.

A very handsome and most desirable apple, being of first-rate quality, either as a dessert or culinary fruit; it is in use from the end of October to the beginning of January.

This variety seems to be comparatively little known, but it is well deserving the notice either of the fruit gardener or the orchardist; to the latter particularly so, as its size, fine appearance, and handsome shape make it attractive at market, and its solid and weighty flesh give it an advantage over many apples of its size.

HAUTE BONTÉ.—Fruit, medium sized; roundish, somewhat ribbed on the sides, and flattened at both ends; broadest at the base, and narrowing towards the apex, which is terminated by prominent ridges. Skin, smooth and shining, green at first, but changing to yellow as it ripens, and with a faint tinge of red on the side exposed to the sun. Eye, half open, with long acuminate segments, set in a deep and angular basin. Stalk, half an inch long, inserted in a deep and irregular cavity. Flesh, greenish white, tender, juicy, sugary, rich, brisk, and aromatic.

An excellent dessert apple of first-rate quality when grown to perfection; it is in use from January to May.

This is a variety of the Reinette Grise, and a very old French apple.

Hawberry Pippin. See *Hollandbury*.

HAWKRIDGE.—Fruit, small; roundish-oblate, very uneven in its outline from having prominent angles on the side, which extend to the crown, and form prominent unequal ridges, much like those on the London Pippin. Skin, green at first, but soon becoming golden yellow after being gathered; where exposed to the sun it is quite covered with dark bright crimson, which is streaked with darker stripes of the same colour, but where shaded, the yellow ground-colour is merely marked with pale broken stripes of red. Eye, closed, about medium size, with long leafy segments, set in a puckered depression. Stalk, half an inch to three quarters long, slender, inserted in a pretty deep cavity. Flesh, yellowish white, not very juicy, but sweet, and with a brisk acidity.

A pretty little apple for cooking or dessert use, but preferably for the former; ripe in the middle of August. The fruit has a fine balsamic fragrance.

This is a very popular apple in East Sussex, especially about Hailsham, Heathfield, and those parts, where it is met with in almost every orchard and garden. It originated at a farm called Hawkridge, in Hellingly, near Hailsham.

HAWTHORNDEN (*Hawthorndean*; *White Hawthorndean*; *Red Hawthorndean*).—Fruit, varying very much in size, according to the situation and condition of the tree; sometimes it is very large, and again scarcely attaining the middle size; generally, however, it is above the medium size; roundish and depressed, with occasionally a prominent rib on one side, which gives it an irregularity in its appearance. Skin, smooth, covered with a delicate bloom; greenish yellow, with a blush of red on one side, which varies in extent and depth of colour according as it has been more or less exposed to the sun. Eye, small and closed, with broad and flat segments, placed in a pretty deep and irregular basin. Stalk, short, stout, and sometimes fleshy, inserted in a deep and irregular cavity. Flesh, white, crisp, and tender, very juicy, with an agreeable and pleasant flavour.

One of the most valuable and popular apples in cultivation. It is suitable only for kitchen use, and is in season from October to December.

The tree is very healthy and vigorous, and as an early and abundant bearer is unrivalled by any other variety. It succeeds well in almost every description of soil and situation where it is possible for apples to grow.

This variety was raised at Hawthornden, a romantic spot near Edinburgh, celebrated as the birthplace and residence of Drummond the poet, who was born there in 1585. I have never learnt at what period the Hawthornden was first discovered. The first mention of it is in the catalogue of Leslie & Anderson, of Edinburgh; but I do not think it was known about London till 1790, when it was introduced to the Brompton Park Nursery.

Hawthornden, New. See *Winter Hawthornden*.

HEADCROFT SEEDLING.—Fruit, about medium size, ovate, even in its outline, regularly formed, and much contracted at the apex, where it is puckered round the eye. Skin, smooth, clear pale yellow, and very

few minute dots. Eye, small and closed. Stalk, very short, imbedded in the narrow cavity. Flesh, yellow, very tender, and brisk.

An excellent cooking apple; in use from October till December.

A Sussex apple, much grown about Horsham.

Herefordshire Golden Pippin. See *Golden Pippin*.

Herefordshire Pearmain. See *Royal Pearmain*.

Herefordshire Queening. See *Crimson Queening*.

Herefordshire Red-streak. See *Red-streak*.

HERMANN'S PIPPIN.—Fruit, above medium size, three inches broad, and the same in height; roundish, and irregularly formed. Skin, yellow, tinged with green on the shaded side, but striped and mottled with dark crimson on the side next the sun, and thickly strewed with russety dots round the eye. Eye, open, with long green acuminate segments, which are recurved at the tips, and set in a deep and slightly plaited basin. Stalk, short and stout, inserted in a round, deep, and even cavity, which is lined with rough grey russet, extending over almost the whole of the base. Flesh, yellowish white, very tender and juicy, but with little flavour.

An apple of very ordinary quality, which seems only suitable for culinary purposes; it is in use from October to January.

This is a Somersetshire apple, which I received from the late Mr. James Lake, of Bridgewater.

Hicks's Fancy. See *Early Nonpareil*.

HOARY MORNING (*Dainty Apple; Downy; Sam Rawlings; New Margil*).—Fruit, large, three inches and a half wide, and two inches and three quarters high; roundish, somewhat flattened and angular. Skin, yellowish, marked with broad pale red stripes on the shaded side, and broad broken stripes of bright crimson on the side next the sun; the whole surface entirely covered with a thick bloom, like thin hoar frost. Eye, very small, set in a shallow and plaited basin. Stalk, short, inserted in a wide and round cavity. Flesh, yellowish white, tinged with red at the surface under the skin, brisk, juicy, rich, and slightly acid.

A beautiful and very good culinary apple of second-rate quality; it is in use from October to December.

HOLBERT'S VICTORIA.—Fruit, small and ovate. Skin, yellow, covered with pale grey russet. Eye, small and slightly open. Stalk, short. Flesh, yellowish, firm, very juicy, vinous, and aromatic.

An excellent dessert apple of the first quality. December to May.

HOLLANDBURY (*Horsley Pippin; Kirke's Admirable; Hawberry Pippin*).—Fruit, very large, three inches and three quarters wide, and three inches high; roundish and flattened, with irregular and prominent angles or ribs extending from the base to the apex. Skin, deep

yellow, tinged with green on the shaded side, but bright deep scarlet where exposed to the sun, generally extending over the whole surface. Eye, closed, with long acuminate segments, and set in a wide and deep basin. Stalk, short and slender, inserted in a deep funnel-shaped cavity, which is generally lined with russet. Flesh, white, with a slight tinge of green, delicate, tender, and juicy, with a brisk and pleasant flavour.

A beautiful and showy apple for culinary purposes; it is in use from October to Christmas.

The tree is a strong and vigorous grower, but not a very abundant bearer. It succeeds well on the paradise stock.

HOLLAND PIPPIN.—Fruit, large, three inches wide, and two inches and a half high; roundish and flattened, with ribs on the sides. Skin, greenish yellow, with a slight tinge of pale brown where exposed to the sun, and strewed with large green dots. Eye, small and closed, set in a round, narrow, and plaited basin. Stalk, very short, imbedded in a wide and deep cavity. Flesh, yellowish white, firm, tender, juicy, sugary, and briskly acid.

A valuable apple, of first-rate quality for culinary purposes; it is in use from November to March. The tree is a strong grower, vigorous, healthy, and a good bearer.

This is the Holland Pippin of Langley and Miller, but not of Ray or Ralph Austen, who make it synonymous with the Kirton Pippin, which Ray describes as being small and oblate, and the same as is called Broad-Eye in Sussex. The Holland Pippin is a native of the Holland district of Lincolnshire, hence its name.

HOLLOW CORE.—Fruit, medium sized, two inches and a half wide, and three inches high; conical, irregular in its outline, ribbed, and distinctly four-sided; at about four-fifths of its length towards the crown it is very much contracted and swells out again towards the eye, altogether very much resembling a codlin in shape. Skin, smooth and shining, pale grass-green on the shaded side, and covered with a cloud of pale red next the sun, thinly strewed with dots, which are red on the exposed, and dark green on the shaded side. Eye, small and closed, set in a narrow, contracted, and plaited basin, which is surrounded with several small knobs. Stalk, green and downy, half an inch long, inserted in a narrow, close, and deep basin, which is quite smooth. Flesh, white, very tender and delicate, with a brisk, mild, and pleasant flavour. Core, very large, with open cells.

An excellent culinary apple, with a fine perfume; ripe in September.

This variety is extensively grown in Berkshire, particularly about Newbury and Reading, whence large quantities are sent to London for the supply of Covent Garden Market.

HOLLOW-CROWNED PIPPIN (*Hollow-eyed Pippin*).—Fruit, medium sized; oblate-oblong, the same width at the apex as the base, and slightly angular on the sides. Skin, pale green, becoming yellow

at maturity, with a faint blush of red where it is exposed to the sun. Eye, large, and set in a wide and deep basin. Stalk, short, thick, and curved, inserted in a rather deep cavity. Flesh, firm, juicy, sugary, and briskly acid.

An excellent culinary apple; in use from November to February.

Hollow-eyed Pippin. See *Hollow-Crowned Pippin*.

Hood's Seedling. See *Scarlet Pearmain*.

HORMEAD PEARMAIN (*Arundel Pearmain; Hornead Pippin*).—

Fruit, medium sized, two inches and a half wide, and the same in height; of the true pearmain shape, regular and handsome. Skin, of a uniform clear yellow, strewed with brown russety dots. Eye, large and closed, with long segments, and set in a shallow and uneven basin. Stalk, very short and stout, deeply inserted. Flesh, white, tender, very juicy, and pleasantly acid.

An excellent apple, of first-rate quality for culinary use, and suitable also for the dessert; it is in season from October to March.

Horrex's Pearmain. See *Foulden Pearmain*.

HORSHAM RUSSET.—Fruit, about the size of the Nonpareil, but not so regular in its outline, generally about two inches and a quarter in diameter, and two inches deep. Eye, small and closed, in a small depression without angles. Stalk, short, rather thick, rather deeply inserted in a wide, uneven cavity. Skin, pale green, covered with a thin yellowish grey russet round its upper part, with a pale salmon-coloured tinge on the sunny side. Flesh, greenish white, firm, crisp. Juice, plentiful, of a high aromatic Nonpareil flavour.

A dessert apple; in season from November till March.

Raised from the seed of a Nonpareil about 1821, by Mrs. Goose, of Horsham St. Faith's, near Norwich. It is a very hardy tree, and a good bearer.

Horsley Pippin. See *Hollandbury*.

HOSKREIGER.—Fruit, large, three inches and a half wide, and two inches and three quarters high; roundish and considerably flattened, almost oblate. Skin, of a fine grass-green, which changes as it ripens to yellowish green, and marked with broad streaks of pale red on the side next the sun, which is strewed with rather large russet freckles. Eye, small and open, with erect, acute segments, and placed in a rather deep, narrow, and undulating basin. Stalk, short, inserted in a round funnel-shaped cavity, which is lined with pale brown russet. Flesh, white, tender, crisp, and juicy, with a brisk and pleasant flavour.

A first-rate culinary apple; in use from November till March.

The tree is a vigorous and healthy grower, and an abundant bearer.

Hubbard's. See *Hubbard's Pearmain*.

HUBBARD'S PEARMAIN (*Hubbard's; Russet Pearmain; Golden Vining; Hammon's Pearmain*).—Fruit, small; ovate, and regularly formed. Skin, covered with pale brown russet, and where any portion of the ground colour is exposed, it is yellowish green on the shaded side, and brownish red next the sun; but sometimes it is almost free from russet, particularly in hot seasons, being then of a uniform yellowish green, mottled with orange or pale red next the sun. Eye, small and closed, with short segments, and set in a shallow basin. Stalk, short, about half an inch long, inserted in a round and even cavity. Flesh, yellow, firm, not juicy, but very rich, sugary, and highly aromatic.

This is one of the richest flavoured dessert apples; it is in use from November to April.

The tree is a small grower, but healthy, hardy, and an abundant bearer.

Hubbard's Pearmain was first introduced to public notice by Mr. George Lindley, at a meeting of the London Horticultural Society in 1820. "This," says Mr. Lindley, "is a real Norfolk apple, well known in the Norwich market; and although it may be found elsewhere, its great excellence may have caused its removal hence. The merits of Hubbard's Pearmain as a table apple are unrivalled, and its superior, from the commencement of the season to the end, does not, I am of opinion, exist in this country."

HUGHES'S GOLDEN PIPPIN.—Fruit, below medium size, two inches and a half wide, and two inches high; round, and flattened at both extremities. Skin, rich yellow, covered with large green and russety dots, which are thickest round the eye. Eye, open, with short, flat, acuminate segments, which are generally reflexed at the tips, and set in a wide, shallow, and plaited basin. Stalk, very short, and not at all depressed, being sometimes like a small knob on the flattened base. Flesh, yellowish white, firm, rich, brisk, juicy, sugary, and aromatic.

A dessert apple of first-rate quality; in use from December to February.

The tree is hardy and healthy, though not a strong grower, the shoots being long and slender. It is also an excellent bearer.

HUNT'S DEUX ANS.—Fruit, medium sized, two inches and three quarters wide, by two inches and a half high; somewhat conical, irregularly formed, and angular. Skin, greenish, and covered with grey russet on the shaded side, but reddish brown covered with grey russet, and large russety dots, on the side exposed to the sun. Eye, large and open, with long, spreading, acuminate segments, placed in a deep, angular, and irregular basin. Stalk, half an inch long, inserted in a deep oblique cavity, and not extending beyond the base. Flesh, yellowish white tinged with green, firm and leathery, juicy and sugary, with a rich and highly aromatic flavour, very similar to, and little inferior to, the Ribston Pippin.

A dessert apple of the first quality, whether as regards its long duration or the peculiar richness of its flavour; it is in use from December to March.

HUNT'S DUKE OF GLOUCESTER.—Fruit, below medium size; roundish-ovate. Skin, almost entirely covered with thin russet, except a spot on the shaded side, where it is green, and where exposed to the sun it is of a reddish brown. Flesh, white, tinged with green, crisp, juicy, and highly flavoured.

A dessert apple of first-rate quality; in use from December to February.

This variety was raised from a seed of the old Nonpareil, to which it bears a strong resemblance, by Dr. Fry of Gloucester, and received the name it now bears from being sent to the Horticultural Society of London by Thomas Hunt, Esq., of Stratford-on-Avon, in 1820.

Hunt's Nonpareil. See *Nonpareil*.

HUNTHOUSE.—Fruit, of medium size, two inches and three quarters wide, by two inches and a half high; conical, ribbed on the sides, and terminated at the apex with rather prominent knobs. Skin, at first grass-green, but changing as it ripens to greenish yellow; where exposed to the sun it is tinged with red, and marked with small crimson dots and a few short broken streaks of the same colour, but where shaded it is veined with thin brown russet, particularly about the eye, and very thinly strewed with russety dots. Eye, large, half open, with broad flat segments, set in a narrow and deeply furrowed basin. Stalk, an inch long, straight, inserted in a very shallow cavity, sometimes between two fleshy lips, but generally with a fleshy protuberance on one side of it. Flesh, greenish white, firm, tender, and with a brisk but rather coarse and rough acid flavour.

A useful culinary apple; in use from December to March.

Its chief recommendation is the immense productiveness of the tree, which is rather small, with pendulous shoots, and extremely hardy; it succeeds in exposed situations where many other varieties could not grow.

This variety was discovered at Whitby, in Yorkshire, where it is extensively cultivated.

Hutchings's Seedling. See *Sugar-loaf Pippin*.

HUTTON SQUARE.—Fruit, large; roundish-ovate, and irregular in its outline, being much bossed on the sides, and knobbed about the eye and the stalk. Skin, smooth, dull greenish yellow where shaded, and strewed with minute russety dots, but washed with dull red next the sun, and dotted with black dots. Eye, small and closed, placed in an angular and plaited basin. Stalk, short, deeply imbedded in an angular cavity. Flesh, white, firm, crisp, sweet, briskly and pleasantly flavoured.

A valuable culinary apple of first-rate quality, and not unsuitable for the dessert, where a brisk and poignant flavoured apple is preferred; it is in use from November to March. The tree is an excellent bearer.

This variety is extensively grown about Lancaster, and is said to have originated at the village of Hutton, in that vicinity.

Ingestrie Red. See *Red Ingestrie*.

Ingestrie Yellow. See *Yellow Ingestrie*.

Irish Codlin. See *Manks Codlin*.

IRISH PEACH (*Early Crofton*).—Fruit, medium sized, two inches and three quarters wide, by two inches and a quarter high; roundish, somewhat flattened, and slightly angular. Skin, smooth, pale yellowish green, tinged with dull reddish brown, and thickly dotted with green dots on the shaded side, but fine lively red, mottled and speckled with yellow spots, on the side exposed to the sun. Eye, small and closed, set in a rather deep and knobbed basin, which is lined with thick tomentum. Stalk, short, thick, and fleshy, inserted in a pretty deep cavity. Flesh, greenish white, tender, and crisp, abounding in a rich, brisk, vinous, and aromatic juice, which, at this season, is particularly refreshing.

An early dessert apple of the finest quality. It is ripe during the first week in August, and lasts all through that month. It is a most beautiful, and certainly one of the most excellent summer apples, possessing all the rich flavour of some of the winter varieties, with the abundant and refreshing juice of the summer fruits. Like most of the summer apples it is in greatest perfection when eaten from the tree, which is hardy, vigorous, and an abundant bearer.

Irish Pitcher. See *Manks Codlin*.

IRISH REINETTE.—Fruit, medium sized, two inches and three quarters wide, by two inches and a half high; oblong, somewhat five-sided, with five ribs which extend from the base to the apex, where they run into the eye, forming five prominent ridges. Skin, yellowish green, strewed with minute russety dots on the shaded side, but dull brownish red, almost entirely covered with large patches of dull leaden coloured russet, on the side exposed to the sun. Eye, small and closed, placed in a ribbed and plaited basin. Stalk, short, inserted in a round, deep, and even cavity. Flesh, greenish yellow, firm, crisp, and very juicy, with a brisk and poignant acid juice.

A valuable culinary apple; in use from November to February.

This variety is much cultivated about Lancaster, and in the county of Westmoreland, where it is highly esteemed.

Irish Russet. See *Sam Young*.

Iron Apple. See *Brabant Bellefleur*.

Ironstone. See *Winter Greening*.

ISLE OF WIGHT PIPPIN (*Isle of Wight Orange; Orange Pippin; Pomme d'Orange; Engelse Oranje Appel*).—Fruit, small, two inches wide, by an inch and a half deep; globular. Eye, slightly sunk, with broad acute segments of the calyx. Stalk, very short. Skin, yellowish golden grey, with a russety epidermis, highly coloured with orange and red next the sun. Flesh, firm and juicy, with a rich and aromatic flavour.

A dessert apple of first-rate quality, and also valuable as a cider fruit; it is in use from September to January.

The specific gravity of its juice is 1074.

The tree does not attain a large size, but is hardy, healthy, and an excellent bearer. It succeeds well when grafted on the paradise stock, and grown as an open dwarf or an espalier.

This is a very old variety, and is, no doubt, the "Orange Apple" of Ray and Worlidge. According to Mr. Knight, it is by some supposed to have been introduced from Normandy to the Isle of Wight, where it was first planted in the garden at Wrexall Cottage, near the Undercliff, where it was growing in 1817. There are several other varieties of apples known by the name of "Orange" and "Orange Pippin," but they are all very inferior to this.

ISLEWORTH CRAB (*Brentford Crab*).—Fruit, medium sized, two inches and three quarters wide, by the same in height; conical. Skin, smooth, of a pale yellow colour, with a deeper tinge where exposed to the sun, and covered with small reddish brown dots. Eye, small and open, with reflexed segments, set in a round and narrow basin. Stalk, slender, inserted in a deep, round, and even cavity. Flesh, yellowish white, crisp, sweet, juicy, and pleasantly flavoured.

A pretty good culinary apple of second-rate quality; in use during October; but scarcely worth cultivation.

Jerusalem. See *Pigeon*.

JOANNETING (*Ginneting; Juneting; Early Jenneting; White Juneating; Juneating; Owen's Golden Beauty; Primiting*).—Fruit, small; round, and a little flattened. Skin, smooth and shining, pale yellowish green in the shade, but clear yellow, with sometimes a faint tinge of red or orange, next the sun. Eye, small and closed, surrounded with a few small plaits, and set in a very shallow basin. Stalk, an inch long, slender, and inserted in a shallow cavity, which is lined with delicate russet. Flesh, white, crisp, brisk, and juicy, with a vinous and slightly perfumed flavour, but becoming mealy and tasteless if kept only a few days after being gathered.

This is the earliest apple of the year; it is in greatest perfection when gathered off the tree, or immediately afterwards, as it very soon becomes dry and mealy.

The tree does not attain a large size, but is hardy and healthy. It is not a great bearer, which may, in a great measure, account for it not being so generally cultivated as its earliness would recommend it to be. If worked on the paradise stock it may be grown in pots, when the fruit will not only be produced earlier, but in greater abundance than on the crab or free stock.

This is one of our oldest apples, and although generally known and popular, seems to have escaped the notice of Miller, who does not even mention it in any of the editions of his dictionary. As I have doubts of this being the Geneting of Parkinson—his figure being evidently intended for the Margaret, which in some districts is called Joanneting—the first mention we have of this variety is by Rea, in 1665, who describes it as "a small, yellow, red-sided apple, upon a wall, ripe in the end of June."

“Juncating,” as applied to this apple, is quite a misnomer. Abercrombie was the first who wrote it June-eating, as if in allusion to the period of its maturity, which is, however, not till the end of July. Dr. Johnson, in his Dictionary, writes it Gineting, and says it is a corruption of Janeton (Fr.), signifying Jane or Janet, having been so called from a person of that name. Ray* says, “Pomum Ginettinum, quod unde dictum sit me latet.” Indeed, there does not seem ever to have been a correct definition given of it.

In the Middle Ages, it was customary to make the festivals of the Church periods on which occurrences were to take place or events were to be named. Even in the present day we hear the country people talking of some crop to be sown, or some other to be planted, at Michaelmas, St. Martin's, or St. Andrew's tide. It was also the practice for parents to dedicate their children to some particular saint, as Jean Baptiste, on the recurrence of whose festival all who were so named kept it as a holiday. So it was also in regard to fruits, which were named after the day about which they came to maturity. Thus, we have the Margaret Apple, so called from being ripe about St. Margaret's Day, the 20th of July; the Magdalene, or Maudlin, from St. Magdalene's Day, the 22nd of July. And in Curtius† we find the *Joannina*, so called, “Quod circa divi Joannis Baptistæ nativitatem esui sint.” These are also noticed by J. B. Porta; he says, “Est genus alterum quod quia circa festum Divi Joannis maturiscit, vulgus *Melo de San Giovanni* dicitur.” And according to Tragus,‡ “Quæ apud nos prima maturantur, Sancti Johans Oppfell, *Latine*, Præcocia mala dicuntur.”

We see, therefore, that apples were called *Joannina* because they ripened about St. John's Day, and we have among the old French pears *Amiré Joannet*—the “Wonderful Little John,” which Merlet informs us was so called because it ripened about St. John's Day. If, then, we add to *Joannet* the termination *ing*, so general among our names of apples, we have *Joanneting*. There can be no doubt that this is the correct derivation of the name of this apple.

John Apple. See *Winter Greening*.

John Apple. See *Northern Greening*.

JOLLY BEGGAR (*Lord Grosvenor*).—Fruit, about medium size, two inches and a half wide, and two inches high; roundish. Skin, pale yellow, with an orange tinge next the sun. Eye, large and open, set in a plaited basin. Stalk, half an inch long, rather deeply inserted. Flesh, white, tender, juicy, sweet, briskly and pleasantly flavoured.

A first-rate early cooking apple from August till October. The great merit of this variety is its great fertility, the small bush trees producing an abundance of fine yellow fruit. The tree bears very early, and is one of the most useful for garden culture.

Jones's Southampton Pippin. See *Golden Winter Pearmain*.

Joséphine. See *Reinette Blanche d'Espagne*.

Jubilee Pippin. See *Bland's Jubilee*.

KEDDLESTON PIPPIN.—Fruit, small, two inches and a quarter wide, and not quite so much high; roundish-ovate, and regularly formed. Skin, of a uniform golden yellow colour, with veinings and specks of russet. Eye, half open, set in a shallow plaited basin. Stalk, short, thick, and fleshy. Flesh, yellowish, crisp, very juicy, sugary, and aromatic.

A first-rate dessert apple; in use from November to March.

* Hist. Plant., ii, 1447.

† Hortorum, p. 522.

‡ Hist., p. 1043.

KEEPING RED-STREAK.—Fruit, medium sized; roundish, flattened, angular on the sides. Skin, green at first, changing to greenish yellow, and striped with red on the shaded side, but entirely covered with dark red on the side next the sun; marked with russet, and numerous grey dots. Eye, open, set in a shallow and undulating basin. Stalk, very short, imbedded in a narrow and shallow cavity. Flesh, greenish yellow, firm, brisk, and pleasantly flavoured.

A culinary apple; in use from December to April.

KEEPING RUSSET.—Fruit, medium sized, two inches and five-eighths wide, and two inches and a quarter high; roundish. Skin, entirely covered with thin, pale yellowish brown russet, like the Golden Russet, and occasionally with a bright, varnished, fiery-red cheek on the side next the sun, which is sometimes more distinct than at others. Eye, open, set in a round and plaited basin. Stalk, very short, imbedded in a rather shallow cavity. Flesh, yellow, firm, juicy, and sugary, with a particularly rich, mellow flavour, equal to, and even surpassing that of the Ribston Pippin.

A delicious dessert apple of first-rate quality; in use from October to January, and, under favourable circumstances, will even keep till March.

This is an apple which is very little known, and does not seem at all to be in general cultivation. I obtained it from the private garden of the late Mr. James Lee at Hammersmith. It certainly deserves greater publicity.

Kempster's Pippin. See *Blenheim Pippin*.

KENTISH FILL-BASKET (*Lady de Grey's; Potter's Large*).—Fruit, very large, four inches wide, and three inches and a quarter high; roundish, irregular, and slightly ribbed. Skin, smooth, yellowish green in the shade, and pale yellow, with a reddish brown blush, which is streaked with deeper red, on the side next the sun. Eye, large, set in a wide and irregular basin. Flesh, tender and juicy, with a brisk and pleasant flavour.

This is an excellent culinary apple of first-rate quality; in use from November to January.

The tree is a strong and vigorous grower, attaining a large size, and is an abundant bearer.

This is not the Kentish Fill-basket of Miller and Forsyth, nor yet of Rogers; the variety described under this name by these writers being evidently the Kentish Codlin.

Kentish Broading. See *Broad-end*.

KENTISH PIPPIN (*Colonel Vaughan's; Red Kentish Pippin; Pepping; Vaun's Pippin*).—Fruit, medium sized, two inches and three quarters broad, and two inches and a half high; conical and slightly angular. Skin, pale yellow, with brownish red next the sun, studded with specks, which are greenish on the shaded side, but yellowish next

the sun. Eye, small, and partially open, set in a wide, shallow, and plaited basin. Stalk, very short and fleshy, almost imbedded in a deep and wide cavity, which is smooth or rarely marked with russet. Flesh, yellowish white, delicate, very juicy, with a sweet and briskly acid flavour.

A culinary apple of first-rate quality; in use from October to January.

The tree attains a pretty good size, is hardy, vigorous, and a good bearer.

This is a very old and favourite apple, first mentioned by Ray, and enumerated in the list of Leonard Meager as one of the varieties then cultivated in the London nurseries in 1670. Mortimer made a sad lamentation on the fancied degeneration of the Kentish Pippin, which I have quoted in treating of the Golden Pippin.

KERRY PIPPIN (*Edmonton; Aromatic Pippin*).—Fruit, below medium size; oval, sometimes roundish-oval. Skin, smooth and shining, greenish yellow at first, but changing as it ripens to a fine clear pale yellow colour, tinged and streaked with red, on the side next the sun, but sometimes, when fully exposed, one half of the surface is covered with bright shining crimson, streaked with deeper crimson; it is marked on the shaded side with some traces of delicate russet. Eye, small and closed, with broad, erect, and acuminate segments, set in a shallow basin, which is generally surrounded with five prominent plaits. Stalk, slender, three quarters of an inch long, obliquely inserted in a small cavity, by the side of a fleshy protuberance. Flesh, yellowish white, firm, crisp, and very juicy, with a rich, sugary, brisk, and aromatic flavour.

An early dessert apple of the highest excellence; it is in use during September and October. The tree is a free grower, hardy, and a good bearer, attaining about the middle size. It is well adapted for grafting on the paradise stock, and being grown either as a dwarf or espalier.

This variety was introduced chiefly through the instrumentality of Mr. Robertson, the nurseryman of Kilkenny, in Ireland.

KESWICK CODLIN.—Fruit, above medium size, two inches and three quarters wide, and the same in height; conical, angular in its outline, the angles on its sides running to the crown, where they form rather acute ridges round the eye. Skin, rather pale yellow on the shaded side, but deeper yellow with an orange or blush tinge on the side next the sun. Eye, closed, with long narrow segments, and set in a pretty deep and rather puckered basin. Stalk, about a quarter of an inch long, downy, inserted in a deep cavity, which is marked with russet. Flesh, pale yellowish white, very juicy, tender, and soft, with a brisk and pleasant flavour, but becomes mealy after being kept for a month.

One of the earliest and most valuable of our culinary apples. It may be used for tarts so early as the end of June, but it is in perfection during August and September.

The tree is healthy, vigorous, and an immense bearer, attaining to the middle size. It succeeds well in almost every soil and situation, and when grown on the paradise stock is well suited for espalier training.

This excellent apple was first discovered growing among a quantity of rubbish behind a wall at Gleaston Castle, near Ulverstone, and was first brought into notice by one John Sander, a nurseryman at Keswick, who, having propagated it, sent it out under the name of Keswick Codlin.

In the Memoirs of the Caledonian Horticultural Society, Sir John Sinclair says: "The Keswick Codlin tree has never failed to bear a crop since it was planted in the episcopal garden at Rose Castle, Carlisle, twenty years ago (1813). It is an apple of fine tartness and flavour, and may be used early in autumn. The tree is a very copious bearer, and the fruit is of good size, considerably larger than the Carlisle Codlin. It flourishes best in a strong soil."

KILKENNY PEARMAIN.—Fruit, below medium size, two inches and a half wide, and the same in height; roundish, inclining to conical. Skin, yellow, sprinkled with russety dots, and sometimes covered with slight reticulations of russet; tinged with orange and a few streaks of red on the side exposed to the sun. Eye, small, and rather open, set in a narrow basin. Stalk, short, inserted in a shallow cavity, and surrounded with a large patch of russet. Flesh, yellowish, crisp, tender, juicy, and sweet, but of dry texture, and lacking acidity.

A dessert apple of no great merit; in use from October to Christmas.

King. See *Borsdörffer*.

King Apple. See *Warner's King*.

King George. See *Borsdörffer*.

KING OF THE PIPPINS.—Fruit, medium sized; ovate or conical, regularly and handsomely shaped. Skin, greenish yellow, with a blush of red next the sun, and marked with a little rough brown russet. Eye, large, and partially open, with long and broad segments, which are connivent, but reflexed at the tips, set in a shallow and undulating basin. Stalk, a quarter of an inch long, just extending beyond the base. Flesh, white, with a yellowish tinge, firm, crisp, very juicy and sugary, with a rich vinous flavour.

This is one of the richest flavoured early dessert apples, and unequalled by any other variety of the same season; it is ripe in the end of August and beginning of September.

This is the original and true King of the Pippins, and a very different apple from that generally known by the same name. See Golden Winter Pearmain. I suspect this is the King Apple of Rea.

King of the Pippins. See *Golden Winter Pearmain*.

KINGSTON BLACK.—Fruit, small, two inches and a quarter wide, and one and three quarters high; roundish. Skin, pale yellow, striped with red on the shaded side, and very dark red, striped with dark purple, or almost black stripes, on the side next the sun; thickly strewed all over with light grey russety dots, and with a large patch of

russet over the base. Eye, open, with broad reflexed segments, and set in a deep basin. Stalk, very short, inserted in a shallow cavity. Flesh, white, stained with red under the skin, on the side next the sun, tender, juicy, sweet, and pleasantly flavoured.

This is a beautiful little apple, extensively grown in Somersetshire, where in the present day it is considered the most valuable cider apple. It keeps till Christmas.

Kirke's Admirable. See *Hollandbury*.

Kirke's Golden Reinette. See *Golden Reinette*.

Kirke's Lemon Pippin. See *Lemon Pippin*.

KIRKE'S LORD NELSON.—Fruit, large, three inches and a quarter wide, and two inches and three quarters high; roundish, and narrowing a little towards the apex. Skin, smooth, pale yellow, streaked all over with red. Eye, open, with short reflexed segments, and set in a plaited basin. Stalk, short and slender. Flesh, yellowish white, firm, juicy, and aromatic, but wants acidity.

An inferior variety, neither a good dessert apple, nor at all suitable for culinary purposes; it is in use from November to February.

Knight's Codlin. See *Wormsley Pippin*.

Knightwick. See *Court of Wick*.

KNOBBED RUSSET (*Knobby Russet; Old Maid's; Winter Apple*).—Fruit, medium sized; roundish-oval, and very uneven on its surface, being covered with numerous knobs, or large warts, some of which are the size of peas. Skin, greenish yellow, and covered with thick scaly russet. Eye, set in a deep basin. Stalk, inserted in a deep cavity. Flesh, yellowish, crisp, sweet, and highly flavoured, but not very juicy.

A singular looking dessert apple, of first-rate quality; it is in use from December to March.

This variety was introduced to the notice of the London Horticultural Society in 1819 by Mr. Haslar Capron, of Midhurst, in Sussex.

KNOTT'S KERNEL.—Fruit, medium sized; roundish and flattened, or obtusely ovate, the sides having five prominent angles which are most acute from the middle to the crown. Skin, with a citron-coloured ground, considerably covered with numerous broken stripes of dark purplish red, which extend more or less over the whole surface, but are fewer and paler on the shaded side. Eye, of moderate size, with reflexed segments, set in a narrow plaited basin. Stalk, an inch long, thickened at the insertion, set in a wide, deep, and funnel-shaped cavity, which has but slight traces of russet. Flesh, white, tender, crisp, juicy, and sweet, with a brisk acidity.

A useful early culinary apple; in use September and October. The tree is a free bearer.

This is much grown in the orchards of Worcestershire.

Lady Apple. See *Api*.

Lady de Grey's. See *Kentish Fill-basket*.

Lady Derby. See *Whorle Pippin*.

LADY HENNIKER.—Fruit, very large, roundish, narrowing a little towards the apex, and with blunt angles on the sides, which terminate in prominent ridges round the eye. Skin, yellow on the shaded side, with a faint blush of red, which is covered with broken streaks of crimson, on the side next the sun. Eye, large and open, with short segments, and set in a very deep and angular basin. Stalk, very short, set in a very deep, wide, russety cavity. Flesh, very tender in the grain, well flavoured, and with a pleasant perfume.

A first-rate apple, chiefly valuable as a cooking variety, but useful also in the dessert. October to February.

This apple was raised at Thornham Hall, near Eye in Suffolk, and the account of it, furnished by Mr. John Perkins, the gardener there, is the following:—

“Between the years 1840 and 1850 the late Lord Henniker had great quantities of cider made to give away in the summer months. Several bushels of apple pips were sown in beds, from which the most promising seedlings were selected and planted; these were reduced every few years. The last thinning was about seven years ago, when thirty-three trees were cut out. The tree in question was always the favourite, and it has been carefully preserved. It is largely used here when large and handsome dishes of mixed fruit are required for the dinner-table. Its appearance by lamplight is most telling. The tree is very healthy, and a great bearer.”

LADY'S DELIGHT.—Fruit, medium sized, three inches wide, and two inches and a quarter high; oblate, and ribbed on the sides. Skin, smooth and shining, greenish yellow, marked with a number of imbedded dark-green specks; washed with red on the side next the sun, and with a circle of red rays round the base. Eye, partially closed, with broad and flat segments, set in an angular and plaited basin. Stalk, short and slender, inserted in a round and rather deep cavity. Flesh, white, tender, crisp, very juicy, sweet, brisk, and pleasantly aromatic.

An excellent culinary or dessert apple, highly esteemed about Lancaster, where it is much grown; it is in use from October to Christmas. The habit of the tree is drooping, like that of the Weeping Willow.

LADY'S FINGER.—Fruit, below medium size, two inches and a quarter wide, and two inches and three quarters high; pyramidal, rounded at the base, distinctly five-sided, flattened at the apex, where it is terminated in five prominent knobs, with a smaller one between each. Skin, smooth, dull greenish yellow, strewed with minute grey russety dots; tinged on the side next the sun with a dull blush, which is interspersed with spots of deep lively red. Eye, small, and partially closed, set in a small and regularly notched basin. Stalk, slender, short, and obliquely inserted under a fleshy protuberance. Flesh, yellow, tender, juicy, and pleasantly acid.

A culinary apple, much grown about Lancaster ; it is in use from November to March or April.

This is a very different apple from the *White Paradise*, which is sometimes called the "Lady's Finger."

LAMB ABBEY PEARMAIN.—Fruit, small ; roundish or oblatoblong, regularly and handsomely shaped. Skin, smooth greenish yellow on the shaded side, but becoming clear yellow when at maturity ; on the side next the sun it is dull orange, streaked and striped with red, which becomes more faint as it extends to the shaded side, and dotted all over with minute, punctured, russety dots. Eye, rather large and open, with long broad segments, reflexed at the tips, and set in a wide, deep, and plaited basin. Stalk, from a quarter to half an inch long, slender, deeply inserted in a russety cavity. Flesh, yellowish white, firm, crisp, very juicy and sugary, with a brisk and rich vinous flavour.

A dessert apple of first-rate quality, and very valuable, both as regards the richness of its flavour, and the long period to which it remains in perfection ; it is in use from January till April. The tree is healthy, a free grower, and good bearer.

This variety was raised in the year 1804, by the wife of Neil Malcolm, Esq., of Lamb Abbey, near Dartford, in Kent, from the pip of an imported fruit of the Newtown Pippin.

LANDSBERGER REINETTE.—Fruit, above medium size, somewhat conical, slightly ribbed near the eye. Skin, pale yellow, very clear and shining, having a tinge of crimson on the side next the sun. Eye, open ; segments of the calyx long, reflexed, set in a shallow basin. Stalk, long, slender, deeply inserted. Flesh, yellowish, delicate, melting, sweet.

An excellent apple, fit for either kitchen or dessert use, from October to Christmas. The tree is a great bearer.

Lammas. See *Margaret*.

Lancashire Crab. See *Minchall Crab*.

Langton Nonesuch. See *Nonesuch*.

Large Early Bough. See *Large Yellow Bough*.

Large Fall Pippin. See *Reinette Blanche d'Espagne*.

LARGE YELLOW BOUGH (*Large Early Yellow Bough ; Sweet Bough ; Early Bough ; Bough ; Sweet Harvest*).—Fruit, above medium size ; oblong-oval, handsomely and regularly formed. Skin, smooth, pale greenish yellow. Eye, set in a narrow and deep basin. Stalk, rather long. Flesh, white, very tender, crisp, and very juicy, with a rich, sweet, sprightly flavour.

A dessert apple of first-rate quality. Ripe in the beginning of August. The tree is a vigorous and luxuriant grower, and a good bearer.

Large Yellow Newtown Pippin. See *Newtown Pippin*.

Leathercoat. See *Royal Russet*.

LEMON PIPPIN (*Kirke's Lemon Pippin*; *Quince*; *Englischer Winterquittenapfel*).—Fruit, medium sized; oval, with a large fleshy elongation covering the stalk, which gives it the form of a lemon. Skin, pale yellow, tinged with green, changing to a lemon yellow as it attains maturity, strewed with russety freckles and patches of thin delicate russet. Eye, small, and partially open, with short segments, and set in an irregular basin, which is frequently higher on one side than the other. Stalk, short, entirely covered with a fleshy elongation of the fruit. Flesh, firm, crisp, and briskly flavoured.

A very good apple, either for culinary or dessert use; it is in season from October to April, and is perhaps the most characteristic apple we have, being sometimes so much like a lemon as at first sight to be taken for that fruit. Forsyth says it is excellent for drying. The tree does not attain a large size, but is healthy, hardy, and a good bearer.

It is uncertain at what period the Lemon Pippin was first brought into notice. Rogers calls it the "Quince Apple," and, if it is what has always been known under that name, it must be of considerable antiquity, being mentioned by Rea, Worldidge, Ray, and almost all the early writers; but the first instance wherein we find it called Lemon Pippin, is in Ellis's "Modern Husbandman," 1744, where he says it is "esteemed so good an apple for all uses, that many plant this tree preferable to all others."

LEWIS'S INCOMPARABLE.—Fruit, large, three inches wide, and two inches and three quarters high; conical, broad at the base and narrow at the apex, which is generally higher on one side than the other. Skin, deep lively red, streaked with crimson on the side next the sun, but yellow, faintly streaked with light red, on the shaded side, and strewed with numerous minute russety dots. Eye, small and open, with broad and slightly connivent segments, set in a rather narrow and somewhat angular basin. Stalk, very short, inserted in a wide and deep cavity, which is lined with thin grey russet. Flesh, yellowish, firm, crisp, and juicy, with a brisk and slightly perfumed flavour.

A useful apple, either for culinary purposes or the dessert, but only of second-rate quality; it is in use from December to February. The tree attains the largest size, is strong, vigorous, and an abundant bearer.

Lily Buckland. See *Devonshire Buckland*.

LINCOLNSHIRE HOLLAND PIPPIN (*Striped Holland Pippin*).—Fruit, above medium size, three inches and a half wide, and three inches and a quarter high; roundish, inclining to ovate, and somewhat angular on the sides. Skin, yellow on the shaded side, but orange, streaked with crimson, on the side next the sun, and studded all over with numerous imbedded green specks. Eye, small, set in a rather

deep basin. Stalk, short, inserted in a rather shallow cavity. Flesh, white, and pleasantly sub-acid.

A very pretty, but very useless apple, fit only for kitchen use, and then only of second-rate quality; it is in season from November to February.

LITTLE HERBERT.—A small, round apple, covered with brown russet. Much esteemed in Gloucestershire as a first-rate dessert fruit; but is, in fact, only second-rate.

Tree, a shy bearer. December to March.

LOAN'S PEARMAIN.—Fruit, medium sized, two inches and a half wide, and two inches and a quarter high; abrupt pearmain-shaped. Skin, greenish yellow, with a few faint streaks of red, and strewn with numerous large russety dots on the shaded side, but deep orange mottled and streaked with crimson, and covered with patches of thin grey russet, on the side next the sun. Eye, open, with reflexed segments, set in a wide, even, and plaited basin. Stalk, half an inch long, inserted in a rather shallow cavity, with a fleshy protuberance on one side of it. Flesh, greenish white, tender, crisp, and very juicy, with a sugary and pleasant flavour.

An excellent old dessert apple; in use from November to February.

This is a very old variety. It is first mentioned by Ray, but is not in Meager's list.

LODGEMORE NONPAREIL (*Clissold's Seedling*).—Fruit, about medium size, two inches and a half wide, and nearly two inches high; roundish ovate, regular in its outline. Skin, rich golden yellow when fully ripe, dotted with minute grey dots, and with a blush of red on the side exposed to the sun. Eye, slightly closed, with broad flat leafy segments, and set in a narrow basin. Stalk, a quarter of an inch long, inserted in a narrow cavity. Flesh, yellowish, firm, crisp, juicy, sweet, and with a fine aroma.

This is a dessert apple of great excellence; in use from February till the beginning of June; and is one of the best late sorts I know. The tree is hardy, and a good bearer.

The Lodgemore Nonpareil was raised about the year 1808 by Mr. Cook, of Lodgemore, near Stroud, in Gloucestershire, and was long known as Lodgemore Seedling; but the garden being afterwards rented by Mr. Clissold, a nurseryman at Stroud, he propagated and sold it under the name of Clissold's Seedling.

London Golden Pippin. See *Golden Pippin*.

LONDON PIPPIN (*Five-Crowned Pippin*; *New London Pippin*).—Fruit, medium sized, two inches and three quarters broad, and two inches and a quarter high; roundish, and flattened, with a few ribs on the sides, which increase in size towards the crown, where they terminate in five prominent and equal ridges, from which circumstance it has been called the Five-Crowned Pippin. Skin, at first pale yellowish green, changing to pale yellow or lemon colour, with brownish red on

the side next the sun. Eye, small and closed, set in a rather shallow basin. Stalk, half an inch long, slender, and deeply inserted. Flesh, yellowish white, firm, crisp, tender, and juicy, with a brisk and pleasant flavour.

An excellent culinary apple, and serviceable also for the dessert; it is in use from November to April, when it is perfectly sound, and shows no symptoms of shrivelling.

The tree attains about the middle size, is not a strong grower, but quite hardy, and an excellent bearer.

Although there is no record of this variety in the writings of any pomological author before Mr. Lindley, it is nevertheless a very old English apple. In an ancient note-book of an ancestor of the Trevelyan, of Nettlecombe, in Somersetshire, so early as 1580, the "Lounden Peppen" is mentioned among the "names of Appelles which I had their graffes from Brentmarch, from one Mr. Pace." From this we may learn that we are not to take for granted the non-existence of any variety, simply because there is no notice of it, previous to the period when it may have been first recorded, in works on pomology. This has been erroneously called *Royal Somerset*, which see.

LONG NOSE.—Fruit, rather below medium size, two inches and a half high, and about the same in width at the base; conical, with prominent angles on the sides. Skin, smooth and shining, grass-green, changing to greenish yellow, with a cloud of bright red on the side exposed to the sun. Eye, closed, set in a shallow basin. Stalk, a quarter of an inch long, fleshy at the insertion, sometimes with a fleshy protuberance on one side of it, and inserted in a narrow, shallow, and russety cavity. Flesh, yellowish white, crisp, and tender, with a slightly sweet, but rather indifferent flavour.

An apple of little merit, being of no value either for culinary purposes or the dessert; it is in season from October to December, and is met with in the Berkshire orchards.

LONGSTART (*Westmoreland Longstart*).—Fruit, medium sized; roundish, narrowing towards the eye, somewhat like the old Nonpareil in shape. Skin, almost entirely covered with red, which is streaked with deeper red, except on the shaded side, where there is a patch of greenish yellow, tinged with thin red. Eye, partially open, with broad flat segments, and set in a shallow and plaited basin. Stalk, about an inch long, inserted in a wide cavity, which is lined with russet. Flesh, white, crisp, tender, juicy, with a pleasant sub-acid flavour.

A very excellent culinary apple; comes in use during October, and lasts till Christmas.

This variety is much grown about Lancaster, and some parts of Westmoreland, where it is a great favourite among the cottagers.

LONGVILLE'S KERNEL (*Sam's Crab*).—Fruit, below medium size, two inches and a half wide, and two inches and a quarter high; ovate, slightly angular, but handsomely shaped. Skin, greenish yellow, tinged with red, and streaked with dark red on the side next the sun. Eye, small and open, with short erect segments, set in a deep and

plaited basin. Stalk, short and deeply inserted. Flesh, yellow, firm, sweet, slightly acid, and with a perfumed flavour.

A dessert apple, of good, but only second-rate quality; in use during August and September.

According to Mr. Lindley, "It is said that this apple was originated in Herefordshire, where it is at present but little known; it is very handsome, and of considerable merit."

LORD BURGHEY.—Fruit, medium sized; roundish, and slightly flattened, ribbed at the apex, and angular on the sides. Skin, deep golden yellow on the shaded side, and deep clear shining crimson on the side next the sun, and dotted all over with russet specks. Eye, rather closed. Stalk, half an inch to three quarters long, frequently a mere knob. Flesh, yellowish, very tender and juicy, sweet, and with a fine pine flavour.

A first-rate dessert apple; in use from Christmas till May.

This variety was raised in the garden of the Marquis of Exeter, at Burghley, near Stamford, and was first distributed in 1865.

LORD DERBY.—Fruit, roundish oblate, very uneven and angular in its outline, having obtuse angles on the sides, which extend to the crown, round which they form prominent knobs. Skin, smooth, of a bright grass-green, which becomes yellowish when quite ripe. Flesh, white, tender, juicy, sweet, and with a somewhat balsamic aroma.

An excellent apple, either for the kitchen or table use; ripe in September.

Lord Grosvenor. See *Jolly Beggar*.

Lord Gwydyr's Newtown Pippin. See *Alfriston*.

Lord Nelson. See *Kirke's Lord Nelson*.

LORD RAGLAN.—Fruit, round and even in outline. Skin, yellow on the shaded side, and with a delicate red cheek, speckled with deeper red, on the side next the sun. Eye, rather small and closed, deeply sunk in a plaited basin. Stalk, short, inserted in a very narrow shallow cavity, the base of the fruit being nearly flat. Flesh, tender, pleasantly sub-acid.

An excellent cooking apple; in use during March and April.

LORD SUFFIELD.—Fruit, large, ovate, even in its outline, with several obtuse angles on its sides. Skin, smooth, pale greenish yellow, with sometimes a tinge of red next the sun. Eye, small and quite closed, the segments being gathered together in a point, and placed in a plaited basin. Stalk, slender, over half an inch long, inserted in a deep cavity. Flesh, white, tender, and firm, very juicy, and briskly flavoured.

One of the very best early kitchen apples. August and September. The tree is hardy, and a great bearer.

Lovedon's Pippin. See *Nonpareil*.

LUCOMBE'S PINE APPLE (*Pine Apple*; *Pine Apple Pippin*).—Fruit, rather below medium size; ovate or conical, slightly and obscurely ribbed about the eye. Skin, of a uniform clear pale yellow, but with an orange tinge on the side next the sun, the whole surface thinly strewed with pale brown russety dots. Eye, small and closed, with somewhat ovate segments, set in a narrow, shallow, and plaited basin. Stalk, stout, about a quarter of an inch long, inserted in a narrow and shallow cavity. Flesh, yellowish white, tender and delicate, juicy and sugary, with a rich aromatic flavour, resembling that of a pine apple.

A dessert apple of first-rate quality; it is in use from the beginning of October to Christmas.

This desirable apple was raised in the nursery of Messrs. Lucombe, Pince & Co., of Exeter, and is well worthy of general cultivation.

LUCOMBE'S SEEDLING.—Fruit, large, three inches and a half wide, and two inches and three quarters high; roundish and angular. Skin, pale greenish yellow, strewed with dark dots, and imbedded green specks on the shaded side, but bright red, which is streaked with crimson, on the side next the sun. Eye, small and open, set in an angular and plaited basin. Stalk, short and thick, inserted in a rather deep cavity. Flesh, white, firm, juicy, and pleasantly flavoured.

A culinary apple of first-rate quality; in use from October to February. The tree is a strong and vigorous grower, attains a large size, and is an excellent and early bearer.

This variety, as well as the preceding, was raised in the Exeter nursery.

MACLEAN'S FAVOURITE.—Fruit, medium sized, roundish. Skin, yellow. Flesh, crisp, and richly flavoured, resembling the Newtown Pippin.

A very excellent dessert apple. The tree is an abundant bearer, but a delicate grower, and apt to canker unless in warm and light soils. October to January.

This was raised by Dr. Maclean, of Colchester.

MADELEINE (*Margaret*; *Summer Pippin*).—Fruit, rather below medium size; roundish. Skin, yellowish white, with numerous imbedded pearly specks, with an orange tinge next the sun, and sometimes marked with faint streaks of red. Eye, small and closed, set in a narrow basin, and surrounded with several unequal plaits. Stalk, short and slender, not extending beyond the base, and inserted in a funnel-shaped cavity. Flesh, white, very crisp and tender, juicy, sugary, and highly flavoured.

An early dessert apple, of good, but only second-rate quality; ripe in the middle and end of August. The tree is a free grower, and is readily distinguished by the excessive pubescence of its leaves and shoots.

Mr. Lindley, in the "Guide to the Orchard," considers this variety as identical with the Margaret of Ray, which is a mistake. It is, no doubt, the Margaret of Miller, but certainly not of any English author either preceding or subsequent to

him. It is to be observed that the lists of fruits given by Miller in his Dictionary are chiefly taken from the works of the French pomologists, while the fruits of his own country are almost wholly neglected; and the only reason I can assign for him describing this variety for the Margaret is, because our own Margaret being by some authors called the *Magdalene*, he might have thought the two synonymous.—See *Margaret*.

Magdalene. See *Margaret*.

Mage's Johnny. See *Green Tiffing*.

MAIDEN'S BLUSH.—Fruit, large, three inches and a quarter wide, and two inches and a half high; roundish and flattened. Skin, of a fine rich pale yellow colour, tinged with a blush of beautiful red on the side exposed to the sun. Eye, pretty large and closed, set in a round, even, and rather deep basin. Stalk, short, inserted in a deep and round cavity. Flesh, white, tender, brisk, and pleasantly acid.

A very beautiful culinary apple, but not of first-rate quality. It is in use during September and October.

The tree is a vigorous grower, and an abundant bearer.

This variety is of American origin. It is highly esteemed in the neighbourhood of Philadelphia, and considered one of the best culinary apples in America; it is also much used for drying, for which purpose it is considered the best. It is not, however, held in great repute in this country, its size and colour being its chief recommendation.

MALAKOVNA.—Fruit, small, roundish, in size and shape not unlike a good specimen of Golden Pippin, very regular in outline. Skin, deep bright crimson over the entire surface, and wonderfully beautiful when growing on the tree. Eye, full, with long pointed segments, which are reflexed at the tips, set in a shallow depression, closed. Stalk, long, slender. Flesh, whitish, tinged with pink, firm, and rather dry, but sweet and pleasant.

The tree has a fine habit of growth, and is very productive, seeming one mass of scarlet when full of fruit. Highly worthy of cultivation as an ornamental variety.

This was received from Russia by the Royal Horticultural Society.

Male Carle. See *Mela Carlo*.

Malingre d'Angleterre. See *Calville Malingre*.

Mammoth. See *Gloria Mundi*.

MANKS CODLIN (*Irish Pitcher*; *Irish Codlin*; *Eve*; *Frith Pippin*).—Fruit, large; conical, and slightly angular. Skin, smooth, greenish yellow at first, but changing as it ripens to clear pale yellow, tinged with rich orange red on the side next the sun, but sometimes, when fully exposed, assuming a clear bright red cheek. Eye, small and closed, set in a small, plaited, and pretty deep basin. Stalk, three quarters of an inch long, more or less fleshy, sometimes straight, but generally obliquely inserted, and occasionally united to the fruit by a fleshy protuberance on one side of it. Flesh, yellowish white, firm, brisk, juicy, and slightly perfumed.

A very valuable early culinary apple, of first-rate quality. It is ripe in the beginning of August, and continues in use till November.

The tree is very hardy and healthy, but not a large grower. It is a very early and abundant bearer, young trees in the nursery quarters generally producing a considerable quantity of fruit when only two years old from the grafts. It is well suited for planting in exposed situations, and succeeds well in shallow soils. It forms a beautiful little tree when grafted on the paradise stock, and is well adapted for espalier training.

MANNINGTON'S PEARMAIN.—Fruit, medium sized; abrupt pearmain-shaped. Skin, of a rich golden yellow colour, covered with thin brown russet on the shaded side, but covered with dull brownish red on the side next the sun. Eye, partially closed, with broad flat segments, set in a shallow and plaited basin. Stalk, three quarters of an inch long, obliquely inserted in a moderately deep cavity, with generally a fleshy protuberance on one side of it. Flesh, yellow, firm, crisp, juicy, and very sugary, with a brisk and particularly rich flavour.

This is one of the best and richest flavoured of our dessert apples; it comes into use in October and November, and continues in good condition till March.

A communication of some importance was sent me by Mr. Cameron, of Uckfield, by whom this variety was first propagated. He says the fruit should be allowed to hang late on the tree before it is gathered, so as to secure its peculiar richness of flavour, and long period of duration; for if gathered too soon, it loses much of its fine richness and is very apt to shrivel.

The tree does not attain a large size, but is perfectly hardy, and an early and excellent bearer; young trees, only two or three years from the graft, producing a considerable crop of handsome, well grown fruit.

This esteemed variety originated about the year 1770, in a garden now in the possession of Mr. Mannington, a respectable butcher at Uckfield, in Sussex. At the time it was raised the garden belonged to Mr. Turley, a blacksmith, and grandfather of Mr. Mannington. The original tree grew up at the root of a hedge, where the refuse from a cider press had been thrown; it never attained any great size, but continued to preserve a stunted and diminutive habit of growth, till it died about the year 1820. Previous to this, however, grafts had been freely distributed to persons in the neighbourhood, many of whom were anxious to possess such a desideratum; but it does not seem to have been known beyond its own locality till the autumn of 1847, when Mr. Mannington caused specimens of the fruit to be forwarded to the London Horticultural Society, and by whom it was pronounced to be a dessert fruit of the highest excellence. It was designated by Mr. Thompson "Mannington's Pearmain."

MARGARET (*Early Red Margaret; Early Red Juneating; Red Juneating; Striped Juneating; Early Striped Juneating; Striped Quarrenden; Summer Traveller; Eve Apple, in Ireland; Early Margaret; Marget Apple; Maudlin; Magdalene; Marguerite; Lammas*). —Fruit, medium sized; roundish-ovate, and narrowing towards the eye, where it is angular. Skin, greenish yellow on the shaded side,

but bright red next the sun, striped all over with darker red, and strewed with grey russety dots. Eye, half open, and prominent, with long, broad, erect segments, surrounded with a number of puckered knobs. Stalk, short and thick, about half an inch long, inserted in a small and shallow cavity. Flesh, greenish white, brisk, juicy, and vinous, with a pleasant and very refreshing flavour.

A first-rate early dessert apple; it is ripe in the beginning of August, but does not keep long, being very liable to become mealy. To have it in perfection, it is well to gather it a few days before it ripens on the tree, and thereby secure its juicy and vinous flavour.

The tree does not attain a large size, being rather a small grower. It is a good bearer, more so than the Joanneting, and is quite hardy, except in light soils, when it is liable to canker. It is well adapted for growing as dwarfs, either for potting or being trained as an espalier, when grafted on the paradise or pomme paradis stock.

This is a very old English apple. It is without doubt the Margaret of Rea, Worldidge, Ray, and all our early pomologists except Miller; Mr. Lindley, however, is of a different opinion, for he believes the Margaret of Miller to be identical with that of Ray. That this variety is the Margaret of Rea, his description is sufficient evidence. "The *Margaret or Magdalen Apple* is a fair and beautiful fruit, yellow, and thick striped with red, early ripe, of a delicate taste, sweet flavour, and best eaten off the tree." Ray gives no description of it, but it is only reasonable to suppose that it is this variety he refers to, seeing it is the Margaret of all authors both immediately preceding and subsequent to him. And indeed in no instance is that of Miller noticed by any English author but himself anterior to Mr. Lindley.

Margaret. See *Madeleine*.

Marget. See *Margaret*.

MARGIL (*Margill; Never Fail; Munches Pippin; Small Ribston*).—Fruit, small, two inches and an eighth wide, and the same in height; conical, distinctly five-sided, with acute angles on the side, which terminate at the crown in five prominent ridges. Skin, orange, streaked with deep red, and covered on one side with patches of russet. Eye, small and closed, compressed as it were between the angles of the basin. Stalk, half an inch long, slender, and rather deeply inserted in a round and russety cavity. Flesh, yellow, firm, juicy, rich, and sugary, with a powerful and delicious aromatic flavour.

One of the finest dessert apples, a rival of the Ribston Pippin, excelling it in juiciness, and being of a better size for the dessert; it is in use from November to February.

The tree is quite hardy, and generally an abundant bearer, except in seasons when the bloom is injured by frosts, to which it is liable. It is of a small and slender habit of growth, and is well adapted for growing as dwarfs or espaliers when grafted on the paradise stock.

There seems to be no record of this variety before the publication of the *Pomona Londonensis*, although it was known for many years previously. Rogers says he saw a tree of it growing as an espalier in the garden at Sheen, which was planted by Sir William Temple. I find it was cultivated to a considerable extent in the Brompton Park nursery so early as 1750; it must therefore have been well known

at that period ; but I cannot discover any trace of its origin. It may have been introduced from the Continent by George London, who was for some years in the gardens at Versailles under De Quintinye, and afterwards in partnership with Henry Wise as proprietor of the Brompton Park nursery, as the name seems to indicate more of French than English origin.

Marguerite. See *Margaret*.

MARMALADE PIPPIN (*Althorp Pippin*; *Welsh Pippin*).—Fruit, medium sized, two inches and a half wide, and two inches and three quarters high ; oblong, with a prominent rib on one side, and flattened at the apex, where it terminates in several prominences. Skin, very thick, hard, and membranous ; deep yellow with a brownish tinge next the sun, and strewed with numerous imbedded pearly specks. Eye, small and open, with long acuminate and reflexed segments, set in a deep and angular basin. Stalk, half an inch long, inserted in a deep and smooth cavity. Flesh, yellowish white, firm and tender, sweet, juicy, and pleasantly flavoured.

A culinary apple, but only of second-rate quality ; it is in use from October to January.

The tree is hardy and an abundant bearer.

This variety was introduced in 1818—the year in which the original tree first produced fruit—by a Mr. Stevens, of Stanton Grange in Derbyshire, by whom it was raised from a seed of the Keswick Codling. The Marmalade Pippin of Diel, which is described in the 22 vol. and which he says is an English apple, is not the same as the above, for he describes it as “a true streaked apple, and ripe in August.”

MARTIN NONPAREIL.—Fruit, below medium size ; ovate, and angular on the sides. Skin, pale yellow, sprinkled with yellowish brown russet. Eye, large and open, set in an angular basin. Stalk, short and thick. Flesh, yellow, firm, rich, juicy, and sugary.

An excellent dessert apple, but equal to the old Nonpareil, consequently can only be regarded as a second-rate variety ; it is in use from December to March.

The tree is a vigorous grower, hardy, and a good bearer.

This apple was received from a nursery, as a crab stock, by the Rev. George Williams of Martin-Hussingtree, near Worcester, and after producing fruit, was communicated by him to the London Horticultural Society.

MARTIN'S CUSTARD.—Fruit, medium sized, two inches and three quarters wide, and two inches and a half high ; roundish, ribbed on the sides, and with ridges round the crown which extend into the basin of the eye. Skin, greenish yellow, mottled with red on the shaded side, and considerably streaked with dark crimson and with a violet bloom on the side next the sun. Eye, small, quite closed, set in a narrow puckered basin. Stalk, very short, sometimes a mere fleshy knob, and sometimes woody, with a fleshy swelling on one side. Flesh, yellowish, firm, crisp, juicy, and briskly acid.

An excellent culinary apple ; in use from October to Christmas.

This apple is much grown in the orchards conterminous with Northamptonshire and Leicestershire, and I am indebted for a knowledge of it to my friend the Rev. M. J. Berkeley, of Sibbertoft, near Market Harborough.

Maudlin. See *Margaret*.

MARVELLOUS.—Fruit, small and oblate. Skin, entirely covered with brilliant crimson, and which has a fine bloom upon it, like a plum. Eye, closed, set in a shallow basin. Stalk, short. Flesh, yellow, not very juicy, with a pleasant but not rich flavour.

The great merit of this apple is its appearance, and not its flavour. As an ornament in the dessert it will be valuable, but its season being in August, at that time its use in this respect is not much in request.

Megginch Favourite. See *Golden Reinette*.

MELA CARLO (*Male Carle*).—Fruit, medium sized, two inches and three quarters wide, and the same in height; roundish, inclining to ovate, narrowing a little towards the eye, but generally of an ovate shape. Skin, thin and tender, pale green at first, changing as it ripens to fine delicate waxen yellow on the shaded side, but covered with fine dark crimson on the side next the sun. Eye, small and closed, with long acuminate segments, and set in a pretty wide and deep basin, which is sometimes a little ribbed. Stalk, three quarters of an inch long, inserted in a small and smooth cavity. Flesh, white, with a greenish tinge, very delicate, juicy, and tender, with a sweet and vinous flavour, and a perfume like that of roses.

A dessert apple which, when in perfection, is of the most exquisite flavour; but, being indigenous to a warmer climate, it does not attain its full maturity in this country. When grown in an orchard house as I have received it from Mr. Rivers, it is equal to any specimens I have ever met with in Italy. By the aid of a south wall, in a warm and sheltered situation, it may, however, be brought to some degree of excellence. At Elvaston Castle, Mr. Barron successfully cultivated it upon earthen mounds, with an inclination to the sun of 45°. When in perfection, its flesh is as melting as that of the Beurré and Doyenné pears; it is in use from December to March.

The tree is a strong and vigorous grower, and an abundant bearer.

This apple is of Italian origin, and is extensively cultivated about Turin. Its name is by some supposed to have been given in honour of Charlemagne, who is said to have held this fruit in high estimation.

MELON APPLE.—Fruit, medium sized, two inches and three quarters wide, and two inches and a half high; roundish, but narrowing a little towards the crown, and somewhat bluntly angular on the sides. Skin, smooth, lemon yellow tinged with green, veined with very delicate pale brown russet on the shaded side; on the side next the sun it is pale bright crimson with patches and veins of very thin smooth pale brown russet. Eye, small and half open, placed in a narrow, sometimes slightly angular basin. Stalk, half an inch long, very slender, straight, and woody, inserted in an even, funnel-

shaped and rather deep cavity, which is lined with brown russet. Flesh, yellowish white, very tender and crisp, juicy, sweet, and vinous, with a delicate and very agreeable perfume.

A first rate dessert apple ; in use in December.

An American apple of great excellence. It was raised in the State of New York at a place called East Bloomfield.

MELROSE (*White Melrose*).—Fruit, large ; roundish ovate, inclining to conical, and broad at the base ; it has an irregularity in its outline, caused by prominent ribs, which extend from about the middle to the basin of the eye, where they form large and unequal ridges ; and also by several flattened parts on the sides, giving it the appearance as if indented by a blow. Skin, smooth and shining, pale yellow tinged with green on the shaded side, but yellow tinged with orange, and marked with crimson spots and dots, on the side exposed to the sun. Eye, large and closed, with broad flat segments, and deeply set in a plaited and prominently ribbed basin. Stalk, very short, not more than a quarter of an inch long, inserted in a deep, irregular cavity, in which are a few streaks and patches of rough russet. Flesh, yellowish white, firm, but tender and marrow-like, with a sweet and pleasantly sub-acid flavour.

A very valuable and fine looking apple, of first-rate quality, suitable either for culinary purposes or the dessert ; it is in use from October to January. The tree is a strong, healthy, and vigorous grower, and forms a large round head. It is also an abundant and free bearer.

This is an old Scotch apple, the cultivation of which is confined exclusively to the Border counties, where it was probably first introduced by the monks of Melrose Abbey. Though it is one of the most popular apples of the Tweedside orchards, it does not seem to have been ever known beyond its own district. It is without doubt the largest, and one of the most useful of Scotch apples, and requires only to be more generally known, to be cultivated throughout the length and breadth of that country. Even in the south it is not to be disregarded, as both in size and quality it is one of the most attractive market apples. I have known them sold at two shillings a dozen.

MÈRE DE MÉNAGE (*Combermere Apple ; Flanders Pippin*).—Fruit, very large ; ovate or conical, ribbed round the eye. Skin, red, streaked with darker red all over, except a little on the shaded side, where it is yellow. Eye, set in an angular basin. Stalk, very stout, inserted in a deep cavity, so much so as to be scarcely visible. Flesh, firm, crisp, brisk, and juicy.

A valuable and very beautiful culinary apple of first-rate quality ; in use from October to January.

Milton Golden Pippin. See *Golden Pippin*.

MICKLEHAM PEARMAIN.—Fruit, below medium size, two inches wide, and about the same high ; roundish, inclining to ovate. Skin, yellow on the shaded side, with orange red next the sun, marked with traces of russet, and specked with large russet dots on its surface. Eye, large and open, set in a wide, shallow basin. Stalk, half an inch

long, inserted in a deep, narrow cavity. Flesh, yellow, firm, crisp, juicy, sugary, and of good flavour.

A good dessert apple, which keeps well till the end of February.

This was raised at Mickleham, near Dorking, in Surrey.

MINCHALL CRAB (*Minshul Crab*; *Mincham's Crab*; *Lancashire Crab*; *Lancaster Crab*).—Fruit, above medium size, three inches wide, and two inches and a half high; roundish, and considerably flattened, almost oblate. Skin, yellow, covered with dark dots, and a few veins of russet; russety over the base, and marked with a few broken stripes and mottles of pale crimson on the side next the sun. Eye, large and open, with short and ragged segments, set in a wide, shallow, and plaited basin. Stalk, half an inch long, inserted in a rather shallow cavity. Flesh, white, firm, crisp, and juicy, with a rough and sharp acid flavour.

A culinary apple, but only of second-rate quality; it is in use from November to March.

The tree is very hardy, and is not subject to canker or the attacks of insects. It is an abundant bearer.

This apple is extensively grown in the southern parts of Lancashire, and is a great favourite in the Manchester market, and all the other manufacturing towns of that district. It receives its name from the village of Minchall in Cheshire, where, according to Rogers, the original tree existed in 1777.

MINIER'S DUMPLING.—Fruit, large, from three to three inches and a half wide, and nearly the same in height; roundish, somewhat flattened and angular on the sides. Skin, dark green, striped with darker green on the shaded side, but covered with dark red where exposed to the sun. Stalk, an inch long, rather thick, inserted in a rather deep cavity. Flesh, firm, juicy, sub-acid, and pleasantly flavoured.

An excellent culinary apple of first-rate quality; in use from November to May.

The tree is a strong grower, hardy, and an excellent bearer.

MRS. WARD.—This in its outward appearance and form somewhat resembles the Court of Wick, with the beautiful scarlet flush of its parent, the Scarlet Nonpareil. Fruit, below medium size, roundish ovate, compressed at both ends. Outline very even and regular. Skin, smooth, of a warm yellow or orange colour on the shaded side, flushed with deep scarlet on the side next the sun, with here and there slight patches of russet, especially near to the eye and stalk. Eye, open, set in a shallow, evenly-formed cavity. Stalk, long, slender, and deeply set. Flesh, pale yellow, firm, juicy, with a fine, brisk, sprightly acid flavour.

One of the pleasantest little dessert apples yet introduced, and beautiful in appearance; in use from November to March.

Raised by Mr. N. Lawrence, nurseryman, Chatteris, Cambridgeshire.

MITCHELSON'S SEEDLING.—Fruit, above the medium size; somewhat ovate. Skin, of a fine deep yellow, thinly strewed with minute brown dots, interspersed with slight patches of very delicate russet, but faintly mottled with clear red on the side exposed to the sun. Eye, large and open, with short, stunted segments, and set in a rather deep and plaited basin. Stalk, very short, inserted in a round and even cavity, which is tinged with green, and lined with fine, delicate grey russet. Flesh, yellowish, firm, crisp, brisk, very juicy, and vinous, abounding in a rich and agreeable perfume.

A very excellent apple, suitable either for culinary purposes or the dessert; it is in use from December to February.

This beautiful apple was raised by Mr. Mitchelson, a market gardener at Kingston-on-Thames.

MONKLAND PIPPIN.—Fruit, small, two inches wide, and the same in height; oval, even, and regularly formed, with five obscure ribs round the eye. Skin, green, becoming yellow as it attains maturity, marked with imbedded green specks and numerous very minute dots. Eye, half open, set in a round and plaited basin. Stalk, three quarters of an inch long, slender, and inserted in a round, narrow cavity, which is lined with rough russet. Flesh, greenish white, soft and juicy, but with little or no flavour.

An apple of which it is difficult to say to what use it is applicable, having nothing whatever to recommend it. It is ripe in November.

MONKTON.—Fruit, below medium size, two inches and three quarters wide, and two inches high; oblate, slightly ribbed on the sides, and ridged round the eye. Skin, entirely covered with beautiful red, which is marked with spots, and broken stripes of deep crimson; the colour on the shaded side is paler than on the side exposed to the sun; it is strewed all over with russety dots, and round the stalk and in the basin of the eye it is of a clear waxen yellow. Eye, small and open, with broad, erect segments, set in a moderately deep basin. Stalk, short and thick, inserted in a rather shallow cavity, which is lined with thick grey russet. Flesh, yellowish, tender, juicy, and brisk.

A beautiful cider apple, raised at Monkton, near Taunton, in Somersetshire.

Monstrous Pippin. See *Gloria Mundi*.

MOORE'S SEEDLING.—Fruit, large, three inches and a quarter wide, and three inches high; conical and angular, flattened at the base. Skin, greenish yellow on the shaded side, and marked with broken streaks of red where exposed to the sun, interspersed with numerous large dark spots. Eye, small and open, set in a plaited basin. Stalk, very short, imbedded in a small, narrow cavity, and surrounded with a patch of russet. Flesh, yellow, tender, rather sweet and pleasantly flavoured.

A good culinary apple; ripe in October, and keeps till December.

MORGAN'S SWEET.—Fruit, about medium size, two inches and a half high, and the same in width; conical, distinctly five-sided at the crown, and having a near resemblance to a small fruit of Keswick Codlin. Skin, pale lemon yellow, with a flush of pale red on the side next the sun, and the whole surface covered with large dots. Eye, closed with long leafy segments, set in a narrow basin, which is angular. Stalk, half an inch long, inserted in a deep cavity, which is lined with rough russet. Flesh, yellowish white, tender and marrow-like, juicy, sweet, and briskly flavoured.

A cider apple much used in Somersetshire, and very good as a culinary variety. In use in November and December. The tree is a very strong grower.

MORNING PIPPIN.—Fruit, medium sized, two inches and a half high, and two inches and a quarter broad; cylindrical or ovate, even and pretty regularly formed, except towards the crown, where it is a little angular. Skin, smooth and shining, except where it is marked with patches and ramifications of pale brown russet, which is rather rough; wherever it is exposed to the sun it is covered with dark shining crimson, but on the shaded side it is deep yellow, washed with thin pale red, and marked with broken stripes of crimson. Eye, half open, with long segments, which are reflexed at the tips, and which are frequently broken, leaving the eye open, with stunted segments, and placed in a rather shallow, somewhat angular basin. Stalk, about a quarter of an inch long, sometimes woody, sometimes a fleshy knob, inserted in a very shallow and narrow cavity. Flesh, greenish white, very firm and crisp, pretty juicy, with a brisk and agreeably perfumed flavour.

A good culinary apple, which bakes well, and has a pleasant acidity; in use from December to March. The tree is an excellent bearer.

This, one of the best keeping apples of the Gloucestershire orchards, was sent me, with many others of that district, by G. S. Wintle, Esq., of Gloucester.

MORRIS'S COURT OF WICK.—Fruit, small, two inches and a quarter broad, and an inch and three quarters high; roundish-oblate, regularly and handsomely shaped, very closely resembling its parent, the old Court of Wick. Skin, pale green on the shaded side, but washed with light red next the sun, which is covered with darker red spots, and marked with thin grey russet round the eye. Eye, open, with reflexed segments, equally as characteristic as that of the old Court of Wick, and placed in a wide, shallow basin. Stalk, half an inch long, inserted in a round cavity. Flesh, firm but tender, with a profusion of rich, vinous, and highly flavoured juice.

A delicious dessert apple, exceeding even the old Court of Wick; it is in use from October to February.

This variety was raised some years ago by Mr. Morris, a market gardener, at Brentford, near London.

MORRIS'S NONPAREIL RUSSET (*Nonpareil Russet*).—Fruit, small; conical and irregularly formed, being generally larger on one side than the other, and having the eye placed laterally. Skin, green, covered with large patches of thin grey russet, strewed with silvery scales, and marked with green dots. Eye, small and open, with segments reflexed at the tips, and set in a plaited basin. Stalk, short, and deeply inserted in an oblique cavity. Flesh, greenish, firm, crisp, juicy, sugary, briskly flavoured, and charged with a pleasant aroma.

An excellent dessert apple, of the first quality; in use from October to March, and will keep even as long as May and June.

Can this be the same as the Morris's Nonpareil Russet of the London Horticultural Society's catalogue, which is said to be oblate? I know that the variety described above is the true one, the friend from whom I received it having procured it from Mr. Morris himself.

This variety was raised by Mr. Morris, of Brentford.

MORRIS'S RUSSET.—Fruit, below medium size, two inches and a half wide, and two inches and a quarter high; round, regularly and handsomely shaped. Skin, covered with a coat of smooth, thin, brown russet, with occasionally a bright, fiery-crimson flame breaking out on the side next the sun, sometimes so large as to form a fine, smooth, and varnished crimson cheek. Eye, large and open, set in a small and shallow basin. Stalk, very short, inserted in a rather small cavity. Flesh, firm, but tender, juicy, brisk and sugary, charged with a very rich and powerful aromatic flavour.

This is a dessert apple of the highest excellence, and ought certainly to form one in every collection, however small; it is in season from October to February.

This, like the two preceding varieties, was raised by Mr. Morris, of Brentford.

Mother Apple. See *Oslin*.

Mother Apple. See *American Mother*.

Motteux's Seedling. See *Beachamwell*.

Munches Pippin. See *Margil*.

NANCY JACKSON.—Fruit, above medium size, three inches wide, and two inches and a half high; round, rather uneven and angular, and sometimes with prominent obtuse ribs towards the eye. Skin, bright crimson over one half of its surface, where exposed to the sun, and yellow where shaded. Eye, open, with short and sometimes withered segments, and sometimes it is closed, set in rather shallow basin. Stalk, short, inserted in a close and narrow cavity. Flesh, firm, crisp, and very juicy, with a fine brisk acidity.

A cooking apple of great excellence, which keeps in perfect condition till May.

This is very much cultivated in the North Riding of Yorkshire, where it is greatly appreciated.

NANNY.—Fruit, medium sized, two inches and three quarters wide, and two inches and a half high; roundish, narrowing towards the apex, and somewhat angular on the sides. Skin, smooth, greenish yellow with broken streaks of red on the shaded side, but bright red, streaked with dark crimson, on the side next the sun; the whole strewed with russety dots. Eye, open, with flat segments, placed in an angular basin, which is marked with linear marks of russet. Stalk, short, inserted in a rather deep, round cavity, thickly lined with rough russet, which extends in ramifications over the base. Flesh, yellow, rather soft and tender, juicy, sugary, and highly flavoured.

A dessert apple of excellent quality, and when in perfection a first-rate fruit; it is in use during October, but soon becomes mealy.

The tree attains the middle size and is a good bearer, much more so than the Ribston Pippin, to which the fruit bears some resemblance in flavour.

NELSON CODLIN (*Nelson's Codlin*; *Backhouse's Nelson*; *Nelson*).—Fruit, large and handsome; conical or oblong. Skin, greenish yellow strewed with russety specks on the shaded side, but where exposed to the sun of a fine deep yellow, covered with rather large dark spots, which are encircled with a dark crimson ring. Eye, open, with short segments, set in a deep, plaited, and irregular basin. Stalk, about a quarter of an inch long, inserted in a very deep and angular cavity. Flesh, yellowish white, delicate, tender, juicy, and sugary.

A very excellent apple, of first-rate quality as a culinary fruit, and also valuable for the dessert; it is in use from September to January. The tree is a strong, vigorous, and healthy grower, and a most abundant bearer.

This much esteemed variety was first brought into notice by Mr. John Nelson, a noted Wesleyan preacher in the early days of Wesleyanism, who, while engaged in the work of evangelisation in Yorkshire, used to distribute grafts among his friends; from this circumstance it became known as the Nelson apple. Mr. Hugh Ronalds, who received it from Mr. Backhouse, of York, published it in the *Pyrus Malus Brentfordiensis* as Backhouse's Lord Nelson, a name which the late Mr. James Backhouse disclaimed, and as he informed me, he preferred so excellent an apple rather to be a memorial of an equally excellent man.

Neverfail. See *Margil*.

Newbold's Duke of York. See *Rymer*.

NEW BROMLEY.—Fruit, below medium size; roundish, with a very narrow puckered crown. Skin, of a glossy bright crimson colour next the sun, and dappled with yellow and crimson on the shaded side. Stalk, very short, imbedded the whole of its length in a round, even, smooth cavity. Flesh, yellow, tinged with crimson, like the apple called Sops-in-wine. Juicy, and with an astringency peculiar to cider apples.

An excellent cider apple, much esteemed in Gloucestershire.

New Hawthornden. See *Winter Hawthornden*.

New London Pippin. See *London Pippin*.

New Nonpareil. See *Early Nonpareil*.

NEW ROCK PIPPIN.—Fruit, of medium size; round. Skin, dull green on the shaded side, and brownish red where exposed to the sun, entirely covered with brown russet. Eye, deeply set in a round basin. Stalk, short. Flesh, yellow, firm, sweet, rich, and perfumed with the flavour of anise.

A dessert apple of first-rate quality; in use from January to May.

This variety was raised by Mr. William Pleasance, a nurseryman at Barnwell, near Cambridge, and was communicated by him to the London Horticultural Society in 1821. It belongs to the Nonpareil family, and is valuable as a late winter apple.

NEWTOWN PIPPIN (*Large Yellow Newton Pippin; American Newtown Pippin; Green Newtown Pippin; Petersburg Pippin; Green Winter Pippin*).—Fruit, medium sized; roundish, broadest at the base, with broad obscure ribs extending to the apex, which give it an irregularity in its outline. Skin, at first dull green, but changing as it ripens to a fine olive green, or greenish yellow, with a reddish brown tinge next the sun, and dotted all over with small grey russety dots. Eye, small and closed, set in a small and rather shallow basin. Stalk, half an inch long, slender, and inserted all its length in a deep round cavity lined with delicate russet, which extends over a portion of the base. Flesh, yellowish white tinged with green, firm, crisp, very juicy, with a rich and highly aromatic flavour.

A dessert apple, which, when in perfection, is not to be surpassed. It is in use from December to April. This description being taken from an imported specimen, it must not be expected that fruit grown in this country will attain the same perfection; for like most of the best American apples, it does not succeed in this climate. Even with the protection of a wall, and in the most favourable situation, it does not possess that peculiarly rich aroma which characterises the imported fruit.

The tree is a slender and slow grower, and is always distinguished, even in its young state, by the roughness of its bark. It prefers a strong, rich, and genial soil, and, according to Coxe, does not arrive at maturity till twenty or twenty-five years old.

This is an old American apple. It originated at Newtown, on Long Island, U.S., and was introduced to this country about the middle of the last century. I find it was cultivated in the Brompton Park Nursery so early as 1768, under the name of "Newtown Pippin from New York." Forsyth remarks that it is said to have been originally from Devonshire, but if it were so, there would still have been some trace of it left in that county. It is extensively cultivated in New York, and all the middle states, and particularly on the Hudson, where the finest American orchards are. There are immense quantities produced, which are packed in barrels and exported to Britain and other parts. The month of January is generally the season they arrive in this country, and then they are the most attractive of all dessert apples in our markets; the name serving, in many instances, as a decoy for the sale of many other and inferior varieties. The Alfriston, in many collections, is erroneously cultivated under the name of Newtown Pippin.

NEWTOWN SPITZENBERG (*Matchless; Burlington Spitzenberg; English Spitzenberg*).—Fruit, above medium size, three inches and a quarter wide, and two inches and a quarter deep; roundish, regularly and handsomely formed, a little flattened, somewhat resembling a Nonesuch. Skin, smooth, at first pale yellow tinged with green, but changing to a beautiful clear yellow on the shaded side, but of a beautiful clear red, streaked with deeper red, on the side next the sun, and strewed with numerous small russety dots. Eye, open, set in a wide and even basin. Stalk, short and stout, inserted in a deep cavity. Flesh, yellowish, firm, rich, and pleasantly flavoured.

An American dessert apple, very pretty and handsome; of good quality, but only second-rate; it is in use from November to February.

This variety originated at Newtown, on Long Island, U.S. It received the name of *Matchless* from the late William Cobbett, who sold it under that name.

New York *Gloria Mundi*. See *Gloria Mundi*.

NEW YORK PIPPIN.—Fruit, rather large, of an oblong figure, somewhat pyramidal, rather irregular in its outline, and slightly pentangular on its sides, three of which are generally much shorter than the other, forming a kind of lip at the crown; from two inches and a half to three inches deep, and the same in diameter at the base. Eye, closed, rather deeply sunk in a very uneven irregular basin. Stalk, half an inch long, slender, rather deeply inserted in a wide uneven cavity. Skin, dull greenish yellow, with a few green specks, intermixed with a little thin grey russet, and tinged with brown on the sunny side. Flesh, firm, crisp, tender. Juice, plentiful, saccharine, with a slight aromatic flavour.

A dessert apple; in use from November to April.

An American variety of excellence. The tree grows large, and bears well. It sometimes happens with this as it does with Hubbard's Pearmain, that smooth fruit grow upon one branch, and russety ones upon another; and in cold seasons the fruit are for the most part russety.

It was named the New York Pippin by Mr. Mackie, and first propagated in his nursery at Norwich about 1831.

Never having seen or met with this apple, I have here given Mr Lindley's descriptions verbatim, for the benefit of those who may meet with it, as it is no doubt still in existence in the county of Norfolk.

NONESUCH (*Nonsuch; Langton Nonsuch*).—Fruit, medium sized, two inches and a half wide, and two inches and a quarter high; roundish-oblately, regularly and handsomely shaped. Skin, smooth, pale yellow, mottled with thin pale red on the shaded side, and striped with broad broken stripes of red next the sun. Eye, small and closed, set in a wide, shallow, and even basin. Stalk, short and slender, inserted in a shallow cavity. Flesh, white, tender, juicy, sugary, and slightly perfumed.

An excellent culinary apple, of first-rate quality, and, according to Mr. Thompson, excellent for apple jelly; it is ripe in September, and continues during October. The tree is a free grower, attaining about

the middle size, and is an abundant and early bearer, young trees three years old from the graft producing an abundance of beautiful fruit.

Although an old variety, I do not think this is the Nonesuch of Rea, Worlidge, or Ray, as all these authors mention it as being a long keeper, for which circumstance it might otherwise have been considered the same. Rea says "it is a middle sized, round, and red striped apple, of a delicate taste, and long lasting." Worlidge's variety is probably the same as Rea's. He says, "The Nonsuch is a long lasting fruit, good at the table, and well marked for cider." And Ray also includes his "Non-such" among the winter apples.

NONPAREIL (*Old Nonpareil; English Nonpareil; Hunt's Nonpareil; Lovedon's Pippin; Reinette Nonpareil; Nonpareil d'Angleterre; Duc d'Arseil; Grûne Reinette*).—Fruit, medium sized; roundish, broad at the base and narrowing towards the apex. Skin, yellowish green, covered with large patches of thin grey russet, and dotted with small brown russety dots, with occasionally a tinge of dull red on the side next the sun. Eye, rather prominent, very slightly if at all depressed, half open, with broad segments, which are reflexed at the tips. Stalk, an inch long, set in a round and pretty deep cavity, which is lined with russet. Flesh, greenish, delicate, crisp, rich, and juicy, abounding in a particularly rich, vinous, and aromatic flavour.

One of the most highly esteemed and popular of all our dessert apples. It is in use from January to May. The tree is a free grower, and healthy, scarcely attaining the middle size, and an excellent bearer. It prefers a light and warm soil, succeeds well on the paradise stock, and is well adapted for growing in pots, when grafted on the *pommier de paradis* of the French. Bradley in one of his tracts records an instance of it being so cultivated. "Mr. Fairchild (of Hoxton) has now (February) one of the Nonpareil apples upon a small tree, in a pot, which seems capable of holding good till the blossoms of this year have ripened their fruit." In the northern counties and in Scotland it does not succeed on a standard as it does in the south, and even when grown against a wall, there is a marked contrast in the flavour when compared with the standard grown fruit of the south.

It is generally allowed that the Nonpareil is originally from France. Switzer says, "It is no stranger in England; though it might have its origin from France, yet there are trees of them about the Ashtons in Oxfordshire, of about a hundred years old, which (as they have it by tradition) was first brought out of France and planted by a Jesuit in Queen Mary or Queen Elizabeth's time." It is strange, however, that an apple of such excellence, and held in such estimation as the Nonpareil has always been, should have received so little notice from almost all the early continental pomologists. It is not mentioned in the long list of the *Jardinier François* of 1653, nor even by De Quintinye, or the *Jardinier Solitaire*. Schabel enumerates it, but it is not noticed by Bretonnerie. It is first described by Duhamel and subsequently by Knoop. In the *Chartreux catalogue* it is said "elle est forte estimée en Angleterre," but, among the writers of our own country, Switzer is the first to notice it. It is not mentioned by Rea, Worlidge, or Ray, neither is it enumerated in the list of Leonard Meager. In America it is little esteemed.

Nonpareil d'Angleterre. See *Nonpareil*.

Nonpareil Russet. See *Morris's Nonpareil Russet*.

NORFOLK BEARER.—Fruit, about medium size, two inches and three quarters wide, and two inches and a half high; roundish and obtusely angular from the middle towards the crown, where it is rather narrow. Skin, smooth and shining, very much covered with lively crimson, which is marked with broken stripes and spots of darker crimson extending over one-half of the surface or wherever exposed to the sun; on the shaded side it is green, with a yellowish tinge as it ripens, and with some dots and broken streaks of light crimson where it blends with the sunny side; round the base and the eye there is a patch of thin, smooth, ashy-grey russet, which is strewed with a few scales of coarser russet. Eye, small, and loosely closed, placed in a shallow, narrow, and plaited basin. Stalk, over half an inch long, slender, inserted in a narrow and not very deep cavity. Flesh, greenish, tender, crisp, with a brisk and agreeable flavour.

A culinary apple of very good quality; in use during December and January. Its great recommendation is the great productiveness of the tree. I find it an excellent variety for growing in the northern districts, such as the south of Scotland, where it succeeds remarkably well.

NORFOLK BEEFING (*Norfolk Beaufin; Norfolk Beau-fin; Norfolk Beefin; Reeds Baker; Catshead Beaufin; Taliesin*).—Fruit, medium sized, three inches wide, and two inches and three quarters high; oblate, irregular in its outline, caused by several obtuse angles or ribs, which extend from the base to the basin of the eye, where they form prominent knobs or ridges. Skin, smooth, green at first, but changing to yellow, and almost entirely covered with dull brownish red, which is thickest and darkest next the sun; sometimes it is marked with a few broken stripes of dark crimson, and in specimens where the colour extends over the whole surface, the shaded side is mottled with yellow spots. Eye, open, set in a rather deep and angular basin. Stalk, short, inserted in a deep and russety cavity. Flesh, firm and crisp, with a brisk and pleasant flavour.

A well known and first-rate culinary apple; it is in use from January to June. The tree is vigorous in its young state, but unless grown in a rich soil, and a favourable situation, it is apt to canker, particularly if it is too moist.

It is extensively cultivated in Norfolk, where, besides being applied to general culinary purposes, the apples are baked in ovens, and form the dried fruits met with among confectioners and fruiterers, called “*Norfolk Biffins*.”

The name of this apple is sometimes written *Beaufin*, as if of French origin; but it is more correctly *Beefing*, from the similarity the dried fruit presents to beef.

Norfolk Colman. See *Winter Colman*.

NORFOLK PARADISE.—Fruit, medium sized; oblong, irregularly formed. Eye, very large, deeply sunk in an uneven, oblique hollow.

Stalk, rather short, not deeply inserted. Skin, greenish yellow; on the sunny side of a brownish red, streaked with a darker colour. Flesh, white, very firm. Juice, abundant, and of a very excellent flavour.

A dessert apple; in use from October till March.

Its name seems to indicate a Norfolk origin, but I never could find it in any part of the county.

Norfolk Pippin. See *Adams's Pearmain*.

NORFOLK STONE PIPPIN (*Stone Pippin; White Stone Pippin; White Pippin*).—Fruit, below medium size, two inches broad, and the same in height; oblong, slightly angular on the sides, and narrowing a little towards the apex. Skin, smooth and very thin, pale green at first, but changing by keeping to pale yellow with a mixture of green; sometimes it has a slight tinge of red next the sun. Eye, small, half open, with acuminate segments, set in a rather shallow and wide basin. Stalk, slender, half an inch long, inserted in a shallow cavity with a fleshy protuberance on one side of it. Flesh, white, firm, and breaking, brisk, sweet, and perfumed.

An excellent long-keeping culinary apple, and useful also in the dessert; it is in use from November to July. In the "Guide to the Orchard," Mr. Lindley says, "This is a valuable Norfolk apple, known in the Norwich market by the name of White Pippin. The fruit when peeled, sliced, and boiled in sugar, becomes transparent, affording for many months a most delicious sweetmeat for tarts."

The tree is a free and vigorous grower, and attains the middle size. It is a regular and abundant bearer.

Norfolk Storing. See *Winter Colman*.

Normanton Wonder. See *Dumelow's Seedling*.

NORTHERN GREENING (*Walmer Court; Cowarne Queening; John Apple*).—Fruit, medium sized, two inches and three quarters broad, and about three inches high; roundish, inclining to ovate, being narrowed towards the eye. Skin, smooth and tender, of a beautiful grassy green in the shade, and dull brownish red, marked with a few broken stripes of a darker colour, on the side exposed to the sun. Eye, small and closed, with long segments, set in a narrow, round, deep, and even basin. Stalk, three quarters of an inch long, inserted in a narrow and deep cavity. Flesh, greenish white, tender, crisp, and very juicy, with a brisk and somewhat vinous flavour.

An excellent culinary apple of first-rate quality; in use from November to April.

The tree is a very strong and vigorous grower, attaining the largest size, and is an abundant bearer.

This is sometimes called *Cowarne Queening*, but that is a very different variety, and is a cider apple.

NORTHERN SPY.—Fruit, fragrant when ripe, large, ovate, inclining sometimes to conical. Skin, thin, at first of a greenish yellow on the shaded side, and on the side next the sun covered entirely with a thin, pale, crimson cheek, which is covered with broken streaks of a darker crimson; but as the fruit acquires maturity after being kept, the shaded side changes to a rich golden yellow, and the crimson becomes brilliant. The whole is covered with a thin bloom like a grape. Eye, small and closed, set in a very deep, narrow, and furrowed cavity. Stalk, three quarters of an inch long, slender, deeply inserted in a wide hollow. Flesh, white, very tender, fine-grained, crisp, and very juicy. Juice, sprightly, sweet, and with a fine delicate aroma.

A valuable dessert apple; in use from December till May. The tree is a fast and vigorous grower, and has an upright habit. When it acquires a little age it is an abundant bearer; but it is apt to become bushy-headed, and therefore requires frequent attention to keep the head open and free of spray.

This excellent apple originated about the year 1840 in the State of New York, on the farm of Oliver Chapin, of Bloomfield, near Rochester. It belongs to the Spitzenburgh race, and bears some resemblance to the Esopus Spitzenburgh. Gradually it became a favourite among American orchardists, and in 1843 we find it one of the sorts which were recommended "for trial" at one of the pomological conventions. In 1847 the fruit was sold in New York at twelve and a half cents each. It is now largely imported into this country annually.

Northwick Pippin. See *Blenheim Pippin*.

NOTTINGHAM PIPPIN.—Fruit, medium sized, two inches and three quarters broad, and two inches and a half high; ovate. Skin, smooth, pale yellow at first, but changing by keeping to lemon yellow, without any trace of red, but with slight markings of russet. Eye, closed, with long green segments, set in a wide and rather deeply plaited basin. Stalk, three quarters of an inch long, inserted in a deep, funnel-shaped, and russety cavity. Flesh, white, fine and marrowy, juicy, sugary, and vinous.

A second-rate dessert apple; in use from November till February. The tree is a strong and vigorous grower, and an excellent bearer.

Nutmeg Pippin. See *Cockle's Pippin*.

Oldaker's New. See *Alfriston*.

Old Maids. See *Knobbed Russet*.

Old Nonpareil. See *Nonpareil*.

OMAR PASHA.—Fruit, above medium size; round, and sometimes inclining to oblate even in its outline, but with angles near the eye which terminate in ridges at the apex. Skin, smooth, of a clear bright and rather deep yellow, thickly dotted with russet, occasionally with a tinge of red next the sun. Eye, large and open, with long reflexed segments like Dumelow's Seedling, and set in a considerable depression.

Stalk, short, inserted in a shallow and very contracted cavity. Flesh, pure white, firm, and crisp, tender, and very juicy; the juice brisk and pleasantly acid, and not unlike that of Dumelow's Seedling.

A valuable culinary apple; in use till April.

This fruit has all the appearance of having been raised from Dumelow's Seedling.

Orange Pippin. See *Isle of Wight Pippin*.

ORD'S APPLE (*Simpson's Pippin*).—Fruit, medium sized; conical or oblong, very irregular in its outline, caused by prominent and unequal ribs on the sides, which extend to and terminate in ridges round the eye. Skin, smooth and shining, deep grassy green, strewed with imbedded grey specks, and dotted with brown russety dots on the shaded side, but washed with thin brownish red, which is marked with spots or patches of darker and livelier red, and strewed with star-like freckles of russet on the side exposed to the sun. Eye, small and closed, placed in a rather deep and angular basin, which is lined with linear marks of rough russet. Stalk, about half an inch long, somewhat obliquely inserted by the side of a fleshy swelling, which is more or less prominent. Flesh, greenish white, tender, crisp, and brittle, abounding in a profusion of rich, brisk, sugary, and vinous juice, with a finely perfumed and refreshing flavour.

An excellent apple, of first-rate quality, and well deserving of more general cultivation; it is in use from January to May, and keeps well.

This excellent variety originated at Purser's Cross, near Fulham, Middlesex. It was raised in the garden of John Ord, Esq., by his sister-in-law, Mrs. Anne Simpson, from seed of a Newtown Pippin imported in 1777.

Orgeline. See *Oslin*.

Orglon. See *Oslin*.

Original Pippin. See *Oslin*.

Ortley. See *Woolman's Long*.

OSLIN (*Orglon; Orgeline; Arbroath Pippin; Original Pippin; Mother Apple; Golden Apple; Bur-Knot; Summer Oslin*).—Fruit, medium sized, two inches and a half wide, and two inches high; roundish-oblate, evenly and regularly formed. Skin, thick and membranous, of a fine pale yellow colour, and thickly strewed with brown dots; very frequently cracked, forming large and deep sinuosities on the fruit. Eye, scarcely at all depressed. Stalk, short and thick, inserted in a very shallow cavity. Flesh, yellowish, firm, crisp and juicy, rich and sugary, with a highly aromatic flavour, which is peculiar to this apple only.

A dessert apple of the highest excellence; ripe in the end of August, and continues during September, but does not last long. Nicol says, "This is an excellent apple; as to flavour it is outdone by none but the Nonpareil, over which it has this advantage, that it will ripen in a worse climate and a worse aspect." The tree is a free grower, of an

upright habit, and an excellent bearer, but is subject to canker as it grows old. The branches are generally covered with a number of knobs or burrs; and when planted in the ground these burrs throw out numerous fibres which take root and produce a perfect tree.

This is a very old Scotch apple, supposed to have originated at Arbroath; or to have been introduced from France by the monks of the abbey which formerly existed at that place. The latter opinion is, in all probability, the correct one, although the name, or any of the synonymes quoted above, are not now to be met with in any modern French lists. But in the "Jardinier François," which was published in 1651, I find an apple mentioned under the name of Orgeran, which is so similar in pronunciation to Orgeline, I think it not unlikely it may be the same name with a change of orthography, especially as our ancestors were not over particular in preserving unaltered the names of foreign introductions.

OSTERLEY PIPPIN.—Fruit, rather below medium size, two inches and a half wide, and two inches and a quarter high; orbicular, flattened at the base and apex. Skin, yellowish green, strewed with thin russet and russety dots on the shaded side, but washed with thin red, and strewed with russety specks on the side next the sun. Eye, large and open, with short stunted segments, set in a wide and shallow basin. Stalk, half an inch long, inserted in a wide and rather shallow cavity, which is lined with thin russet. Flesh, greenish yellow, firm, crisp, rich, juicy, and sugary, with a brisk and aromatic flavour, somewhat resembling, and little inferior to the Ribston Pippin.

A handsome and very excellent dessert apple; it is in use from October to February, and is not subject to be attacked with the grub as the Ribston Pippin is.

This variety was raised from the seed of the Ribston Pippin at Osterley Park, the seat of the Earl of Jersey, near Isleworth, Middlesex, where the original tree is still in existence.

Owen's Golden Beauty. See *Joanneting*.

Ox Apple. See *Gloria Mundi*.

Oxford Peach. See *Scarlet Pearmain*.

OXNEAD PEARMAN (*Earl of Yarmouth's Pearmain*).—Fruit, small and conical. Skin, entirely grass green, always covered with a thin russet; sometimes when highly ripened it is tinged with a very pale brown on the sunny side. Eye, very small, surrounded with a few obscure plaits. Stalk, very slender, three quarters of an inch long. Flesh, pale green, very firm and crisp, not juicy, but very rich and highly flavoured.

A dessert apple; in use from November to April.

I have never seen this apple. It was first noticed by Mr. George Lindley, whose description of it I have given above. He says, "It is supposed to have originated at Oxnead, near Norwich, the seat of the Earl of Yarmouth. It has been known many years in Norfolk, no doubt prior to the extinction of that peerage in 1733, and I have never seen it out of the county. The tree is a very small grower; its branches are small and wiry, and of a grass green colour; it is very hardy and an excellent bearer."

PACKHORSE.—Fruit, small in shape, exactly resembling the old Nonpareil. Skin, yellow, covered with a coat of thin pale brown russet, which, however, exposes here and there patches of the clear ground colour, and with a brownish red tinge next the sun. Eye, closed, with large leafy segments, placed in a small angular and plaited basin. Stalk, long and slender, set in a deep, narrow cavity. Flesh, yellow, crisp, juicy, and briskly acid.

A good dessert apple; in use from November till March.

PADLEY'S PIPPIN (*Padley's Royal George Pippin*).—Fruit, small, two inches wide, and an inch and a half high; roundish-oblate. Skin, pale greenish yellow, rather thickly covered with thin grey russet, and faintly tinged with orange next the sun. Eye, small and closed, set in a shallow and rather angular basin. Stalk, three quarters of an inch long, slender, and inserted in a rather shallow cavity. Flesh, yellow, juicy, sugary, brisk, and richly aromatic.

A dessert apple of first-rate quality; in use during December and January.

The tree is of small dimensions, but healthy, and a prolific bearer. It is well adapted for dwarf training when grown on the paradise or doucin stock.

This variety was raised by Mr. Padley, gardener to his Majesty George III. at Hampton Court. According to Rogers, Mr. Padley was a native of Yorkshire, and after coming to London and filling a situation of respectability, he was appointed foreman in the kitchen garden at Kew. "On the death of the celebrated 'Capability Brown,' Mr. G. Haverfield was removed from Kew to Hampton Court, and took Mr. Padley with him as foreman. On the death of Haverfield, Padley's interest with his sovereign outweighed all the interests of other candidates, though urged by the most influential persons about Court. 'No, no, no,' said his Majesty, 'it is Padley's birthright.'"

Paradise Pippin. See *White Paradise*.

PARRY'S PEARMAIN.—Fruit, small; oval, and regular in its shape. Skin, almost entirely covered with dark dull red, and striped with brighter red, except a portion on the shaded side, which is green; the whole surface is thickly strewn with small russet dots, which give it a speckled appearance. Eye, small and open, set in a shallow basin. Stalk, sometimes short and fleshy, as represented in the accompanying figure; and at other times about half an inch long, and woody, but still retaining the swollen boss at its union with the fruit. Flesh, firm in texture, crisp, very juicy and pleasantly acid, with a sweet, brisk, and poignant flavour.

A nice sharp-flavoured dessert apple, but considered only of second-rate quality; it is in use from December to March.

Passe Rose. See *Api Gros*.

PASSE POMME D'AUTOMNE.—Fruit, medium sized, two inches and a half wide, and two inches and a quarter high; round and slightly flattened, with prominent ribs on the sides, which extend into

the basin of the eye. Skin, pale straw-coloured, almost white, with a few stripes of red on the shaded side, but entirely covered with beautiful crimson, which is striped with darker crimson, and strewed with small grey dots where exposed to the sun. Eye, large and closed, set in a rather shallow and ribbed basin. Stalk, fleshy, set in a wide and deep cavity. Flesh, very white, tinged with red, more so than the *Passe Pomme Rouge*, tender, juicy, rich, sugary, and vinous.

An excellent autumn culinary apple; ripe in September. The tree is vigorous and healthy, but does not attain a large size. It is a very abundant bearer, and well suited for dwarf training when grown on the paradise or doucin stock.

PASSE POMME ROUGE.—Fruit, small; roundish-oblate, even and regularly formed. Skin, thick, red all over, pale on the shaded side, but of a deep and bright colour next the sun, and so sensitive of shade, if any portion of it is covered with a leaf or twig, a corresponding yellow mark will be found on the fruit. Eye, small, set in a narrow, even, and rather deep basin. Stalk, half an inch long, slender, set in a wide, deep, and even cavity. Flesh, white, tinged with red under the skin on the side exposed to the sun, crisp, juicy, and richly flavoured when first gathered, but soon becomes dry and woolly.

An excellent early apple, suitable either for culinary purposes or dessert use; it is ripe in the beginning of August, but may be used in pies before then. Bretonnerie says it may be used “*en compôte*” in the beginning of July, and is preferable to the *Calville Rouge d’Été*.

The tree is rather a delicate grower, never attaining a large size, but healthy and hardy, and an excellent bearer. It succeeds well as a dwarf on the paradise or doucin stock.

PATCH’S RUSSET.—Fruit, below medium size, two inches and a half wide, and two inches and a quarter high; oval, and slightly angular on its sides. Skin, greenish yellow, entirely covered with thin grey russet. Eye, small, with long acuminate segments, set in a narrow and irregular basin. Stalk, an inch long, very slender, inserted in a round, even, and deep cavity. Flesh, yellowish white, crisp, brisk, and aromatic.

A good dessert apple of second-rate quality; in use during November and December.

PAWSAN.—Fruit, above the middle size, two inches and three quarters wide, and two inches and a quarter high; pretty round, without angles, but sometimes it is oval. Crown, but little hollow. Eye, small, with short reflexed segments of the calyx. Skin, dull muddy olive green, a good deal reticulated with fine network. Stalk, three quarters of an inch long, slender, causing the fruit to be pendant.

Specific gravity of the juice, 1076.

Many trees of the Pawsan are found in the south-east, or Ryland district of

Herefordshire, which have apparently stood more than a century. Its pulp is exceedingly rich and yellow, and in some seasons it affords cider of the finest quality. Its name cannot be traced to any probable source.

PEACH APPLE.—Fruit, medium sized, round, with blunt angles on the sides, and with five ridges round the crown, somewhat like London Pippin. Skin, entirely covered with dull red and markings of russet wherever exposed to the sun, and green on the shaded side; but as it matures the red becomes bright and the green rich yellow. Eye, closed, with leafy segments, set in a shallow puckered basin. Stalk, very short, not more than a quarter of an inch, stout, and inserted the whole of its length in the cavity. Flesh, firm, rather leathery, sweet, and with a pleasant acidity.

A culinary apple; in use from October to Christmas.

This is met with in the East Sussex orchards.

PEARSON'S PLATE.—Fruit, small, two inches and a quarter broad and the same in height; roundish, inclining to oblate, higher on one side of the apex than the other, regularly and handsomely formed. Skin, smooth, greenish yellow in the shade, but washed and mottled with red, and streaked with deeper red, on the side next the sun; the whole surface much covered with very fine, thin, and smooth pale brown russet, and dotted with dark dots. Eye, open, with short segments, set in a shallow and plaited basin. Stalk, half an inch long, inserted in a round and rather shallow cavity. Flesh, greenish yellow, firm, crisp, and juicy, with a rich and brisk sugary flavour, somewhat resembling the old Nonpareil.

A most delicious little dessert apple of the first quality; it is in use from December to March.

In some specimens of the fruit there is no red colour, but altogether green, and covered with thin brown russet.

PEASGOOD'S NONESUCH.—This is like a very large Nonesuch, and not unlike the Blenheim Pippin when well grown. It is large, three inches and a half wide, and three inches high, roundish, somewhat oblate, and very handsome. The skin is yellow, overspread on the sunny side with red and copiously streaked with bright darker crimson streaks. Eye, very large and open, set in a deep, round, and even basin, and with short, stunted calyx. Stalk, short, deeply inserted. Flesh, yellowish, tender, very juicy, with an agreeable acid flavour.

A fine culinary or dessert apple. It is like a handsome and highly coloured Blenheim Pippin.

This handsome apple was presented before the Fruit Committee of the Royal Horticultural Society on September 18th, 1872, and received a first-class certificate. It was raised by Mr. Peasgood, of Stamford, and is one of the most handsome autumn apples in cultivation.

PENNINGTON'S SEEDLING.—Fruit, medium sized, three inches wide, and two inches and three quarters deep; oblato-ovate. Skin,

green at first, changing to yellowish green, and covered with large russet spots on the shaded side, but with rough brown russet and a tinge of brown on the side next the sun. Eye, closed, with long and narrow segments, set in a round, shallow, and undulating basin. Stalk, an inch long, stout, and straight, inserted in a wide and shallow cavity. Flesh, yellowish, firm, crisp, juicy, sugary, and brisk, with an excellent aromatic flavour.

A dessert apple of the highest excellence, either as a dessert or a culinary fruit; it is in use from November to March.

PENNOCK (*Pennock's Red Winter*).—Fruit, oblate, even, and regular in its outline. Skin, golden yellow on the shaded side, marked with a few broken streaks of pale red; on the sunny side it is covered with streaks of bright crimson. Eye, large and open, with distant segments, the centre filled with stamens set in a wide, shallow basin, which is sometimes russety. Stalk, a quarter to half an inch long, slender, inserted in a deep round cavity. Flesh, yellowish, very tender, with a fine flavour and agreeable perfume.

A first-rate dessert apple, which keeps well till May.

This is one of the few American apples which succeed well in this country. It was raised in the State of Pennsylvania.

Petersburg Pippin. See *Newtown Pippin*.

Petit Api Rouge. See *Api*.

PETIT JEAN.—Fruit, small; oval, and flattened at the ends. Skin, almost entirely covered with brilliant red, but where shaded, it is pale yellow marked with a few stripes of red. Eye, small, set in a narrow basin. Stalk, very short, and inserted in a deep cavity. Flesh, very white and tender, with a mild and agreeable flavour.

By some considered as a dessert apple, but of inferior quality. Mr. Thompson thinks it may, perhaps, do for cider; it is in use from November to March.

The tree is a very abundant bearer.

This is a Jersey apple, and has for a long period been cultivated in the orchards of that island. It was transmitted to the gardens of the London Horticultural Society by Major General Le Conteur, of Jersey, in the year 1822.

PETWORTH NONPAREIL (*Green Nonpareil*).—This variety very closely resembles the old Nonpareil, but is rather larger; and though it possesses the flavour of the old variety, it is not nearly so rich. The tree is hardy and an excellent bearer. It was raised at Petworth, in Sussex, at the seat of Lord Egremont.

Phillips' Reinette. See *Court of Wick*.

PICKERING'S SEEDLING.—Fruit, conical, rather uneven and angular, with several ribs causing a pucker round the eye, where it has a contracted appearance. Skin, smooth, pale greenish yellow, becoming sometimes lemon yellow, streaked on the side next the sun

with numerous broken lines and mottles of crimson. Eye, closed, set in a puckered basin. Stalk, half an inch long, rather slender and deeply inserted in an uneven cavity. Flesh, yellowish, very tender and delicate, with a pleasant perfume.

This is an excellent apple, having flesh of the delicate texture of our imported Newtown Pippin.

This variety was brought to my notice by Mr. W. H. Caparn of Newark, in 1869. Its appearance is not unlike a small beauty of Kent.

PIGEON (*Jerusalem; Cœur de Pigeon; Pigeon Rouge*).—Fruit, medium sized, two inches and a half wide, and two inches and three quarters high; conical and angular. Skin, membranous, shining, pale yellow with a greenish tinge, which it loses as it attains maturity; but covered with fine clear red on the side next the sun, and strewed all over with minute russety dots and imbedded white specks; the whole surface is covered with a bluish bloom, from which circumstance it receives the name of Pigeon, being considered similar to the plumage of a dove. Eye, open, with erect segments, prominently set in a narrow and plaited basin. Stalk, very short, inserted in a deep and russety cavity. Flesh, white, tender, soft, and juicy, pleasantly flavoured, but not at all rich.

A dessert apple of second-rate quality, but excellent for all culinary purposes; it is in use from November to January. It is necessary in storing this apple that care should be taken to prevent fermentation, by which its pleasant acidity is destroyed. The tree, though vigorous in its young state, never attains a great size. Its shoots are long, slender, and downy. It is an abundant and regular bearer.

This apple is called Pomme de Jerusalem, from, as some fancy, the core having four cells, which are disposed in the form of a cross, but this is not a permanent character, as they vary from three to five.

PIGEONNET.—Fruit, below medium size, two inches and a quarter wide, and the same in height; oblato-ovate. Skin, pale greenish yellow on the shaded side, but entirely covered with red on the side next the sun, and striped and rayed with darker red, some of the stripes extending to the shaded side. Eye, small and open, with erect segments, set in a slightly depressed basin. Stalk, short and thick, inserted in a rather shallow cavity. Flesh, white and delicate, of an agreeable acidulated and perfumed flavour.

A dessert fruit of second-rate quality; in use during August and September.

PILE'S RUSSET.—Fruit, medium sized, two inches and three quarters wide, and two inches and a quarter high; roundish-oblato and obscurely ribbed on the sides. Skin, dull green, thickly covered with pale brown russet, which is strewed with greyish white dots, and pale green star-like freckles on the shaded side, but dull olive mixed with orange, with a tinge of brown, and strewed with scales of silvery russet, intermixed with rough dots of dark russet, on the side next the sun.

Eye, closed, with long broad segments, set in a deep and plaited basin. Stalk, short, inserted in a deep and oblique cavity, which is lined with scales of rough russet. Flesh, greenish, tender, crisp, breaking, very juicy and sugary, with a brisk and very poignant juice.

A very superior old English apple, particularly for culinary purposes; it is in use from October to March.

The tree is very healthy and vigorous, and attains the largest size. It is also an excellent bearer.

Pine Apple. See *Lucombe's Pine-apple*.

Pine Apple Pippin. See *Lucombe's Pine-apple*.

PINE APPLE RUSSET (*Hardingham's Russet*).—Fruit, medium sized, two inches and three quarters wide, and two inches and a half high; roundish-ovate, with broad obtuse angles on its sides. Skin, pale greenish yellow, almost covered with white specks on one part, and rough thick yellow russet on the other, which extends round the stalk. Eye, small, with short connivent segments, placed in a shallow, plaited basin. Stalk, an inch long, inserted half its length in an uneven cavity. Flesh, very pale yellow, tender, crisp, very juicy, sugary, brisk, and richly aromatic.

A very valuable dessert apple; in use during September and October. Mr. Lindley says the juice of this apple is more abundant than in any he had ever met with. The oldest tree remembered in Norwich was growing in 1780, in a garden belonging to a Mr. Hardingham.

PINE GOLDEN PIPPIN.—Fruit, small, roundish and somewhat flattened, even and regular in its outline. Skin, entirely covered with a smooth coat of fawn-coloured russet and marked with large light grey specks. Eye, wide open, with long acuminate and recurved segments, like those of Court of Wick, set in a deep, wide, and plaited basin. Stalk, very short, imbedded in the cavity. Flesh, yellowish white, very tender and juicy, with a fine, sprightly, and distinct pine-apple flavour.

One of the best dessert apples; in use during October and November.

PINNER SEEDLING (*Carel's Seedling*).—Fruit, medium sized, roundish-ovate, and slightly angular on the sides. Skin, greenish yellow, nearly covered with clear yellowish brown russet, so much so that only spots of the ground colour are visible; it has also a varnished reddish brown cheek next the sun, which is more or less visible according to the quantity of russet which covers it. Stalk, half an inch long, inserted in a narrow and deep cavity. Flesh, yellowish, tinged with green, tender, crisp, juicy, sugary, and briskly flavoured.

A dessert apple of first-rate quality; it is in use from December to April.

This excellent apple was raised by James Carel, a nurseryman at Pinner, Middlesex, in 1810. The tree first produced fruit in 1818, and was introduced to the notice of the London Horticultural Society in 1820.

PITMASTON GOLDEN PIPPIN.—Fruit, small, and reinette-shaped, even and regular. Skin, rough to the feel, being entirely covered with a coat of rough pale brown russet, and here and there the smooth yellow ground colour of the skin shining through. Eye, small and wide open, with the short remains of a deciduous calyx, set in a wide saucer-like basin. Stalk, short and slender, inserted in a narrow cavity. Flesh, deep yellow or saffron-coloured, crisp and tender, very juicy and sweet, and with a rich flavour.

A very fine dessert apple of the first quality; in use in December and February.

This was raised by Mr. Williams, of Pitmaston, near Worcester.

PITMASTON GOLDEN WREATH.—Fruit, very small, half an inch wide by half an inch high; conical and undulating round the eye. Skin, of a fine deep rich yellow, strewed with russety dots. Eye, large and open, with long, spreading, acuminate segments, set in a shallow and plaited basin. Stalk, an inch long, very slender, inserted in a narrow and shallow cavity. Flesh, rich yellow, crisp, juicy, and sugary.

A pretty little apple; in use from September to Christmas.

This beautiful variety was raised by J. Williams, Esq., of Pitmaston, from the Golden Pippin, impregnated with the pollen of the Cherry apple, or what is usually called the Siberian Crab.

PITMASTON NONPAREIL (*St. John's Nonpareil; Pitmaston Russet; Russet Coat Nonpareil*).—Fruit, above medium size, three inches wide, and two inches and a half high; roundish and flattened. Skin, pale green, almost entirely covered with russet, and with a faint tinge of red on the side next the sun. Eye, open, set in a broad, shallow, and plaited basin. Stalk, short, inserted in a shallow cavity. Flesh, greenish yellow, firm, rich, and highly aromatic.

A dessert apple of the greatest excellence. It is in use from December to February.

This variety was raised by John Williams, Esq., of Pitmaston, near Worcester, and was first communicated to the London Horticultural Society in 1820.

PITMASTON PINE APPLE.—Fruit, small and conical, regularly formed, but frequently more enlarged on one side than the other. Skin, rough to the feel, being almost entirely covered with a coat of pale yellowish brown russet, but here and there a smooth patch of the ground colour, which is yellowish. Eye, small and closed, set in a shallow saucer-like plaited basin. Stalk, slender, inserted in a wide and rather deep cavity. Flesh, yellowish, firm, crisp, and juicy, rich, and with a distinct pine-apple flavour.

A dessert apple of the greatest excellence; in use during December and January.

This was raised by Mr. Williams, of Pitmaston, near Worcester.

Pitmaston Russet. See *Pitmaston Nonpareil*.

PIUS NINTH.—Fruit, below medium size, round and somewhat oblate, very much resembling in form and colour the Birmingham Stone Pippin. Skin, of an uniform lemon-yellow colour, thickly dotted all over with large russet dots. Eye, small and open, with short pointed segments, set in a shallow narrow basin. Stalk, short and stout, inserted in a pretty deep cavity. Flesh, crisp, and without any particular flavour.

An apple of very ordinary merit, whose chief recommendation is that it will keep in good condition till May.

Polinia Pearmain. See *Barcelona Pearmain*.

Pomme d'Api. See *Api*.

Pomme d'Api Gros. See *Api Gros*.

Pomme Etoillée. See *Api Etoillée*.

Pomme de Prochain. See *Borsdörffer*.

POMME GRISE.—Fruit, small, two inches wide, and an inch and three quarters high; roundish and inclining to ovate. Skin, rough, with thick scaly russet, green in the shade, and deep orange on the side next the sun. Eye, small and open, set in a narrow and shallow basin. Stalk, about half an inch long, inserted in a shallow and small cavity. Flesh, yellowish, crisp, very juicy and sugary, with a brisk and highly aromatic flavour.

A dessert apple of first-rate quality; in use from October to February.

The tree is rather a weak grower, but an abundant bearer.

This apple, according to Forsyth, was first introduced to this country from Canada, by Alexander Barclay, Esq., of Brompton, near London.

POMEROY.—There are two very distinct varieties of apples, which, in different parts of the country, are known by the same name of Pomeroy. The one is that which is cultivated in Somersetshire and the West of England, and the other is peculiar to Lancashire and the Northern counties.

The *POMEROY of Somerset*, is medium sized, two inches and three quarters wide, and the same in height; conical. Skin, greenish yellow, covered with thin grey russet, on the shaded side, but orange, covered with stripes of deep red, and marked with patches and spots of russet, on the side exposed to the sun, and strewed all over with numerous large, dark russet dots. Eye, open, set in a round and even basin. Stalk, short, not extending beyond the base, inserted in a round, even, and russet cavity. Flesh, yellow, firm, crisp, juicy, sugary, and highly flavoured.

An excellent dessert apple; in use from October till December.

The *POMEROY of Lancashire*, is medium sized, two inches and three quarters wide, and two inches and a half high; roundish, slightly ribbed at the apex. Skin, smooth, pale yellow on the shaded side,

but clear pale red next the sun, which blends with the yellow towards the shaded side, so as to form orange; the whole covered with russety dots. Eye, small and closed, placed in a small and shallow basin. Stalk, short, imbedded in an angular cavity with a swelling on one side of it, and from which issue a few ramifications of russet. Flesh, whitish, tender, crisp, juicy, and with a brisk flavour, a good deal like that of the Manks Codlin.

An excellent culinary apple; in use during September and October.

The tree is healthy, hardy, and an excellent bearer, well adapted for orchard planting, and succeeds well in almost all situations.

Pomme Rose. See *Api Gros*.

Pope's Apple. See *Cobham*.

Portugal. See *Reinette de Canada*.

Postophe d'Hiver. See *Borsdörffer*.

Potter's Large. See *Kentish Fillbasket*.

POWELL'S RUSSET.—Fruit, small, two inches wide, and an inch and three quarters high; roundish, and regularly formed, broad and flattened at the base, and narrowing a little towards the eye. Skin, almost entirely covered with pale brown russet; but where any portion of the ground colour is visible, it is greenish yellow on the shaded side, and tinged with brown where exposed to the sun. Eye, open, placed in a round, even, and shallow basin. Stalk, about half an inch long, inserted in a rather wide and shallow cavity. Flesh, yellow, firm, very juicy and sugary, with a rich and highly aromatic flavour.

A dessert apple of the very first quality; it is in use from November to February.

Pride of the Ditches. See *Siel's Mignonne*.

Princess Noble. See *Golden Reinette*.

Princess Noble Zoete. See *Court Pendû Plat*.

PROLIFEROUS REINETTE.—Fruit, medium sized, two inches and three quarters wide, and the same in height; oval, with ten obscure ribs, extending from the base to the apex, where they form five small crowns. Skin, of a dull yellow ground colour, marked with small broken stripes or streaks of crimson, and thickly covered with small russety specks. Eye, closed, placed in a shallow, plaited, and knobbed basin. Stalk, from half an inch to three quarters long, deeply inserted the whole of its length in a round and smooth cavity. Flesh, yellowish white, very juicy and sugary, with a rich and brisk flavour.

A very fine, briskly flavoured dessert apple; in use from October to December.

I received this variety from the garden at Hammersmith, formerly in the possession of the late Mr. James Lee.

Putman's Russet. See *Boston Russet*.

Queen Anne. See *American Mother*.

QUEEN OF SAUCE.—Fruit, large, three inches and a quarter broad, and two inches and a half high; obtuse-ovate, broad and flat at the base, narrowing towards the crown, and angular on the sides. Skin, greenish yellow on the shaded side, but on the side exposed to the sun it is flushed with red, which is marked with broken streaks of deeper red; it is strewed all over with patches of thin delicate russet, and large russety specks, those round the eye being linear. Eye, open, set in a deep and angular basin, which is russety at the base. Stalk, about a quarter of an inch long, deeply inserted in a round cavity, which is lined with coarse russet. Flesh, yellowish, firm, crisp, juicy, and sugary, with a brisk and pleasant flavour.

A culinary apple of first-rate quality, and suitable also for the dessert; it is in use from November till January.

Queen's Apple. See *Borsdörffer*.

Quince. See *Lemon Pippin*.

RABINE.—Fruit, large, three inches and a quarter wide, and two inches and a quarter high; roundish and much flattened, ribbed on the sides and undulated round the margin and basin of the eye. Skin, greenish yellow marked with a few faint broken streaks and freckles of red, and strewed with grey russety dots on the shaded side, but dark dull red, marked and mottled with stripes of deeper red, on the side next the sun. Eye, partially open, with broad flat segments, and placed in an angular basin. Stalk, short, inserted in a deep and uneven cavity, from which issue a few linear markings of russet. Flesh, yellowish, tender, crisp, very juicy and sugary, with a brisk and pleasant flavour.

An excellent apple, suitable either for culinary purposes or for the dessert, but more properly for the former; it is in use from October to Christmas.

RAMBO.—Fruit, above medium size, three inches wide, and two inches and a quarter high; roundish oblate. Skin, smooth, pale yellow on the shaded side, but yellow, streaked with red, on the side next the sun, and strewed with large russety dots. Eye, closed, set in a wide, rather shallow, and plaited basin. Stalk, an inch long, and slender, inserted more than half its length in a deep, round, and even cavity. Flesh, greenish white, tender and delicate, with a brisk and pleasant flavour.

An American apple, suitable either for the dessert or for culinary purposes, and esteemed in its native country as a variety of first-rate excellence, but with us of inferior quality, even as a kitchen apple; it is in use from December to January.

RAMBOUR FRANC.—Fruit, very large, four inches broad, and three inches high; roundish and flattened, with five ribs on the sides

which extend to the eye, forming prominent ridges round the apex. Skin, yellow, marked with thin pale russet on the shaded side, but streaked and mottled with red on the side next the sun. Eye, closed, and deeply set in an angular basin. Stalk, short, deeply inserted in a round, even, and regular cavity, which is lined with russet. Flesh, yellow, firm, and of a leathery texture, brisk and sugary, with a high flavour.

A good culinary apple; in use during September and October. The tree is a strong and vigorous grower, and an abundant bearer.

This is an old French apple which must have been long cultivated in this country, as it is mentioned by Rea so early as 1665. It is supposed to take its name from the village of Rembures, in Picardy, where it is said to have been first discovered.

De Rateau. See *Reinette Blanche d'Espagne*.

RAVELSTON PIPPIN.—Fruit, medium sized, two inches and three quarters wide, and two inches and a half high; roundish, irregular in its shape, caused by several obtuse ribs which extend into the basin of the eye, round which they form prominent ridges. Skin, greenish yellow, nearly covered with red streaks, and strewed with russety dots. Eye, closed, and set in an angular basin. Stalk, short and thick, inserted in a round cavity. Flesh, yellow, firm, sweet, and pleasantly flavoured.

A dessert apple of such merit in Scotland as to be generally grown against a wall; but in the south, where it has to compete with the productions of a warmer climate, it is found to be only of second-rate quality. Ripe in August.

Read's Baker. See *Norfolk Beefing*.

RED ASTRACHAN.—Fruit, above the medium size, three inches and a quarter wide, and three inches high; roundish, and obscurely angular on its sides. Skin, greenish yellow where shaded, and almost entirely covered with deep crimson on the side exposed to the sun; the whole surface covered with a fine delicate bloom. Eye, closed, set in a moderately deep and somewhat irregular basin. Stalk, short, deeply inserted in a russety cavity. Flesh, white, crisp, very juicy, sugary, briskly and pleasantly flavoured.

An early dessert apple, but only of second-rate quality. It is ripe in August, and requires to be eaten when gathered from the tree, as it soon becomes mealy.

The tree does not attain a large size, but is healthy and vigorous, and an abundant bearer.

This variety was imported from Sweden by William Atkinson, Esq., of Grove End, Paddington, in 1816.

Red Baldwin. See *Baldwin*.

Red Borsdörffer. See *Borsdörffer*.

Red Calville. See *Calville Rouge d'Été*.

RED HAWTHORNDEN.—Fruit, large and oblate, with four very obtuse angles on the sides; the crown is flat, and there is only a slight depression in which the eye is placed. Skin, smooth, greenish yellow, with a red blush next the sun. Eye, small and closed, set in a shallow depression. Stalk, very short, set in a very deep cavity. Flesh, white, tender, and juicy, with a sprightly and agreeable acidity.

This very early and valuable culinary apple comes into use in the end of August and beginning of September. The tree is a good grower as a standard or trained, but is not suitable for a pyramid.

This excellent apple was sent me by Mr. Richard Smith, of Worcester.

RED INGESTRIE.—Fruit, small, two inches and a half wide, and two inches and a quarter high; ovate, regularly and handsomely shaped. Skin, clear bright yellow, tinged and mottled with red on the side exposed to the sun, and strewed with numerous pearly specks. Eye, small, set in a wide and even basin. Stalk, short and slender, inserted in a small and shallow cavity. Flesh, yellowish, firm, juicy, and highly flavoured.

A dessert apple of first-rate quality; in use during October and November.

This excellent little apple was raised by Thomas Andrew Knight, Esq., from the seed of the Orange Pippin impregnated with the Golden Pippin, about the year 1800. It, and the Yellow Ingestrie, were the produce of two pips taken from the same cell of the core. The original trees are still in existence at Wormsley Grange, in Herefordshire.

Red Kentish Pippin. See *Kentish Pippin*.

RED MUST.—Fruit, nearly, if not quite, the largest cider apple cultivated in Herefordshire. It is rather broad and flattened, a little irregular at its base, which is hollow. Stalk, slender. Crown, sunk. Eye, deep, with a stout erect calyx. Skin, greenish yellow on the shaded side, with a deep rosy colour where exposed to the sun, and shaded with a darker red (Lindley).

The Red Must has at all periods been esteemed a good cider apple, though the ciders lately made with it, unmixed with other apples, have been light and thin, and I have never found the specific gravity of its expressed juice to exceed 1064 (Knight).

Red Quarrenden. See *Devonshire Quarrenden*.

Red Queening. See *Crimson Queening*.

RED-STREAK (*Herefordshire Red-streak; Scudamore's Crab*).—Fruit, medium sized, two inches and three quarters wide, and two inches and a quarter high; roundish, narrowing towards the apex. Skin, deep clear yellow, streaked with red on the shaded side, but red, streaked with deeper red, on the side next the sun. Eye, small, with convergent segments, set in a rather deep basin. Stalk, short and slender. Flesh, yellow, firm, crisp, and rather dry.

Specific gravity of the juice, 1079.

A cider apple, which at one period was unsurpassed, but now comparatively but little cultivated.

Perhaps there is no apple which at any period created such a sensation, and of which so much was said and written during the 17th century. as of the Red Streak. Prose and verse were both enlisted in its favour. It was chiefly by the writings of Evelyn it attained its greatest celebrity. Philips, in his poem, *Cyder*, says—

“Let every tree in every garden own
The Red Streak as supreme, whose pulpos fruit,
With gold irradiate, and vermilion, shines
Tempting, not fatal, as the birth of that
Primaval, interdicted plant, that won
Fond Eve, in hapless hour to taste, and die.
This, of more bounteous influence, inspires
Poetic raptures, and the lowly muse
Kindles to loftier strains; even I, perceive
Her sacred virtue. See! the numbers flow
Easy, whilst, cheer'd with her nectareous juice,
Her's, and my country's praises, I exalt.”

But its reputation began to decline about the beginning of the last century, for we find Nourse saying, “As for the liquor which it yields, it is highly esteemed for its noble colour and smell; 'tis likewise fat and oily in the taste, but withal very windy, luscious, and fulsome, and will sooner clog the stomach than any other cider whatsoever, leaving a waterish, raw humour upon it; so that with meals it is no way helpful, and they who drink it, if I may judge of them by my own palate, will find their stomachs pall'd sooner by it, than warm'd and enliven'd.”

The Red Streak seems to have originated about the beginning of the 17th century, for Evelyn says “it was within the memory of some now living surnamed the Scudamore's Crab, and then not much known save in the neighbourhood.” It was called Scudamore's Crab, from being extensively planted by the first Lord Scudamore, who was son of Sir James Scudamore, from whom Spencer is said to have taken the character of Sir Scudamore in his “Fairie Queen.” He was born in 1600, and created by Charles I. Baron Dromore and Viscount Scudamore. He was attending the Duke of Buckingham when he was stabbed at Portsmouth, and was so affected at the event that he retired into private life, and devoted his attention to planting orchards, of which the Red Streak formed the principal variety. In 1634 he was sent as ambassador to France, in which capacity he continued for four years. He was a zealous Royalist during the civil wars, and was taken prisoner by the Parliament party, while his property was destroyed, and his estate sequestered. He died in 1671.

RED STREAKED RAWLING.—Fruit, large, three inches wide by two and a quarter deep; roundish, and slightly angular. Skin, yellow, streaked with red on the shaded side, but entirely covered with clear dark red, and striped with still darker red, on the side exposed to the sun. Eye, small and closed, set in a narrow and plaited basin. Stalk, long and slender, inserted in a wide and deep cavity, which is lined with russet. Flesh, yellowish, tender, sweet, juicy, and well flavoured, abounding in a sweet and pleasant juice.

A culinary apple, well adapted for sauce; it is in use from October to Christmas.

This is an old Devonshire apple, and no doubt the *Sweet Rawling* referred to in a communication to one of Bradley's “Monthly Treatises,” from which the following is an extract. “We have an apple in this country called a Rawling, of which there is a sweet and a sour; the sour when ripe (which is very early) is a very fair large fruit, and of a pleasant taste, inclined to a golden colour, full of narrow red streaks; the Sweet Rawling has the same colours but not quite so large, and if boiled grows hard, whereas the sour becomes soft. Now what I have

to inform you of is, viz. : I have a tree which bears both sorts in one apple ; one side of the apple is altogether sweet, the other side sour ; one side bigger than the other ; and when boiled the one side is soft, the other hard, as all sweet and sour apples are."

Red Winter Calville. See *Calville Rouge d'Hiver*.

Reinette d'Allemagne. See *Borsdörffer*.

REINETTE DE BREDA.—Fruit, medium sized, two inches and three quarters wide, and two and a quarter high ; roundish and compressed. Skin, at first pale yellow, but changing as it ripens to fine deep golden yellow, and covered with numerous russety streaks and dots, and with a tinge of red and fine crimson dots on the side exposed to the sun. Eye, set in a wide and plaited basin. Stalk, half an inch long, inserted in a russety cavity. Flesh, yellowish white, firm, and crisp, but tender and juicy, with a rich vinous and aromatic flavour.

A dessert apple of first-rate quality ; in use from December to March.

This is the Reinette d'Aizerna of the Horticultural Society's Catalogue, and may be the Nelguin of Knoop ; but it is certainly not the Reinette d'Aizema of Knoop.

REINETTE BLANCHE D'ESPAGNE (*Joséphine ; Belle Joséphine ; Reinette d'Espagne ; De Rateau ; Concombre Ancien ; Fall Pippin ; American Fall Pippin ; Cobbett's Fall Pippin ; Large Fall Pippin ; Camuesar ; White Spanish Reinette*).—Fruit, very large, three inches and a half wide, and three inches and three quarters high ; oblato-oblong, angular on the sides, and uneven at the crown, where it is nearly as broad as at the base. Skin, smooth and unctuous to the feel, yellowish green in the shade, but orange tinged with brownish red next the sun, and strewed with dark dots. Eye, large and open, set in a deep, angular, and irregular basin. Stalk, half an inch long, inserted in a narrow and even cavity. Flesh, yellowish white, tender, juicy, and sugary.

An apple of first-rate quality, suitable for the dessert, but particularly so for all culinary purposes ; it is in use from December to April.

The tree is healthy and vigorous, and an excellent bearer. It requires a dry, warm, and loamy soil.

REINETTE DE CANADA (*Portugal ; St. Helena Russet ; Canada Reinette*).—Fruit, large, three inches and a half wide, and three inches deep ; oblato-conical, with prominent ribs originating at the eye, and diminishing as they extend downwards towards the stalk. Skin, greenish yellow, with a tinge of brown on the side next the sun, covered with numerous brown russety dots, and reticulations of russet. Eye, large, partially closed, with short segments, and set in a rather deep and plaited basin. Stalk, about an inch long, slender, inserted in a deep, wide, and generally smooth cavity. Flesh, yellowish white, firm, juicy, brisk, and highly flavoured.

An apple of first-rate quality, either for culinary or dessert use ; it is in season from November to April.

The tree is a strong and vigorous grower, and attains a large size ; it is also an excellent bearer. The finest fruit are produced from dwarf trees.

Reinette de Canada Grise. See *Royal Russet*.

Reinette de Canada Plat. See *Royal Russet*.

Reinette d'Espagne. See *Reinette Blanche d'Espagne*.

Reinette de Misnie. See *Borsdörffer*.

REINETTE CARPENTIN.—Fruit, small, two inches and a quarter wide, and two inches high ; roundish, or rather oblate-oblong. Skin, yellowish green on the shaded side, but striped, and washed with dark glossy red, on the side next the sun, and so much covered with a thick cinnamon-coloured russet that the ground colours are sometimes only partially visible. Eye, set in a wide, saucer-like basin, which is considerably depressed. Stalk, an inch long, thin, and inserted in a round and deep cavity. Flesh, yellowish white, delicate, tender, and juicy, with a brisk, vinous, and peculiar aromatic flavour, slightly resembling anise.

A first-rate dessert apple ; in use from December to April.

The tree is a free grower, with long slender shoots, and when a little aged is a very abundant bearer.

REINETTE DIEL.—Fruit, below medium size, two inches wide, and two and a quarter high ; oblate, even and handsomely shaped. Skin, at first yellowish white, but changes by keeping to a fine yellow colour ; on the side next the sun it is marked with several crimson spots and dots, strewn all over with russety dots, which are large and brownish on the shaded side, but small and greyish on the other. Eye, open, with short segments, set in a wide and rather shallow basin. Stalk, half an inch long, inserted in a deep and russety cavity, with sometimes a fleshy boss at its base. Flesh, white, firm, crisp, delicate, and juicy, with a rich sugary and spicy flavour.

A beautiful and excellent dessert apple of the first quality ; it is in use from December to March.

The tree is a strong, healthy, and vigorous grower, and an abundant bearer.

This variety was raised by Dr. Van Mons, and named in honour of his friend Dr. Aug. Friedr. Adr. Diel.

REINETTE FRANCHE.—Fruit, above medium size, three inches and a quarter wide, and two inches and a half high ; roundish-oblate, slightly angular on its sides, and uneven round the eye. Skin, smooth, thickly covered with brown russety spots ; greenish yellow, changing as it ripens to pale yellow, and sometimes tinged with red when fully exposed to the sun. Eye, partially open, with long green segments,

set in a wide, rather deep, and prominently plaited basin. Stalk, short and thick, deeply inserted in a round cavity, which is lined with greenish grey russet. Flesh, yellowish white, tender, delicate, crisp, and juicy, with a rich, sugary, and musky flavour.

A dessert apple of first-rate quality; in use from November to April. Roger Schabol says it has been kept two years in a cupboard excluded from the air.

The tree is a free grower and an abundant bearer, but subject to canker, unless grown in light soil and a dry and warm situation.

This is a very old French apple, varying very much in quality according to the soil in which it is grown; but so highly esteemed in France as to take as much precedence of all other varieties, as the Ribston and Golden Pippin does in this country.

REINETTE GRISE.—Fruit, medium sized, three inches broad, and two and a half high; roundish, flattened on both sides, rather broadest at the base, and generally with five obscure angles on the sides. Skin, dull yellowish green in the shade, and with a patch of thin, dull, brownish red on the side next the sun, which is so entirely covered with brown russet that little colour is visible; the shaded side is marked with large linear patches of rough brown russet. Eye, closed, with broad flat segments, and set in a deep and angular basin. Stalk, very short, imbedded in a deep and angular cavity. Flesh, yellow, firm, crisp, juicy, rich, and sugary, with a brisk and excellent flavour.

A very fine dessert apple of first-rate quality; in use from November to May.

The tree is a healthy and vigorous grower, and an excellent bearer.

This is one of the finest old French apples; but considered inferior to the Reinette Franche.

REINETTE JAUNE SUCRÉE.—Fruit, rather above medium size, three inches broad, and two and a half high; roundish, and very much flattened at the base. Skin, thin and tender, pale green at first, but changing as it attains maturity to a fine deep yellow, with a deeper and somewhat of an orange tinge on the side exposed to the sun, and covered all over with numerous large russety dots and a few traces of delicate russet. Eye, open, with long, acuminate, green segments, set in a wide, rather deep, and plaited basin. Stalk, an inch long, inserted in a deep round cavity, which is lined with thin russet. Flesh, yellowish, delicate, tender, and very juicy, with a rich sugary flavour, and without much acidity.

Either as a dessert or culinary apple this variety is of first-rate excellence; it is in use from November to February.

The tree is a free and vigorous grower, and a good bearer; but it is very subject to canker, unless grown in a light and warm soil.

Reinette Nonpareil. See *Nonpareil*.

REINETTE VAN MONS (*Van Mons' Reinette*).—Fruit, rather below medium size, two inches and a half wide, and two inches and a quarter high; flattened, and almost oblate, having five rather obscure ribs, which terminate in distinct ridges round the eye. Skin, greenish yellow in the shade, but with a dull and brownish orange tinge next the sun; the whole surface has a thin coating of brown russet. Eye, closed, set in a rather deep depression. Stalk, half an inch long. Flesh, yellowish, tender, crisp, juicy, sugary, and aromatic.

A dessert apple of first-rate quality; in use from December to May.

REINETTE VERTE.—Fruit, medium sized, two inches and three quarters wide, and two and a quarter high; roundish, considerably flattened at the base, and slightly ribbed at the eye, handsome, and regularly shaped. Skin, thin, smooth, and shining, pale green at first, but becoming yellowish green as it attains maturity, with sometimes a reddish tinge, and marked with large grey russety dots and lines of russet. Eye, partially closed, with long acuminate segments, set in a pretty deep and plaited basin. Stalk, about an inch long, inserted in a deep and round cavity, lined with russet, which extends in ramifications over the whole of the base. Flesh, yellowish white, tender, and juicy, with a sweet, vinous, and highly aromatic flavour, “partaking of the flavours of the Golden Pippin and Nonpareil.”

A dessert apple of first-rate quality; in use from December to May.

The tree is vigorous and healthy, and a good bearer, but does not become of a large size.

RHODE ISLAND GREENING (*Green Newtown Pippin; Jersey Greening; Burlington Greening*).—Fruit, large, three inches and a quarter wide, and two inches and a half high; roundish, and slightly depressed, with obscure ribs on the sides. Skin, smooth and unctuous to the touch, dark green at first, becoming pale as it ripens, and sometimes with a faint blush near the stalk. Eye, small and closed, set in a slightly depressed basin. Stalk, three quarters of an inch long, curved, thickest at the insertion, and placed in a narrow and rather deep cavity. Flesh, yellowish tinged with green, tender, crisp, juicy, sugary, with a rich, brisk, and aromatic flavour.

An apple of first-rate quality for all culinary purposes, and excellent also for the dessert; it is in use from November to April.

The tree is a strong and vigorous grower, hardy, and an excellent bearer; succeeds well in almost any situation.

This variety is of American origin, and was introduced to this country by the London Horticultural Society, who received it from David Hosack, Esq., M.D., of New York. It is extensively grown in the middle states of America, where the Newtown Pippin does not attain perfection, and for which it forms a good substitute.

RIBSTON PIPPIN (*Glory of York; Traver's Pippin*).—Fruit, medium sized; roundish, and irregular in its outline, caused by several obtuse and unequal angles on its sides. Skin, greenish yellow, changing

as it ripens to dull yellow, and marked with broken streaks of pale red on the shaded side, but dull red changing to clear faint crimson, marked with streaks of deeper crimson, on the side next the sun, and generally russety over the base. Eye, small and closed, set in an irregular basin, which is generally netted with russet. Stalk, half an inch long, slender, and generally inserted its whole length in a round cavity, which is surrounded with russet. Flesh, yellow, firm, crisp, rich, and sugary, charged with a powerful aromatic flavour.

An apple so well known as to require neither description nor encomium. It is in greatest perfection during November and December, but with good management will keep till March.

The tree is in general hardy, a vigorous grower, and a good bearer, provided it is grown in a dry soil; but if otherwise it is almost sure to canker. In all the southern and middle counties of England it succeeds well as an open standard; but in the north, and in Scotland, it requires the protection of a wall to bring it to perfection. Nicol calls it "a universal apple for these kingdoms; it will thrive at John O'Groats's, while it deserves a place at Exeter or at Cork."

There is no apple in this country which is more generally cultivated than the Ribston Pippin. It did not become generally known till the end of the last century, and it is not mentioned in any of the editions of Miller's Dictionary, or by any other author of that period; neither was it grown in the Brompton Park nursery in 1770. In 1785 I find it in that collection, when it was grown to the extent of a quarter of a row, or about twenty-five plants; and as this supply seems to have sufficed for three years' demand, its merits must have been but little known. In 1788 it extended to one row, or about one hundred plants, and three years later to two rows; from 1791, it increased one row annually, till 1794, when it reached five rows. From these facts we may pretty well learn the rise and progress of its popularity. It is now in the same nursery cultivated to the extent of about twenty-five rows, or 2,500 plants annually.

The original tree was first discovered growing in the garden at Ribston Hall, near Knaresborough, but how, when, or by what means it came there, has not been satisfactorily ascertained. One account states that about the year 1688 some apple pips were brought from Rouen and sown at Ribston Hall, near Knaresborough; the trees then produced from them were planted in the park, and one turned out to be the variety in question. The original tree stood till 1810, when it was blown down by a violent gale of wind. It was afterwards supported by stakes in a horizontal position, and continued to produce fruit till it lingered and died in 1835. Since then, a young shoot has been produced about four inches below the surface of the ground, which, with proper care, may become a tree, and thereby preserve the original of this favourite old dessert apple. The gardener at Ribston Hall, by whom this apple was raised, was the father of Lowe, who during the last century was the fruit-tree nurseryman at Hampton Wick.

ROBINSON'S PIPPIN.—Fruit, small; roundish, narrowing towards the apex, where it is quite flat, and covered with thin russet. Skin, greenish yellow on the shaded side, but brownish red where exposed to the sun, and strewed all over with minute russety dots. Eye, prominent, not at all depressed, and closed with broad flat segments. Stalk, half an inch long, stout, and inserted in a slight depression. Flesh, greenish, tender, crisp, sweet, and very juicy, with a fine, brisk, poignant, and slightly perfumed flavour, much resembling that of the Golden Pippin and Nonpareil.

A very excellent dessert apple of first-rate quality ; it is in use from December to February. The fruit is produced in clusters of sometimes eight and ten, at the ends of the branches.

The tree is of small size and slender growth, and not a free bearer. It is well adapted for dwarf and espalier training when grafted on the doucin or paradise stock, in which case it also bears better than on the crab stock.

According to Mr. Lindley, this variety was grown for many years in the old kitchen garden at Kew ; and Rogers thinks it first originated in the Turnham Green Nursery, which was during a portion of the last century occupied by a person of the name of Robinson.

Rolland. See *Belle Bonne*.

RONALDS' GOOSEBERRY PIPPIN (*Gooseberry Pippin*).—Fruit, small, two inches and a quarter wide, and an inch and three quarters high ; roundish and inclining to oblate, somewhat obscurely ribbed. Skin, smooth, of a fine uniform lemon-yellow colour, but of a deeper colour next the sun, thinly strewed with large russet dots, marked with russet flakes and frequently with a red blush next the sun. Eye, small and open, with small, erect, acute segments, placed in a wide, shallow, and plaited basin. Stalk, very short, imbedded the whole of its length in a deep cavity, which is lined with pale brown russet and which extends in ramifications over the base. Flesh, yellowish, tender, and fine grained, very juicy, sweet, brisk, and vinous, with a pleasant perfume.

A very excellent dessert apple ; ripe in November, and continues in use till February, when it is quite plump and juicy. The tree is a very handsome grower of the smallest size, and an abundant bearer.

The name *Gooseberry Pippin*, by which this is described in *Ronalds' Pyrus Malus Brentfordiensis*, is not sufficient to distinguish it from the *Gooseberry Apple*, with which it is consequently often confounded ; and I have therefore adopted the specific name of *Ronalds* to avoid so great an inconvenience, for this admirable dessert apple ought not to be mistaken for the culinary one. This is now a very rare fruit, and I doubt much if it is to be had true in an ordinary way. I am indebted to F. J. Graham, Esq., of Cranford, Middlesex, for grafts and fruit, it having been grown extensively for many years in his orchards at Cranford, for Covent Garden Market.

Rook's Nest. See *Aromatic Russet*.

ROSE DE CHINE.—Fruit, medium sized, or rather below medium size ; roundish and flattened, almost oblate, regularly formed, and without angles. Skin, smooth and delicate, pale greenish yellow, with a few broken streaks of pale red, intermixed with crimson, on the side exposed to the sun, and strewed with minute dark coloured dots. Eye, partially closed, set in a shallow and slightly plaited basin. Stalk, an inch long, very slender, inserted in a round, deep, smooth, and funnel-shaped cavity. Flesh, yellowish white, tinged with green, firm, crisp, and juicy, with a sweet and pleasant flavour.

A very good, but not first-rate, dessert apple ; it is in use from

November to February. This does not appear to be the "Rose Apple of China" of Coxe, which he imported from England, and which he says is a large oblong fruit with a short thick stalk.

ROSEMARY RUSSET.—Fruit, below medium size; ovate, broadest at the base, and narrowing obtusely towards the apex, a good deal of the shape of a Scarlet Nonpareil. Skin, yellow, tinged with green on the shaded side, but flushed with faint red on the side exposed to the sun, and covered with thin pale brown russet, particularly round the eye and the stalk. Eye, small and open, with erect segments, set in a narrow, round, and even basin. Stalk, very long, inserted in a round and wide cavity. Flesh, yellowish, crisp, tender, very juicy, brisk, and sugary, and charged with a peculiarly rich and highly aromatic flavour.

A most delicious and valuable dessert apple of the very first quality; it is in use from December till February.

ROSS NONPAREIL.—Fruit, medium sized, two inches high, and two inches and a half broad; roundish, even, and regularly formed, narrowing a little towards the eye. Skin, entirely covered with thin russet, and faintly tinged with red on the side next the sun. Eye, small and open, set in a shallow and even basin. Stalk, an inch long, slender, inserted half its length in a round and even cavity. Flesh, greenish white, firm, crisp, brisk, and sugary, charged with a rich and aromatic flavour, which partakes very much of that of the varieties known by the name of Fenouillet, or Fennel-flavoured apples.

This is one of the best dessert apples; it is in use from November to February.

The tree is an excellent bearer, hardy, and a free grower, and succeeds well on almost any description of soil.

This variety is of Irish origin.

Round Russet Harvey. See *Golden Harvey*.

ROUNDWAY MAGNUM BONUM.—Fruit, large; ovate, angular on the sides, having five prominent ribs, which extend into the basin of the eye and form ridges round the crown. Skin, lemon yellow, with a few broad broken streaks of pale crimson on one side; it is here and there marked with several russet patches. Eye, half open, with incurved segments that are reflexed at the tips, and set in a narrow basin. Stalk, about half an inch long, very stout, and inserted in a pretty deep cavity. Flesh, yellowish white, tender, crisp, very juicy, and with a fine aroma.

A first-rate culinary or dessert apple, very solid and heavy for its size; in use till April without shrivelling.

This was raised at Roundway Park, near Devizes, and was first exhibited at the Royal Horticultural Society in 1864, when it received a first-class certificate.

ROUND WINTER NONESUCH.—Fruit, large, over three inches wide, and two and a half high; roundish, and very considerably flattened, or somewhat oblate; uneven in its outline, caused by several

obtuse and unequal, though not prominent ribs on the sides. Skin, thick and membranous, smooth, pale yellow, slightly tinged with green on the shaded side, but on the side exposed to the sun it is marked with broken stripes and spots of beautiful deep crimson, thinly sprinkled all over with a few russety dots. Eye, large and closed, so prominently set and raised above the surface as to appear puffed up, and set on bosses. Stalk, very short, inserted in a round funnel-shaped cavity, and not protruding beyond the base. Flesh, greenish white, tender, sweet, juicy, and pleasantly flavoured.

A culinary apple of first-rate quality; it is in use from November to March.

The tree is an excellent bearer, and the fruit being large and beautiful, this variety is worthy the notice of the market gardener and orchardist.

ROYAL PEARMAIN (*Herefordshire Pearmain*; *Hertfordshire Pearmain*).—Fruit, large, three inches wide, and the same in height; pearmain-shaped and slightly angular, having generally a prominent rib on one side of it. Skin, smooth, dark dull green at first on the shaded side, but changing during winter to clear greenish yellow, and marked with traces of russet; on the side next the sun it is covered with brownish red and streaks of deeper red, all of which change during winter to clear crimson strewed with many russety specks. Eye, small and open, with broad segments, which are reflexed at the tips, and set in a wide, pretty deep, and plaited basin. Stalk, from half an inch to three quarters long, inserted in a deep cavity, which is lined with russet. Flesh, yellowish, tinged with green, tender, crisp, juicy, sugary, and perfumed, with a brisk and pleasant flavour.

A fine old English apple, suitable chiefly for culinary purposes, and useful also in the dessert. It comes into use in November and December, and continues till March.

The tree attains the middle size, is a free and vigorous grower, very hardy, and an excellent bearer.

In the Horticultural Society's Catalogue this is called the old Pearmain, but this name is applicable to the Winter Pearmain. Rea is the first who notices the Royal Pearmain, and he says "it is a much bigger and better tasted apple than the common kind." The Royal Pearmain of some nurseries is a very different variety from this, and will be found described under *Summer Pearmain*.

Royal Pearmain. See *Summer Pearmain*.

ROYAL REINETTE.—Fruit, large; conical. Skin, yellow, smooth and glossy, strewed all over with russety spots, stained and striped with brilliant red on the side next the sun. Eye, large and open, set in an even and shallow basin. Stalk, very short, inserted in a very narrow and shallow cavity. Flesh, pale yellow, firm and tender, juicy and sugary, with a brisk and pleasant flavour.

A very good apple for culinary purposes, and second-rate for the dessert; it is in use from December to April.

The tree is an abundant bearer, and is extensively grown in the western parts of Sussex, where it is esteemed a first-rate fruit.

ROYAL RUSSET (*Reinette de Canada Grise; Reinette de Canada Platte; Leather Coat*).—Fruit, large, three inches and a half wide, and two inches and three quarters high; roundish, somewhat flattened and angular. Skin, covered with rough brown russet, which has a brownish tinge on the side next the sun; some portions only of the ground colour are visible, which is yellowish green. Eye, small and closed, set in a narrow and rather shallow basin. Stalk, half an inch long, inserted in a wide and deep cavity. Flesh, greenish yellow, tender, crisp, brisk, juicy, and sugary.

A most excellent culinary apple of first-rate quality; it is in use from November to May, but is very apt to shrink and become dry, unless, as Mr. Thompson recommends, it is kept in dry sand.

The tree is of a very vigorous habit, and attains the largest size. It is perfectly hardy and an excellent bearer.

This has always been a favourite old English variety, being mentioned by Lawson so early as 1597, and much esteemed by almost every subsequent writer.

ROYAL SHEPHERD.—Fruit, above medium size, three inches wide, and two and three quarters high; roundish, inclining to ovate, slightly ribbed, and narrowing towards the eye. Skin, greenish yellow in the shade, but covered with dull red next the sun, and strewed all over with minute russety dots. Eye, partially closed, set in a round and rather deep basin. Stalk, short, inserted in a deep funnel-shaped cavity, which is lined with ramifications of russet. Flesh, greenish white, firm, crisp, brisk and pleasantly flavoured.

A very good culinary apple, grown in the neighbourhood of Lancaster. It is in use during November and December, and will keep till March or April.

ROYAL SOMERSET.—Fruit, rather above medium size, three inches wide, and rather more than two inches and a quarter high; roundish-ovate, generally higher on one side than the other, handsome and regularly shaped. Skin, smooth, pale yellow, with a tinge of green on the shaded side, but brighter yellow, marked with faint broken streaks and mottles of crimson, on the side next the sun; the whole strewed with russety dots, which are most numerous in the basin of the eye. Eye, large and open, with very short stunted segments, which are reflexed, and placed in a round, even, and pretty deep basin. Stalk, upwards of half an inch long, slender, and inserted almost the whole of its length in a deep, round, smooth, funnel-shaped cavity. Flesh, yellowish, very tender and juicy, with a pleasant, delicate, sub-acid, but not brisk flavour.

A very excellent culinary apple; in use from November till March. Like the Dumelow's Seedling, this apple is translucent round the eye.

The Royal Somerset of the Horticultural Society's Catalogue is London Pippin; but the variety described above is a very distinct fruit, and has more the resemblance of a medium sized Blenheim Pippin, both in shape, colour, and the formation of the eye. I obtained this in 1847 from the late Mr. James Lake, nurseryman of Bridgewater.

Roxbury Russet. See *Boston Russet*.

Ruckman's Pearmain. See *Golden Pearmain*.

Russet-coat Nonpareil. See *Pitmaston Nonpareil*.

Russet Golden Pippin. See *Golden Pippin*.

RUSSET TABLE PEARMAIN.—Fruit, below medium size; oblong-ovate. Skin, very much covered with brown russet, except on the shaded side, where there is a little yellowish green visible, and on the side next the sun, where it is orange, with a flame of deep bright crimson breaking through the russet. Eye, open, with erect, rigid segments, and set in a wide, shallow, saucer-like, and plaited basin. Stalk, half an inch long, slender, and extending beyond the base. Flesh, yellow, firm, very rich, juicy, and sugary, with a fine aromatic and perfumed flavour.

A beautiful and handsome little apple of first-rate excellence. It is in use from November to February.

RUSHOCK PEARMAIN.—Fruit, rather below medium size, two inches and a half wide, and the same in height; conical, even and handsomely formed. Skin, of a fine deep yellow colour, almost entirely covered with cinnamon-coloured russet, with a brownish tinge on the side next the sun. Eye, large and open, with broad, flat segments, which generally fall off as the fruit ripens. Stalk, a quarter of an inch long, stout, and inserted in a pretty deep cavity. Flesh, yellowish, firm, crisp, and juicy, with a brisk, sub-acid, and sugary flavour.

An excellent dessert apple of first-rate quality; it is in use from Christmas to April.

This is frequently met with in the Birmingham markets. This variety was, according to Mr. Maund, raised by a blacksmith of the name of Charles Taylor, at Rushock, in Worcestershire, about the year 1821, and is sometimes known by the name of *Charles's Pearmain*.

Russian Apple. See *Court Pendû Plat*.

Russian Emperor. See *Emperor Alexander*.

RYMER (*Caldwell; Green Cossings; Newbold's Duke of York*).—Fruit, large, three inches and a quarter wide, and two inches and three quarters high; roundish and flattened, with five obscure ribs on the sides, extending into the basin of the eye. Skin, smooth, thinly strewed with reddish brown dots, and a few faint streaks of pale red on the shaded side, and of a beautiful deep red, covered with yellowish grey dots, on the side next the sun. Eye, open, with broad reflexed segments, set in a round and moderately deep basin. Stalk, short, inserted in a round and deep cavity, lined with rough russet, which extends in ramifications over the base. Flesh, yellowish, tender, and pleasantly sub-acid.

A good culinary apple; in use from October to Christmas.

Sack Apple. See *Devonshire Quarrenden*.

SACK AND SUGAR.—Fruit, below medium size, two inches and a quarter wide, and an inch and three quarters high; roundish, inclining to oval, with prominent ridges round the eye. Skin, pale yellow, marked with a few broken stripes and streaks of bright crimson, on the side next the sun. Eye, closed, with pointed segments, overlapping each other, and rather deeply set in a round, angular, and plaited basin. Flesh, white, very soft and tender, very juicy, sugary, and with a pleasant brisk balsamic flavour.

An excellent apple either for culinary or dessert use; ripe in the end of July and beginning of August, and continuing during September. The tree is a free and vigorous grower, and an immense bearer.

This apple was raised in the beginning of this century by Mr. Morris, a market gardener at Brentford, and is sometimes met with under the name of *Morris's Sack and Sugar*.

St. Helena Russet. See *Reinette de Canada*.

St. John's Nonpareil. See *Pitmaston Nonpareil*.

SAINT JULIEN (*Seigneur d'Orsay; Concombre des Chartreux*).—Fruit, large, three inches and a quarter wide, and two inches and three quarters high; roundish, narrowing towards the eye, and angular on its sides. Skin, yellowish green, covered with large patches of ashy coloured russet, and in dry warm seasons sometimes tinged with red. Eye, open, set in a rather shallow and plaited basin. Stalk, an inch long, slender, inserted in a shallow cavity. Flesh, yellowish white, firm, juicy, sugary, and richly flavoured.

A dessert apple of first-rate quality; it is in use from December to March.

The tree is a strong and vigorous grower, and an excellent bearer.

Sam's Crab. See *Longville's Kernel*.

SAM YOUNG (*Irish Russet*).—Fruit, small, an inch and three quarters high, and about two inches and a half wide; roundish-oblate. Skin, light greenish yellow, almost entirely covered with grey russet, and strewed with minute russet dots on the yellow part, but tinged with brownish red on the side next the sun. Eye, large and open, set in a wide, shallow, and plaited basin. Stalk, short, not deeply inserted. Flesh, yellow, tinged with green, firm, crisp, tender, juicy, sugary, and highly flavoured.

A delicious little dessert apple of the first quality; in use from November to February.

This variety is of Irish origin, and was first introduced to public notice by Mr. Robertson, the nurseryman of Kilkenny.

Scarlet Crofton. See *Crofton Scarlet*.

Seigneur d'Orsay. See *St. Julien*.

SCARLET LEADINGTON.—Fruit, medium sized; conical, even in its outline, broadest at the base, and narrowing towards the eye, where

it is distinctly four-sided. Skin, smooth and shining, yellow on the shaded side, and the whole of the exposed side covered with brilliant dark crimson, shining as if varnished, and which shades off in streaks of bright crimson. Eye, large and open, with long, broad, and ragged segments, set in a shallow basin. Stalk, short and slender, inserted in a wide and shallow cavity, which is lined with russet. Flesh, yellowish, tender, crisp, juicy, and sugary, with a brisk and pleasant flavour, slightly perfumed.

An apple much esteemed in Scotland as a first-rate variety, both for the dessert and culinary purposes; but it does not rank so high in the south; it is in use from November to February.

SCARLET NONPAREIL.—Fruit, medium sized; globular, narrowing towards the apex, regularly and handsomely shaped. Skin, yellowish on the shaded side, but covered with red, which is streaked with deeper red, on the side next the sun, and covered with patches of russet and large russety specks. Eye, open, set in a shallow and even basin. Stalk, an inch or more in length, inserted in a small round cavity, which is lined with scales of silvery grey russet. Flesh, yellowish white, firm, juicy, rich, and sugary.

A very excellent dessert apple of first-rate quality; it is in use from January to March.

The tree is hardy, a good grower, though slender in its habit, and an excellent bearer.

The Scarlet Nonpareil was discovered growing in the garden of a publican at Esher, in Surrey, and was first cultivated by Grimwood, of the Kensington nursery.

SCARLET PEARMAIN (*Bell's Scarlet Pearmain; Bell's Scarlet; Hood's Seedling; Oxford Peach*).—Fruit, medium sized, two inches and a half wide, and two inches and a quarter high; conical, regularly and handsomely shaped. Skin, smooth, tender, and shining, of a rich, deep, bright crimson, with stripes of darker crimson, on the side next the sun, and extending almost over the whole surface of the fruit, except where it is much shaded, and there it is yellow, washed and striped with crimson, but of a paler colour, intermixed with a tinge of yellow, on the shaded side, and the whole surface sprinkled with numerous grey russety dots. Eye, open, with long reflexed segments, set in a round, even, and rather deep basin, which is marked with lines of russet. Stalk, from three quarters to an inch long, deeply inserted in a round, even, and funnel-shaped cavity, which is generally russety at the insertion of the stalk. Flesh, yellowish, with a tinge of red under the skin, tender, juicy, sugary, and vinous.

A beautiful and handsome dessert apple of first-rate quality; in use from October to January. The tree is a free and vigorous grower, attaining about the middle size, and is an excellent bearer. It succeeds well on the paradise stock, on which it forms a good dwarf or espalier tree.

Scarlet Queening. See *Crimson Queening*.

SCARLET TIFFING.—Fruit, above medium size, three inches wide, and two inches and a quarter high; roundish, inclining to oblate, and irregularly angular. Skin, pale yellow, tinged with green on the shaded side and round the eye, but deep scarlet where exposed to the sun, extending in general over the greater portion of the fruit. Eye, small and closed, set in an irregular, ribbed, and warted basin. Stalk, fleshy, about half an inch long, inserted in a shallow cavity. Flesh, pure white, very tender, crisp, juicy, and pleasantly acid.

A valuable and excellent culinary apple, much grown in the orchard districts of Lancaster. It is in use during November and December.

SCOTCH BRIDGET.—Fruit, medium sized, two inches and three quarters wide, and two inches and a quarter high; roundish, broadest at the base, and narrowing towards the apex, where it is rather knobbed, caused by the terminations of the angles on the sides. Skin, smooth, greenish yellow on the shaded side, and almost entirely covered with bright deep red on the side next the sun. Eye, closed, set in an angular and warted basin. Stalk, three quarters of an inch long, straight, thick, and stout, inserted in a very narrow and shallow cavity. Flesh, white, tender, soft, juicy, and briskly flavoured.

An excellent culinary apple, much grown in the neighbourhood of Lancaster; in use from October to January.

Scotch Virgin. See *White Virgin*.

SCREVETON GOLDEN PIPPIN.—Fruit, larger than the old Golden Pippin, and little, if at all, inferior to it in flavour. Skin, yellowish, considerably marked with russet. Flesh, yellow, and more tender than the old Golden Pippin.

A dessert apple of first-rate quality; it is in use from December to April.

This was raised in the garden of Sir John Thoroton, Bart., at Screveton, in Nottinghamshire, about the year 1808.

Scudamore's Crab. See *Red-streak*.

SEEK-NO-FARTHER.—Fruit, medium sized; conical, or pear-main-shaped. Skin, yellowish green, streaked with broken patches of crimson on the shaded side, and strewed with grey russety dots, but covered with light red, which is marked with crimson streaks, and covered with patches of fine delicate russet, and numerous large, square, and stelloid russety specks like scales, on the side exposed to the sun. Eye, small and closed, with broad, flat segments, the edges of which fit neatly to each other, set in a rather deep and plaited basin. Stalk, about half an inch long, stout, and inserted in a deep, round, and regular cavity. Flesh, greenish yellow, crisp, juicy, rich, sugary, and vinous, charged with a pleasant aromatic flavour.

An excellent dessert apple of first-rate quality; it is in use from November to January.

This is the true old *Seek-no-farther*.

SEIGENDE REINETTE.—Fruit, medium sized, roundish pear-main-shaped. Skin, rich yellow, tinged and streaked with red next the sun, and a patch of russet round the stalk. Eye, fair sized, closed; the segments of the calyx reflexed, set in a shallow, somewhat irregular basin. Stalk, about half an inch long, slender, pretty deeply inserted. Flesh, yellowish, firm, juicy, and sweet. In many respects this comes near the King of the Pippins, but is, however, quite distinct, and of superior quality.

A good dessert apple; in use from October to January. The tree is a great bearer.

I received this from Mr. Oberdieck, of Hanover.

SELWOOD'S REINETTE.—Fruit, large, three inches wide, and about two inches and a half high; round and flattened, angular on the sides, and with five prominent plaits round the eye, which is small, open, and not at all depressed, but rather elevated on the surface. Skin, pale green, almost entirely covered with red, which is marked with broken stripes of darker red, those on the shaded side being paler, and not so numerous as on the side exposed to the sun. Stalk, about half an inch long, very stout, and inserted the whole of its length in a russety cavity. Flesh, greenish white, tender, brisk, and pleasantly flavoured.

A culinary apple, of good, but not first-rate quality; it is in use from December to March.

The tree is a strong and healthy grower, and an abundant bearer.

This is certainly a different variety from the Selwood's Reinette of the Horticultural Society's Catalogue, which is described as being small, pearmain-shaped, greenish yellow, and a dessert apple. It is, however, identical with the Selwood's Reinette of Rogers, who, as we are informed in his "Fruit Cultivator," received it upwards of eighty years ago from Messrs. Hewitt & Co. of Brompton. The tree now in my possession I procured as a graft from the private garden of the late Mr. Lee, of Hammersmith; and as it has proved to be the same as Rogers's variety, I am induced to think that it is correct, while that of the Horticultural Society is wrong. It was raised by a person of the name of Selwood, of Lancaster.

SHAKESPERE.—Fruit, medium sized, two inches and three quarters wide, and two inches and a half high; roundish, narrowing a little towards the eye. Skin, dark green on the shaded side, and brownish red on the side next the sun, which is marked with a few broken stripes of darker red, the whole strewed with russety dots. Eye, small and partially open, set in a narrow and irregular basin, which is ridged round the margin. Stalk, short and slender, inserted in a rather deep cavity. Flesh, greenish yellow, firm, crisp, and juicy, with a brisk vinous flavour.

An excellent dessert apple of first-rate quality; in use from Christmas to April.

This variety was raised by Thomas Hunt, Esq., of Stratford-on-Avon, from the seed of Hunt's Duke of Gloucester, and named in honour of the poet Shakespere.

SHEEP'S NOSE.—Fruit, large, about three inches and a half long, and about three inches wide; conical, narrowing gradually to the crown, which is considerably higher on one side than the other; generally with ten ribs on the sides. Skin, smooth, yellow, and strewed with a few russety dots. Eye, small, set in a deep, plaited basin. Stalk, short, inserted in a deep, round, and russety cavity. Flesh, yellowish white, tender, very juicy, and sweet.

A very good variety for culinary purposes, but chiefly used as a cider apple in Somersetshire, where it is much grown for that purpose.

SHEPHERD'S FAME.—Fruit, large, three inches and a quarter wide, and two inches and a half high; obtuse-ovate, broad and flattened at the base, narrowing towards the eye, with five prominent ribs on the sides, and in every respect very much resembling a small specimen of Emperor Alexander. Skin, smooth, pale straw-yellow, marked with faint broken patches of crimson, on the shaded side, but streaked with yellow and bright crimson on the side next the sun. Eye, open, with short, stunted segments, placed in a deep, angular, and plaited basin. Stalk, short, imbedded in a round funnel-shaped cavity. Flesh, yellowish, soft, and tender, transparent, sweet, and briskly flavoured, but rather dry.

An apple of very ordinary quality; in use from October to March.

Shepherd's Seedling. See *Alfriston*.

Shippen's Russet. See *Boston Russet*.

SIBERIAN BITTER SWEET.—Fruit, small, and nearly globular. Eye, small, with short connivent segments of the calyx. Stalk, short. Skin, of a bright gold colour, tinged with faint and deeper red on the sunny side. The fruit grows a good deal in clusters, on slender wing branches.

Specific gravity of the juice, 1091.

This remarkable apple was raised by Mr. Knight from the seed of the Yellow Siberian Crab, impregnated with the pollen of the Golden Harvey. I cannot do better than transcribe from the Transactions of the London Horticultural Society Mr. Knight's own account of this apple. "The fruit contains much saccharine matter, with scarcely any perceptible acid, and it in consequence affords a cider which is perfectly free from the harshness which in that liquor offends the palate of many and the constitution of more; and I believe that there is not any county in England in which it might not be made to afford, at a moderate price, a very wholesome and very palatable cider. This fruit differs from all others of its species with which I am acquainted in being always sweet and without acidity, even when it is more than half grown."

When the juice is pressed from ripe and somewhat mellow fruit it contains a very large portion of saccharine matter; and if a part of the water it contains be made to evaporate in a moderately low temperature, it affords a large quantity of a jelly of intense sweetness, which, to my palate, is extremely agreeable, and which may be employed for purposes similar to those to which the inspissated juice of the grape is applied in France. The jelly of the apple, prepared in the manner above described, is, I believe, capable of being kept unchanged during a very long period in any climate; the mucilage being preserved by the antiseptic powers of

the saccharine matter, and that being incapable of acquiring, as sugar does, a state of crystallisation. If the juice be properly filtered, the jelly will be perfectly transparent.

The tree is a strong and vigorous grower, a most abundant bearer, and a perfect dreadnought to the woolly aphid.

Siberian Crab. See *Cherry Apple*.

SIBERIAN HARVEY.—Fruit, produced in clusters, small; nearly globular. Eye, small, with short connivent segments of the calyx. Stalk, short. Skin, of a bright gold colour, tinged with faint and deeper red on the sunny side. Juice, very sweet. Ripe in October.

Specific gravity of the juice, 1091.

A cider apple raised by T. A. Knight, Esq., and, along with the Foxley, considered by him superior to any other varieties in cultivation. It was produced from a seed of the Yellow Siberian Crab, fertilised with the pollen of the Golden Harvey. The juice of this variety is most intensely sweet, and is probably very nearly what that of the Golden Harvey would be in a southern climate. The original tree produced its blossoms in the year 1807, when it first obtained the annual premium of the Herefordshire Agricultural Society.

SIELY'S MIGNONNE (*Pride of the Ditches*).—Fruit, rather small, about one inch and three quarters deep, and the same in diameter; almost globular, but occasionally flattened on one side. Eye, small, with a closed calyx, placed somewhat deeply in a rather irregularly formed narrow basin, surrounded by a few small plait: Stalk, half an inch long, slender, about one half within the base, in a narrow cavity, and occasionally pressed towards one side by a protuberance on the opposite one. Skin, when clear, of a bright yellow, but mostly covered with a grey netted russet, rendering the skin scabrous. Flesh, greenish yellow, firm, crisp, and tender. Juice, saccharine, highly aromatic, and of a most excellent flavour.

A dessert apple; in use from November to February. The tree is a weak grower, and somewhat tender. It is therefore advisable to graft it on the doucin stock, and train it either as a dwarf or as an espalier in a garden.

This neat and very valuable little apple was introduced to notice about the beginning of the present century by the late Mr. Andrew Siely, of Norwich, who had it growing in his garden on the Castle Ditches; and, being a favourite with him, he always called it the "Pride of the Ditches."

Simpson's Pippin. See *Ord's Apple*.

SIR WALTER BLACKETT'S (*Edinburgh Cluster*).—Fruit, small, roundish-ovate. Skin, pale lemon-yellow, very much dotted with pale brown russet, and patches of the same, particularly round the base, and with a faint orange tinge next the sun. Eye, small and closed, set in a plaited basin. Stalk, long, deeply inserted. Flesh, white, tender, juicy, and brisk, with a peculiar aroma.

A first-rate dessert apple for the northern districts. It is in use from November to January.

SIR WILLIAM GIBBON'S.—Fruit, very large, three inches and three quarters wide, and three inches high; calville-shaped, being roundish-oblato, with several prominent angles, which extend from the base to the apex, where they terminate in five or six large unequal knobs. Skin, deep yellow, tinged with green, and strewed with minute russety dots on the shaded side, but deep crimson, streaked with dark red, on the side exposed to the sun. Eye, open, with short ragged segments, set in a deep, wide, and irregular basin. Stalk, very short, imbedded in a deep and angular cavity, which is lined with russet. Flesh, yellowish white, crisp, juicy, and slightly acid, with a pleasant vinous flavour.

A very showy and excellent culinary apple; in use from November to January.

SLEEPING BEAUTY.—Fruit, medium sized; roundish, and somewhat flattened, slightly angular on the sides, and undulating round the eye; in some specimens there is an inclination to an ovate or conical shape, in which case the apex is narrow and even. Skin, pale straw-coloured, smooth and shining, occasionally washed on one side with delicate lively red, very thinly sprinkled with minute russety dots. Eye, large, somewhat resembling that of Trumpington, with broad, flat, and incurved segments, which dove-tail, as it were, to each other, and set in a shallow, uneven, and plaited basin. Stalk, from a quarter to half an inch long, slightly fleshy, inserted in a narrow, round, and rather shallow cavity, which is tinged with green, and lined with delicate pale brown russet. Flesh, yellowish white, crisp, tender, and juicy, with a fine poignant and agreeably acid flavour.

A most excellent, and very valuable apple for all culinary purposes, and particularly for sauce; it is in use from November till the end of February.

The tree is a most excellent bearer, and succeeds well in almost every situation.

This excellent apple bears such a close resemblance to Dumelow's Seedling, that at first sight it may be taken for that variety; from which, however, it is perfectly distinct, and may be distinguished by the want of the characteristic russet dots on the fruit, and the spots on the young wood of the tree. It is extensively cultivated in Lincolnshire for the supply of the Boston markets.

Small Ribston. See *Margil*.

SMALL STALK.—Fruit, medium sized, two inches and a half wide, and two inches high; roundish, slightly angular on the sides, and knobbed at the apex. Skin, dull greenish yellow, with a tinge of orange on the side next the sun, and thickly covered with reddish brown dots. Eye, small and closed, with long flat segments, and placed in an angular basin. Stalk, about an inch long, slender, inserted in a wide and rather shallow cavity. Flesh, white, tender, juicy, and well flavoured.

A good apple for ordinary purposes, much grown about Lancaster. It is in use during September and October.

SMALL'S ADMIRABLE.—Fruit, above medium size, roundish-ovate and flattened, obtusely angular on the sides. Skin, of an uniform lemon-yellow colour. Eye, small, closed, and set in a rather deep basin. Stalk, an inch long, slender. Flesh, yellowish, firm, crisp, sweet, and agreeably acid, with a delicate perfume.

An excellent kitchen and dessert apple; in use during November and December. The tree is an immense bearer, and is well adapted for dwarf culture.

This apple was raised by Mr. F. Small, nurseryman, of Cranbrook, near Slough.

SOMERSET LASTING.—Fruit, large, three inches and a quarter wide, and two inches and a quarter high; oblate, irregular on the sides, and with undulating ridges round the eye. Skin, pale yellow, streaked and dotted with a little bright crimson next the sun. Eye, large and open, with short stunted segments, placed in a wide and deep basin. Stalk, short, inserted in a wide and deep cavity, which is lined with russet. Flesh, yellowish, tender, crisp, very juicy, with a poignant and somewhat harsh flavour.

A culinary apple; in use from October to February.

SOPS IN WINE (*Sops of Wine*).—Fruit, rather above medium size, two inches and three quarters broad, and the same in height; roundish, but narrowing a little towards the eye, and slightly ribbed on the sides. Skin, covered with a delicate white bloom, which when rubbed off exhibits a smooth, shining, and varnished rich deep chestnut, almost approaching to black, on the side exposed to the sun, but on the shaded side it is of a light orange red, and where very much shaded quite yellow, the whole strewed with minute dots. Eye, small, half open, with long, broad, and reflexed segments, placed in a round and slightly angular basin. Stalk, half an inch long, inserted in a deep funnel-shaped cavity. Flesh, red, as if sopped in wine, tender, sweet, juicy, and pleasantly flavoured.

A very ancient English culinary and cider apple, but perhaps more singular than useful. It is in use from October to February.

The tree is vigorous and spreading, very hardy, an excellent bearer, and not subject to canker.

Speckled Golden Reinette. See *Barcelona Pearmain*.

Speckled Pearmain. See *Barcelona Pearmain*.

Spice Apple. See *Aromatic Russet*.

SPICE APPLE.—Fruit, medium sized, two inches and a half broad, and two and a quarter high; roundish, but narrowing towards the eye. Skin, deep yellow, but marked with broad streaks of crimson on the side next the sun. Eye, open, with long, broad, reflexed, downy segments, set in a narrow, shallow, and plaited basin. Stalk, short,

inserted in a round cavity, which is lined with russet. Flesh, yellow, firm, crisp, brisk, and perfumed.

A good second-rate dessert apple; in use from November to February.

This is not the Spice Apple of the Horticultural Society's Catalogue, but one which was cultivated by Kirke, of Brompton, under that name, and so described by Diel.—See *Aromatic Russet*.

SPITZEMBERG.—Fruit, medium sized, two inches and a half broad, and two inches high; roundish, flattened at the base, and narrowing a little towards the eye. Skin, deep yellow, with an orange tinge on the side exposed to the sun, and strewed with large stelloid russety specks. Eye, partially open, with long, broad, and erect segments, set in a narrow and shallow basin. Stalk, short and stout, inserted in a small narrow cavity. Flesh, tender, juicy, sweet, and pleasantly flavoured.

An apple of second-rate quality; in use from November to Christmas.

This is the Spitzemberg of the German nurseries.

SPRINGROVE CODLIN.—Fruit, above medium size, three inches wide at the base, and two inches and three quarters high; conical, and slightly angular on the sides. Skin, pale greenish yellow, tinged with orange on the side exposed to the sun. Eye, closed, with broad segments, and set in a narrow, plaited basin. Stalk, short, inserted in a rather deep cavity. Flesh, greenish yellow, tender, juicy, sugary, brisk, and slightly perfumed.

A first-rate culinary apple. It may be used for tarts, as soon as the fruit are the size of a walnut, and continues in use up to the beginning of October.

It received the name of Springrove Codlin from being first introduced by Sir Joseph Banks, Bart., who resided at Springrove, near Hounslow, Middlesex.

Spring Ribston. See *Baddow Pippin*.

SQUIRE'S PIPPIN.—Fruit, about medium size, two inches and a half wide, and two inches high; roundish and flattened, irregular in its outline, having sometimes very prominent, unequal, and obtuse angles on the sides, which terminate in undulations round the eye. Skin, of a fine clear grass-green colour, covered with dull brownish red where exposed to the sun, thinly strewed all over with minute dots. Eye, quite open, like that of Blenheim Pippin, placed in a saucer-like basin. Stalk, short and slender, inserted in a round, narrow, and deep cavity, which is lined with rough scaly russet. Flesh, yellowish white, firm and crisp, with a brisk, somewhat sugary flavour, and when kept till spring becomes rich and balsamic.

A good culinary apple, and useful also as a dessert variety; it is in use from Christmas till April or May.

This variety was raised on the property of Mrs. Squires, of Wigtoft, near Sleaford, and has much the appearance of a small Blenheim Pippin.

Stagg's Nonpareil. See *Early Nonpareil*.

STAMFORD PIPPIN.—Fruit, above medium size, roundish, inclining to ovate. Skin, yellow, with a slight tinge of orange on one side. Eye, small and half open. Stalk, short. Flesh, yellowish, firm, but quite tender, crisp, and very juicy, with a sweet, brisk flavour, and pleasant aroma.

A first-rate dessert and kitchen apple; in use from December to March.

STEAD'S KERNEL.—Fruit, a little turbinate, or top-shaped, somewhat resembling a quince. Eye, small, flat, with a short truncate or covered calyx. Stalk, short. Skin, yellow, a little reticulated with a slight greyish russet, and a few small specks intermixed.

Specific gravity of the juice, 1074.

As a cider apple, this appears to possess great merit, combining a slight degree of astringency with much sweetness. It ripens in October, and is also a good culinary apple during its season.

It was raised from seed by Daniel Stead, Esq., Brierly, near Leominster, Herefordshire (Knight and Lindley).

Stern Apfel. See *Api Etoillé*.

Stettin Pippin. See *Dutch Mignonne*.

STIRZAKER'S EARLY SQUARE.—Fruit, below medium size; roundish, with prominent ribs which run into the eye, forming sharp ridges at the crown. Skin, of an uniform pale yellow, freckled and mottled with very thin dingy brown russet on the shaded side, and completely covered with the same on the side next the sun. Eye, small, half open, set in an irregular and angular basin. Stalk, very short, imbedded in a deep cavity. Flesh, white, tender, juicy, and pleasantly flavoured.

An early apple, grown in the neighbourhood of Lancaster. It is ripe in August, and continues in use during September.

Stone Pippin. See *Gogar Pippin*.

Stone Pippin. See *Norfolk Stone Pippin*.

Stone Pippin. See *Birmingham Pippin*.

STIRLING CASTLE.—Fruit, medium sized; round and oblate, even and regularly shaped. Skin, clear pea-green, which becomes pale yellow when it ripens, with a blush, and broken stripes of pale crimson on the side next the sun, and several large dots sprinkled over the surface. Eye, rather small, and half closed, set in a pretty deep, wide, and saucer-like basin. Stalk, an inch long, slender, inserted in a deep and wide cavity. Flesh, white, very tender, juicy, and of the character of that of Hawthornden.

An excellent early culinary apple; in use early in August. In shape it is like Devonshire Quarrenden. The tree is an immense bearer, and is well adapted for bush culture.

STOCK LEADINGTON.—Fruit, abrupt pearmain-shaped, with obtuse angles on the sides, two inches and a half broad, and the same in height. Skin, smooth and shining, of a bright lively green colour over the whole surface, and a large patch of rough brown russet round the apex, which extends in ramifications down the sides. Eye, rather large and open, with the segments sometimes wanting, very deeply sunk. Stalk, half an inch long, stout, and deeply inserted in a narrow cavity. Flesh, greenish, crisp, juicy, and very acid.

A culinary apple; in use from December till March.

This is much grown in the orchards on the borders of Scotland, and it has a good deal of resemblance to Winter Codlin, but is smaller.

STOKE EDITH PIPPIN.—Fruit, small, two inches wide at the base, and two inches high; tapering pearmain-shaped, and even in its outline. Skin, yellow, when ripe, with a tinge of orange on the side next the sun, marked all over the surface with traces of grey russet. Eye, large and closed, set in a round, saucer-like, plaited basin. Stalk, short, imbedded the whole of its length in a deep round cavity. Flesh, yellow, firm, crisp, brisk, and juicy, sweet, and with a nicely perfumed flavour.

An excellent dessert apple; in use from November till February.

STRIPED BEEFING (*Striped Beaufin*).—Fruit, of the largest size; beautiful and handsome, roundish, and somewhat depressed. Skin, bright lively green, almost entirely covered with broken streaks and patches of fine deep red, and thickly strewed with russety dots; in some specimens the colour extends almost entirely round the fruit. Eye, like that of the Blenheim Pippin, large and open, with short, erect, ragged segments, set in a deep, irregular, and angular basin. Stalk, half an inch long, imbedded its whole length in the cavity. Flesh, yellowish, firm, crisp, juicy, and pleasantly acid.

One of the handsomest and best culinary apples in cultivation; for baking it is unrivalled. It is in use from October till May.

The tree is very hardy, and an excellent bearer.

This noble apple was introduced by Mr. George Lindley, who found it growing in 1794 in the garden of William Crowe, Esq., at Lakenham, near Norwich. He measured a specimen of the fruit, and found it twelve inches and a half in circumference, and weighing twelve ounces and a half avoirdupoise. Through the kindness of George Jefferies, Esq., of Marlborough Terrace, Kensington, who procured it from his residence in Norfolk, I had the good fortune, in 1847, to obtain grafts, which, when propagated, I distributed through several of the principal nurseries of the country, and by this means I trust it has become more generally known and cultivated. Till then it does not seem ever to have been in general cultivation, as it was not mentioned in any of the nursery catalogues, nor is it in that of the London Horticultural Society.

Striped Holland Pippin. See *Lincolnshire Holland Pippin*.

Striped Joanneting. See *Margaret*.

STRIPED MONSTROUS REINETTE.—Fruit, large, three inches and a half broad, and three inches high; roundish, and a little flat-

tened, irregular in its outline, having prominent angles on the sides, which extend from the base to the apex. Skin, smooth, of a deep yellow ground colour, which is almost entirely covered with pale red, and streaked with broad stripes of dark crimson. Eye, closed, with long acuminate segments, set in a narrow, angular basin. Stalk, an inch long, slender, deeply inserted in a round and russety cavity. Flesh, white, tender, juicy, and pleasantly flavoured.

A culinary apple of second-rate quality; it is in use during November and December.

Striped Quarrenden. See *Margaret*.

Stubbard. See *Summer Stibbert*.

STURMER PIPPIN.—Fruit, below medium size, two inches and a quarter broad, by one inch and three quarters high; roundish, and somewhat flattened, and narrowing towards the apex, a good deal resembling the old Nonpareil. Skin, of a lively green colour, changing to yellowish green as it attains maturity, and almost entirely covered with brown russet, with a tinge of dull red on the side next the sun. Eye, small and closed, set in a shallow, irregular, and angular basin. Stalk, three quarters of an inch long, straight, inserted in a round, even, and russety cavity. Flesh, yellow, firm, crisp, very juicy, with a brisk and rich sugary flavour.

This is one of the most valuable dessert apples of its season; it is of first-rate excellence, and exceedingly desirable both on account of its delicious flavour, and arriving at perfection at a period when the other favourite varieties are past. It is not fit for use till the Ribston Pippin is nearly gone, and continues long after the Nonpareil. The period of its perfection may be fixed from February to June.

The tree is hardy, and an excellent bearer, and attains about the middle size.

The Sturmer Pippin was raised by Mr. Dillistone, a nurseryman at Sturmer, near Haverhill, in Suffolk; and was obtained by impregnating the Ribston Pippin with the pollen of Nonpareil.

Sudlow's Fall Pippin. See *Franklin's Golden Pippin*.

SUGAR AND BRANDY.—Fruit, medium sized, two inches and three quarters broad at the bulge, and the same in height; conical, and angular, with a very prominent rib on one side, forming a high ridge at the apex, terminated at the apex by a number of knobs, which are the continuations of the costal angles. Skin, deep dull yellow, freckled with pale red on the shaded side, the remaining portion entirely covered with bright orange-red. Eye, small and closed, set in a deep and furrowed basin. Stalk, very short, inserted in a round and shallow cavity, which is lined with rough russet. Flesh, deep yellow, spongy, juicy, very sweet, so much so as to be sickly.

An apple grown about Lancashire; in use during the end of August and September.

SUGAR-LOAF PIPPIN (*Hutchings' Seedling*). — Fruit, above medium size, two inches and three quarters wide, and three inches high; oblong. Skin, clear pale yellow, becoming nearly white when fully ripe. Eye, set in a rather deep and plaited basin. Stalk, an inch long, inserted in a deep and regular cavity. Flesh, white, firm, crisp, juicy, brisk, and pleasantly flavoured.

An excellent early culinary apple of first-rate quality; ripe in the beginning of August, but in a few days becomes mealy.

This is called Hutchings' Seedling, from being grown by a market gardener of that name at Kensington.

SUMMER BROAD-END (*Summer Colman*).—Fruit, above the middle size, above two inches and three quarters in diameter, and two inches and a quarter deep; slightly angular on the sides. Eye, small, with a closed calyx, in a rather narrow basin, surrounded by some angular plaits. Stalk, short, slender, deeply inserted, not protruding beyond the base. Skin, dull yellowish green, tinged on the sunny side with pale dull brown. Flesh, greenish white, not crisp. Juice, sub-acid, with a pretty good flavour.

A culinary apple; in use in October and November. This is a useful Norfolk apple, and known in the markets by the above name. The trees are rather small growers, but great bearers (Lindley).

I have never seen the Summer Broad-End, and have therefore here introduced the description of Mr. Lindley, for the benefit of those under whose observation it may fall.

Summer Colman. See *Summer Broad-End*.

SUMMER GOLDEN PIPPIN (*Summer Pippin; White Summer Pippin*).—Fruit, below medium size, two inches and a quarter broad at the base, and two inches and a quarter high; ovate, flattened at the ends. Skin, smooth and shining, pale yellow on the shaded side, but tinged with orange and brownish red on the side next the sun, and strewed over with minute russety dots. Eye, open, set in a wide, shallow, and slightly plaited basin. Stalk, thick, a quarter of an inch long, completely imbedded in a moderately deep cavity, which is lined with russet. Flesh, yellowish, firm, very juicy, with a rich, vinous, and sugary flavour.

This is one of the most delicious summer apples, and ought to form one of every collection, however small; it is ripe in the end of August, and keeps about a fortnight.

The tree is a small grower, and attains about the third size. It is an early and abundant bearer, and succeeds well when grafted on the doucin or paradise stock. When grown on the pomme paradis of the French, it forms a beautiful little tree, which can be successfully cultivated in pots.

Summer Oslin. See *Oslin*.

SUMMER PEARMAIN (*Autumn Pearmain*).—Fruit, medium sized, two inches and three quarters wide at the base, and the same high; conical, or abrupt pearmain-shaped, round at the base, and tapering towards the apex. Skin, yellow, streaked all over with large patches and broken streaks of red, mixed with silvery russet, strewed with numerous russet dots, and covered with large patches of rough russet on the base. Eye, closed, half open, with long acuminate segments, placed in a wide, shallow, and plaited basin. Stalk, half an inch long, obliquely inserted under a fleshy protuberance on one side of it, which is a permanent and distinguishing character of this apple. Flesh, deep yellow, firm, crisp, juicy, richly and highly perfumed.

An excellent apple, long cultivated, and generally regarded as one of the popular varieties of this country; it is suitable either for culinary purposes or the dessert, and is in use during September and October. The tree is a good grower, and healthy, of an upright habit of growth, and forms a fine standard tree of the largest size; it succeeds well grafted on the paradise stock, when it forms handsome espaliers and open dwarfs.

This is what in many nurseries is cultivated as the *Royal Pearmain*, but erroneously. It is one of the oldest English varieties, being mentioned by Parkinson in 1629.

Summer Pippin. See *Madeleine*.

Summer Pippin. See *Summer Golden Pippin*.

Summer Queening. See *Crimson Queening*.

Summer Thorle. See *Whorle Pippin*.

Summer Traveller. See *Margaret*.

SUMMER STIBBERT (*Stubbard*).—Fruit, small, conical, and codlin-like, distinctly five-ribbed, one of the ribs occasionally very prominent. Skin, clear lemon-yellow in the shade, but covered on the side next the sun with bright crimson. Eye, small and closed, set in a puckered basin. Stalk, slender, rather deeply inserted. Flesh, very tender, with an agreeable mild acidity.

An early kitchen apple, which comes into use in the middle and end of August.

This is a very popular apple in the West of England, especially in Cornwall, Devon, and Somerset.

SUMMER STRAWBERRY.—Fruit, rather below medium size, two and a half inches broad, and an inch and three quarters high; oblate, even and regularly formed. Skin, smooth and shining, striped all over with yellow and blood-red stripes, except on any portion that is shaded, and there it is red. Eye, prominent, not at all depressed, closed, with long flat segments, and surrounded with prominent plaits. Stalk, three quarters of an inch long, inserted in a round, narrow

cavity, which is lined with russet. Flesh, white, tinged with yellow, soft, tender, juicy, brisk, and pleasantly flavoured.

A dessert apple, ripe in September, but when kept long becomes dry and mealy ; it is much cultivated in all the Lancashire and northern orchards of England.

SURREY FLAT-CAP.—Fruit, above medium size, three inches wide, and two inches and a quarter high ; oblate, even and regularly formed. Skin, of a pale bluish green, or verdigris colour, changing as it ripens to a yellowish tinge, and marked with dots and flakes of rough veiny russet on the shaded side, but deep red, which is almost obscured with rough veiny russet, on the side next the sun. Eye, open, with broad segments, reflexed at the tips, set in a wide, shallow, and plaited basin. Stalk, half an inch long, inserted in a round and deep cavity. Flesh, yellow, firm, not very juicy, but rich and sugary.

A very excellent dessert apple, remarkable for its singular colour, but is rather void of acidity ; it is in use from October to January.

SWEENY NONPAREIL.—Fruit, above medium size, two inches and three quarters broad, and two inches high ; very similar in form to the old Nonpareil. Skin, of a fine lively green colour, which is glossy and shining, but almost entirely covered with patches and reticulations of thick greyish brown russet, which in some parts is rough and cracked ; sometimes tinged with brown where exposed to the sun. Eye, very small, half open, with short, flat, ovate segments, and set in a small, narrow, and rather shallow basin. Stalk, three quarters of an inch long, inserted in a rather shallow and russety cavity. Flesh, greenish white, firm, crisp, sugary, and with a very powerful yet pleasant sub-acid flavour.

An excellent culinary apple, admirably adapted for sauce, but too acid for the dessert ; it is in use from January to April.

The tree is a vigorous grower and an excellent bearer.

This variety was raised in 1807 by Thomas Netherton Parker, Esq., of Sweeny, in Shropshire, and twenty specimens of the fruit were exhibited at the London Horticultural Society in 1820, the aggregate weight of which was seven pounds thirteen ounces.

Sweet Bough. See *Large Yellow Harvest*.

Sweet Harvest. See *Large Yellow Bough*.

SWEET LADING.—Fruit, about medium size, two inches and a half wide and about the same high ; roundish, pretty even in its outline, and slightly ribbed towards the crown. Skin, greenish yellow on the shaded side, but becoming bright yellow when ripe, and with streaks and mottles of bright crimson next the sun. It is marked here and there with traces of thin cinnamon-coloured russet. Eye, half open, with erect segments, set in a narrow plaited basin. Stalk, very short and fleshy, sometimes a mere knob, and sometimes with a fleshy swelling connecting it with the fruit. Flesh, whitish, firm, not very

juicy, but sweet and without any briskness; the flavour is rather sickly.

A culinary apple; in use from October to December.

In the orchards of East Sussex and West Kent this is a very common variety. I should imagine it would make a sweet cider, and it seems more adapted for that purpose than any other.

SYKE HOUSE RUSSET.—Fruit, below medium size, two inches and a quarter broad, by one inch and three quarters high; roundish oblate. Skin, yellowish green, but entirely covered with brown russet, strewed with silvery grey scales; sometimes it has a brownish tinge on the side which is exposed to the sun. Eye, small and open, set in a shallow basin. Stalk, half an inch long, inserted in a shallow cavity. Flesh, yellowish, firm, crisp, and juicy, with a rich, sugary, and very high flavour.

One of the most excellent dessert apples; it is in use from October to February.

The tree is a free grower, hardy, and an excellent bearer; it attains about the middle size, and is well adapted for growing as an espalier, when grafted on the paradise stock.

This variety originated at the village of Syke House, in Yorkshire, whence its name.

Diel's nomenclature of the Syke House Russet affords a good example of the change the names of fruits are subject to when translated from one language to another. He writes it *Englische Spitalsreinette*, which he translates *Sik-House Apple*, because, as he supposed, it received this appellation either from the briskness of its flavour being agreeable to invalids, or from its having originated in the garden of an hospital. He says he finds it only in Kirke's Fruit Tree Catalogue, *where it is erroneously printed Syke House!* He calls it *English Hospital Reinette*.

Taliesin. See *Norfolk Beefing*.

TARVEY CODLIN.—Fruit, large and conical. Skin, dull olive green, with an imperfect mixture of yellow on the shaded side, and yellowish red, much spotted, with broken rows of large blood-red dots next the sun. Flesh, white and juicy, somewhat resembling the English Codlin.

A good culinary apple for a northern climate; in use during November and December.

This variety was raised from seed of the Manks Codlin, impregnated with the Nonpareil, by Sir G. S. Mackenzie, Bart., of Coul, in Rosshire.

TAUNTON GOLDEN PIPPIN.—Fruit, below medium size, two inches and a quarter wide, and the same in height; oblate-cylindrical, regularly and handsomely shaped. Skin, deep rich yellow, strewed with markings and freckles of russet on the shaded side, but covered with a cloud of red, which is marked with deeper red streaks on the side next the sun. Eye, open, set in a wide, rather deep, and plaited basin. Stalk, short, inserted in a narrow and rather shallow cavity. Flesh, yellow, firm, crisp, and delicate, with a brisk, sugary, and particularly rich vinous flavour.

A dessert apple of first-rate quality ; in use from December to March.

The tree is hardy, healthy, and an abundant bearer, attaining about the middle size ; it is well adapted for growing on the paradise stock.

TEN SHILLINGS.—Fruit, medium sized, two inches and a half broad, and two inches high ; roundish-oblate, with obtuse angles on the sides. Skin, greenish yellow, almost entirely covered with pale brown russet, but with orange streaked with red on the side next the sun. Eye, large, with long narrow segments, which are not convergent, set in an angular basin. Stalk, half an inch long, inserted in a moderately deep cavity. Flesh, yellowish white, tender, sweet, and slightly acid.

A second-rate dessert apple ; ripe in November.

TENTERDEN PARK.—Fruit, about medium size, two inches and a half broad, by two inches high ; roundish, inclining to ovate. Skin, smooth and glossy, as if varnished, yellowish green where shaded, and entirely covered with deep red, which is marked with streaks of still deeper red, where exposed to the sun. Eye, large, half open, with broad, flat segments, set in a rather shallow, round, and saucer-like basin. Stalk, very short, inserted in a round and shallow cavity, which is slightly marked with russet. Flesh, greenish white, tender, crisp, brisk, and juicy, but with no particular richness of flavour.

A second-rate dessert apple, of neat and handsome appearance ; in use from October to February.

TEUCHAT'S EGG (*Chucket Egg*).—Fruit, below medium size, varying in shape from ovate to conical, and irregularly ribbed on the sides. Skin, pale yellow, washed with pale red, and streaked with deep and lively red. Eye, partially closed, with long, broad segments, placed in a narrow and angular basin. Stalk, very short, imbedded in a close, shallow cavity, with a fleshy protuberance on one side of it, and surrounded with rough russet. Flesh, tender, juicy, and pleasantly flavoured.

A second-rate dessert apple, peculiar to the Scotch orchards of Clydesdale and Ayrshire ; ripe in September.

Teuchat signifies the Pee-wit or Lapwing.

Thickset. See *Cluster Golden Pippin*.

Thorle Pippin. See *Whorle Pippin*.

TOKER'S INCOMPARABLE.—Fruit, very large, three inches and three quarters broad, and two inches and three quarters high, in shape very much resembling the Gooseberry Apple ; ovate, broad and flattened at the base, and with five prominent ribs on the sides, which render it distinctly five-sided. Skin, smooth and shining, of a beautiful dark green, which assumes a yellowish tinge as it ripens, and with a slight trace of red, marked with a few crimson streaks, where exposed

to the sun. Eye, large, and nearly closed, with broad flat segments, set in a saucer-like basin, which is surrounded with knobs, formed by the termination of the ribs. Stalk, a quarter of an inch long, inserted in a wide cavity, which is lined with a little rough russet. Flesh, yellowish, firm, crisp, tender, juicy, and marrow-like, with a brisk and pleasant acid.

A first-rate culinary apple, grown in the Kentish orchards about Sittingbourne and Faversham; in use from November to Christmas.

TOWER OF GLAMMIS (*Glamis Castle; Carse of Gowrie; Gowrie*).—Fruit, large; conical, and distinctly four-sided, with four prominent angles, extending from the base to the apex, where they terminate in four corresponding ridges. Skin, deep sulphur yellow, tinged in some spots with green, and thinly strewed with brown russety dots. Eye, closed, with broad ragged segments, set in a deep and angular basin. Stalk, an inch long, inserted in a deep, funnel-shaped cavity, and only just protruding beyond the base. Flesh, greenish white, very juicy, crisp, brisk, and perfumed.

A first-rate culinary apple, peculiar to the orchards of Clydesdale and the Carse of Gowrie; it is in use from November to February.

The tree is an excellent bearer.

Transparent Apple. See *White Astrachan*.

TOWERS'S GLORY.—Fruit, medium sized, roundish, with obtuse angles on the sides. Skin, smooth, covered with crimson, and broken streaks of darker crimson on the side next the sun, and deep yellow tinged and mottled with red on the shaded side. Eye, large and open, deeply set. Stalk, very short, deeply inserted. Flesh, yellowish, tender, juicy, and brisk.

A cooking apple of good quality; in use from November till January.

TOWNSEND'S SMILING BEAUTY.—Fruit, large, roundish, and somewhat flattened, with five prominent angles on the sides, and five corresponding knobs on the apex. Skin, smooth, yellow, and with a brownish red cheek. Eye, closed. Stalk, half an inch long. Flesh, tender and fine grained, very juicy, and with an acidity which is very agreeable.

An excellent kitchen apple; in use from October to April.

TRANSPARENT CODLIN.—Fruit, large and conical. Skin, smooth, clear yellow, tinged with pale crimson on the side exposed to the sun. Eye, small and closed, with short segments, placed in a deep and angular basin. Stalk, short and slender, inserted in a deep, round, and wide cavity. Flesh, tender, almost transparent, juicy, sugary, and well flavoured.

A culinary apple; in use from September to November.

Transparent Pippin. See *Court of Wick*.

Travers' Pippin. See *Ribston Pippin*.

Treadle-hole. See *Trumpeter*.

True Spitzenburg. See *Esopus Spitzenburgh*.

TRUMPETER (*Treadle-Hole*).—Fruit, large, two inches and three quarters wide, and three inches high; oblong, irregularly shaped, angular on the sides, and prominently ribbed round the eye. Skin, pale green, with a tinge of yellow on the side exposed to the sun. Eye, small, closed, and set in a deep and angular basin, surrounded with four or five prominent knobs. Stalk, about five-eighths of an inch long, slender for the size of the fruit, and inserted in a deep irregular cavity, which is lined with rough cracked russet. Flesh, greenish white, crisp, very juicy, and sweet, with a brisk and pleasant sub-acid flavour.

A very excellent apple either for the dessert or culinary purposes, much esteemed in the orchards about Lancaster; it is in use from October to January.

TRUMPINGTON (*Delaware*).—Fruit, small, two inches and three-eighths wide, and one inch and five-eighths high; oblate, even and handsomely shaped. Skin, of a fine deep golden yellow, tinged and mottled with pale red on the shaded side, but of a fine bright red, which extends over the greater part, where exposed to the sun. Eye, large and closed, with broad, flat, ovate segments, set in a wide and somewhat undulating basin. Stalk, a quarter of an inch long, inserted in a wide and deep cavity, which is tinged with green, and lined with russet. Flesh, white, firm, and pleasantly flavoured.

A pretty dessert apple of second-rate quality; in use from September to Christmas.

TULIP.—Fruit, rather below medium size, two inches and a half at the widest part, and two inches and a half high; ovato-conical, regularly and handsomely shaped, ridged round the eye. Skin, fine deep purple, extending over the whole surface of the fruit, except on any part which may be shaded, and then it is yellow. Eye, open, with short, ovate segments, set in a furrowed and plaited basin. Stalk, about half an inch long, straight and slender, inserted in a deep and rather angular cavity. Flesh, greenish yellow, crisp, juicy, sweet, and slightly sub-acid.

A beautiful and handsome dessert apple, but only of second-rate quality; in use from November to April.

TURK'S CAP.—Fruit, large, three inches and a half wide, by two inches and a half high; roundish, and very much flattened, or oblate; irregularly and prominently ribbed. Skin, smooth, fine deep golden yellow, covered with grey dots, and a few ramifications of russet, and with a brownish red tinge on the side next the sun. Eye, large and open, placed in a deep, wide, and angular basin. Stalk, an inch long,

deeply inserted in an angular cavity, which is lined with thick scaly russet, extending over the margin. Flesh, yellow, firm, crisp, and juicy, with a pleasant sub-acid but slightly astringent flavour.

An excellent apple for culinary purposes, and also for the manufacture of cider ; it is in use from November to Christmas.

Twin Cluster Pippin. See *Cluster Golden Pippin*.

TWINING'S PIPPIN.—Fruit, small, roundish, and somewhat oblate. Skin, greenish yellow, with a considerable coating of thin brown russet. Eye, open. Stalk, short. Flesh, tender, juicy, firm, crisp, and richly flavoured.

A late dessert apple of excellent quality ; in use during March and April.

UELLNER'S GOLD REINETTE.—Fruit, below medium size, two inches and a quarter broad, and two inches and an eighth high ; oval. Skin, of a fine clear lemon yellow, sprinkled with a little russet on the shaded side, but entirely covered on the side next the sun with beautiful vermilion, which is strewed with cinnamon-coloured russet. Eye, open, with short segments, set in a rather wide, round, even, and moderately deep basin. Stalk, slender, half an inch long, inserted in a deep cavity, which is lined with russet. Flesh, yellowish white, firm, very juicy, rich, and sugary, and with a fine aromatic flavour.

A most delicious dessert apple of the very first quality ; “small, but handsome and rich.” It is in use from January till May.

The tree is a free and excellent grower, and a great bearer.

VALE MASCAL PEARMAN.—Fruit, below medium size, two inches broad, by two inches high ; ovate, regularly and handsomely shaped. Skin, greenish yellow on the shaded side, but bright red next the sun, and covered with spots of russet. Eye, closed, with broad flat segments, and set in a round, shallow, and plaited basin. Stalk, half an inch long, inserted in a narrow and shallow cavity. Flesh, yellow, crisp, sugary, and richly flavoured.

This was raised at Vale Mascal, near Bexley, Kent.

Van Dyne. See *Woolman's Long*.

Van Mons', Reinette. See *Reinette Van Mons*.

Vaughan's Pippin. See *Kentish Pippin*.

Vaun's Pippin. See *Kentish Pippin*.

VEINY PIPPIN.—Fruit, small, two inches and a quarter broad, and an inch and three quarters high ; roundish-oblate. Skin, greenish yellow, covered with veins and reticulations of russet. Eye, open, set in a round and deep basin. Stalk, short, inserted in a round and slightly russety cavity. Flesh, yellowish, tender, crisp, juicy, but wanting both sugar and acidity.

An indifferent and worthless apple ; in use from December to February.

The tree is a great bearer.

VIOLETTE.—Fruit, above medium size; roundish-ovate or conical, even and regularly formed. Skin, smooth and shining, covered with a fine violet coloured bloom, and yellow striped with red on the shaded side, but of a dark red, approaching to black, on the side exposed to the sun. Eye, closed, set in a rather deep and plaited basin. Stalk, three quarters of an inch long, stout, and inserted in a deep cavity. Flesh, yellowish white, tinged with red under the skin, which is filled with red juice, leaving a stain on the knife with which it is cut; firm, juicy, and sugary, with a vinous and pleasant flavour.

A culinary apple of good, but not first-rate, quality; in use from October to March.

Duhamel, and, following him, almost all the French pomologists, attribute the name of this apple to the perfume of violets being found in the flavour of the fruit, a peculiarity I could never detect. It is more probable that it originated from the fruit being covered with a beautiful blue violet bloom, a characteristic which was observed by Rivinius and Moulin, who wrote in the 17th century.

WADHURST PIPPIN.—Fruit, above medium size, sometimes very large, but generally averaging three inches wide, and two inches and three quarters high; conical or pearmain-shaped, and angular on the sides. Skin, yellow, tinged with green on the shaded side, and more or less mottled with brownish red on the side next the sun, and strewed with minute grey dots. Eye, closed, set in a wide, deep, and angular basin. Stalk, a quarter of an inch long, stout, placed in a shallow cavity. Flesh, yellowish, crisp, juicy, and briskly flavoured.

A culinary apple of excellent quality; in use from October to February.

It originated at Wadhurst, in Sussex.

WALTHAM ABBEY SEEDLING.—Fruit, large; roundish, inclining to ovate, in which respect it differs from Golden Noble, which is quite round. Skin, pale yellow, assuming a deeper tinge as it attains maturity, with a faint blush of red where exposed to the sun, and strewed all over with minute russety dots, and occasionally a few patches of thin russet. Eye, large and open, set in a shallow and even basin. Stalk, short, deeply inserted, and surrounded with rough russet. Flesh, yellowish, tender, juicy, sweet, and pleasantly flavoured, and when cooked assumes a clear pale amber.

A culinary apple of first-rate quality, requiring scarcely any sugar when cooked; in use from September to Christmas. The tree is remarkable for its very small foliage, notwithstanding which the fruit is of good size, and the tree a good bearer. I know of no tree which bears fruit so large and has foliage so small.

This apple was raised about the year 1810, from seed of Golden Noble, by Mr. John Barnard, of Waltham Abbey, in Essex, and was introduced by him at a meeting of the London Horticultural Society in 1821. It is quite distinct, though somewhat resembling Golden Noble, with which it is sometimes made synonymous.

WANSTALL.—Fruit, medium sized, two inches and a half wide, and two inches and a quarter high; roundish, but narrowing a little towards the eye, with five prominent angles on the sides, which terminate in ridges round the apex, rendering the shape distinctly five-sided. Skin, deep golden yellow on the shaded side, but red, which is striped and mottled with darker red, on the side next the sun; marked with patches and veins of thin grey russet, and strewed all over with russety dots. Eye, half open, with broad, flat segments, set in an angular and plaited basin. Stalk, half an inch long, deeply inserted in a round cavity. Flesh, yellow, firm, crisp, juicy, rich, sugary, and highly flavoured.

A dessert apple of the very first quality, equal in flavour to the Ribston Pippin, and will keep till May and June.

This variety was raised at Green Street, near Sittingbourne, in Kent, by a tailor of the name of Wanstall, about the beginning of the present century.

WARNER'S KING (*King Apple*).—Fruit, very large, four inches wide, and three inches and a half high; ovate. Skin, of a uniform clear deep yellow, strewed with russety dots and patches of pale brown russet. Eye, small and closed, with long acuminate segments, and set in a narrow, deep, and slightly angular basin. Stalk, about half an inch long, deeply inserted in a round, funnel-shaped cavity, which is lined with thin yellowish brown russet. Flesh, white, tender, crisp, and juicy, with a fine, brisk, and sub-acid flavour.

A culinary apple of first-rate quality; in use from November to March.

The tree is a free and vigorous grower, and a good bearer; very hardy, and not subject to disease.

Warter's Golden Pippin. See *Golden Pippin*.

Warwickshire Pippin. See *Wyken Pippin*.

WATSON'S DUMPLING.—Fruit, large; roundish, and regularly formed. Skin, smooth, yellowish green, and striped with dull red. Eye, large, not deeply sunk. Stalk, short, inserted in a round and rather deep cavity. Flesh, tender, juicy, and sugary, with a pleasant sub-acid flavour.

A culinary apple of first-rate quality; in use from October to February.

Watson's New Nonesuch. See *Whorle Pippin*.

Week Pearmain. See *Wickham's Pearmain*.

Week's Pippin. See *Court of Wick*.

Wellington. See *Dumelow's Seedling*.

WELFORD PARK NONESUCH.—Fruit, large and handsome, three inches and a quarter wide, and two inches and a half high; roundish and oblate, even and regular in its outline. Skin, fine lemon

yellow on the shaded side, and on the side next the sun it is quite overspread with bright crimson, which is mottled and streaked with darker crimson, the colour gradually becoming paler as it extends to the shaded side. Eye, open, with short rudimentary segments, set in a saucer-like basin. Stalk, an inch or more long, slender, and deeply inserted in a wide cavity. Flesh, white, very tender, as much so as that of an American Newtown Pippin, with an excellent flavour and fine aroma.

A fine showy apple for culinary or dessert use, during October and November.

This was raised by Mr. Charles Ross, gardener, at Welford Park, near Newbury, from Golden Harvey, fertilised, it is supposed, by Lamb Abbey Pearmain, as the fruit from which the seed was taken grew on a tree half Golden Harvey and half Lamb Abbey Pearmain. The seed was sown in 1864, and in 1865 grafts were put on a Blenheim Pippin tree, which fruited for the first time in 1871. It was awarded a first-class certificate by the Royal Horticultural Society, November 7th, 1872.

Welsh Pippin. See *Marmalade Pippin*.

WEST GRINSTEAD PIPPIN.—Fruit, medium sized, two inches and three quarters broad, by two inches and a half high; roundish, and slightly ribbed about the eye. Skin, light green, striped and mottled with light red on the side next the sun, and strewed all over with greyish white dots on the exposed, and brown dots on the shaded side. Eye, open, set in a plaited basin. Stalk, a quarter of an inch long, inserted in a shallow cavity. Flesh, greenish white, soft, tender, juicy, and briskly acid.

A good second-rate apple for the dessert; in use from November to April, and keeps well without shrivelling.

A Sussex apple, raised at West Grinstead, in the western division of that county.

Westmoreland Longstart. See *Longstart*.

WHEELER'S RUSSET.—Fruit, medium sized, two inches and three quarters broad, and two inches and a quarter high; roundish-oblate, and somewhat irregular in its outline. Skin, entirely covered with pale yellowish grey russet, with reddish brown where exposed to the sun, strewed with russety freckles. Eye, small and closed, with short segments, set in a wide and undulated basin. Stalk, from a quarter to half an inch long, inserted in a round, narrow, and deep cavity. Flesh, greenish white, firm, juicy, brisk, and sugary, with a rich, vinous, and aromatic flavour.

A valuable and highly flavoured dessert apple of the first quality; it is in use from November to April; and as Mr. Lindley says, when ripened and begins to shrivel, it is one of the best russets of its season.

The tree is a free grower, healthy, and hardy, but does not attain above the middle size. It is generally a good bearer, and succeeds well in almost any soil, provided it be not too moist.

This apple is said to have been raised by James Wheeler, the founder of the Gloucester nursery, now in the occupation of his great grandson. He was an

intelligent and assiduous man in his profession, and published, in 1763, "The Botanist's and Gardener's New Dictionary." He died about the beginning of the present century, having attained over ninety years of age. I am doubtful, however, if this apple was raised by him, for I have discovered in an old day-book dated 1717, and which belonged to Smith and Carpenter, of the Brompton Park nursery, that it was cultivated there at that period, when James Wheeler must have been a mere child.

WHEELER'S EXTREME.—Fruit, small, nearly two inches wide, and one inch and a quarter high; oblate, much resembling the Api in shape. Skin, pale greenish yellow, considerably marked with russet, particularly round the eye, and covered with fine clear red, which is mottled with deeper red, on the side next the sun. Eye, small and closed, set in a shallow basin. Stalk, very short, inserted in a small shallow cavity. Flesh, yellowish white, crisp, tender, sweet, and delicately perfumed.

A pretty little dessert apple, but not of first-rate quality; it is in use from November to February.

This was raised by James Wheeler, of Gloucester. The original tree is still existing in the nursery of his great grandson. The name of "Extreme" is supposed to have been applied to this variety, from the circumstance of producing its fruit on the extremities of the last year's shoots.

WHITE ASTRACHAN (*Transparent Apple*).—Fruit, medium sized, two inches and a half wide, and nearly the same in height; roundish-ovate, or rather conical, flattened at the base, with obtuse angles on the sides, which extend and become more prominent and rib-like round the eye. Skin, smooth, pale yellow, with a few faint streaks of red next the sun, and covered with a delicate white bloom. Eye, closed, set in a narrow and plaited basin. Stalk, thick and short, inserted in a small and very shallow cavity. Flesh, pure white, semi-transparent, with somewhat gelatinous-like blotches, tender, juicy, with a pleasant and refreshing flavour.

A dessert apple, but not of first-rate quality; ripe in August and the early part of September. The tree is a strong and vigorous grower, and an excellent bearer.

The Transparent Apple of Rogers, and the Muscovy Apple of Mortimer, cannot be identical with this variety, for they are described by both as winter apples; may they not be the *Russischer Glasapfel*, or *Astracanischer Winterapfel* of Diel?

Respecting this apple, a correspondent in the *Gardener's Chronicle* for 1845 has the following remark: "When at Revel many years ago, I made particular inquiries as to the mode of cultivation of the Transparent Apple; I learned that the soil of the apple orchards there is almost a pure sand, but that it is customary to add to it so much stable manure, that half the bulk of ground may be said to consist of manure. The friend with whom I was staying had some of these apples at dessert; they were transparent, not in blotches, but throughout, so that held to the light the pips may be seen from every part; these apples were juicy as a peach, about the size of a large one, and of a very agreeable flavour and texture."

White Codlin. See *Early Almond*.

White Codlin. See *Keswick Codlin*.

White Lily. See *Devonshire Buckland*.

White Melrose. See *Melrose*.

WHITE PARADISE (*Lady's Finger ; Egg ; Paradise Pippin*).—Fruit, medium sized, two inches and a half wide, and three inches high ; oblong, broader at the base than the apex. Skin, smooth, thick, and tough, of a fine rich yellow, thinly and faintly freckled with red on the shaded side, but covered with broken streaks and dots of darker red, interspersed with dark brown russety dots, on the side exposed to the sun. Eye, open, set in a shallow basin. Stalk, an inch long, fleshy at the insertion, and inserted in an even, round cavity. Flesh, yellowish, tender, crisp, juicy, sugary, and pleasantly flavoured.

A second-rate, but beautiful and handsome dessert apple ; in perfection the beginning of October, but towards the end of the month becomes dry and mealy.

It is, I believe, a Scotch apple, and much grown in some districts, particularly in Clydesdale, where it is known by the name of *Egg Apple*, and where the fruit lasts longer than when grown in the warmer climate of the south.

The *Lady's Finger* of Dittrich, vol. i. p. 505, is a flat apple of a Calville shape, and must be incorrect.

White Pippin. See *Norfolk Stone Pippin*.

WHITE ROSING.—Fruit, small, two inches and a quarter wide, and an inch and three quarters high ; roundish and somewhat flattened, angular on the side, and ribbed on the crown. Skin, smooth and unctuous, of a clear lemon yellow colour, and with a flush of red next the sun. Eye, small, and quite closed, in a shallow and puckered basin. Stalk, very short, quite imbedded in the shallow cavity. Flesh, quite white, tender, soft, not very juicy, and slightly acid.

An early culinary apple ; ripe in September. The tree is a great bearer.

A Sussex apple, much grown in the eastern division of the county, but it is not of any great merit, and is not worthy of much cultivation. In appearance it resembles Manks Codlin, but is much inferior to that excellent variety. The name has evidently arisen from the rosy cheek which it has on one side of the fruit.

White Spanish Reinette. See *Reinette Blanche d'Espagne*.

White Stone Pippin. See *Norfolk Stone Pippin*.

White Summer Calville. See *Calville Blanche d'Eté*.

White Summer Pippin. See *Summer Golden Pippin*.

White Winter Calville. See *Calville Blanche d'Hiver*.

WHITE VIRGIN (*Scotch Virgin*).—Fruit, medium sized, two inches and three quarters wide, and two inches high ; oblate. Skin, smooth and shining, pale yellow on the shaded side, but thin orange red streaked with deep red on the side next the sun, and strewed with dark dots and a few veins of russet. Eye, large and closed, with

broad ovate segments, set in a wide, shallow, and plaited basin. Stalk, a quarter of an inch long, inserted in a narrow and shallow cavity. Flesh, white, soft, tender, juicy, and briskly acid.

An excellent culinary apple; in use from October to February.

WHITE WESTLING.—Fruit, rather below medium size, two inches and a half broad at the middle, and two inches and a half high; roundish, inclining to oval, towards the eye; angular on the sides, and ribbed round the apex. Skin, yellow, tinged with green, and strewed with reddish brown dots on the shaded side, but deep yellow, with large dark crimson spots, on the side next the sun, and covered with russet over the base. Eye, small and closed, set in a narrow and angular basin. Stalk, half an inch long, very slender, inserted in a deep, narrow, and russety cavity. Flesh, white, tender, sweet, and briskly flavoured.

An apple of hardly second-rate quality, grown about the north-eastern parts of Sussex; it is in use from October to Christmas.

WHITE WINE.—Fruit, about medium size, two inches and a half broad in the middle, and two inches and a half high, narrowing towards the apex; conical, slightly angular on the sides, and ribbed round the eye. Skin, greenish yellow, strewed with russety dots on the shaded side, but deep yellow, reticulated with fine russet, and dotted with small russety specks on the side exposed to the sun, and with a ray of fine lilac-purple on the base encircling the stalk. Eye, open, with long acute segments, set in a deep and ribbed basin. Stalk, five-eighths of an inch long, downy, thick, and fleshy, inserted in a round cavity, which is lined with delicate russet. Flesh, white, firm, crisp, and pleasantly acid.

A culinary apple much grown in the Tweedside orchards, where it is known by the name of the *Wine Apple*; it is in use from October to Christmas.

WHITMORE PIPPIN.—Fruit, below medium size, two inches and a quarter wide at the base, and the same in height, but narrowing towards the apex; conical, and obtusely angled on the sides. Skin, pale greenish yellow in the shade, but with a beautiful red cheek next the sun, and very sparingly strewed with a few minute dots. Eye, closed, set in a narrow and shallow basin. Stalk, about half an inch long, inserted in a wide, round, and even cavity. Flesh, white, tinged with green, tender, juicy, sub-acid, and slightly sweet.

A dessert apple of second-rate quality; in use from November to April.

WHORLE PIPPIN (*Summer Thorle*; *Watson's New Nonesuch*; *Thorle Pippin*; *Lady Derby*).—Fruit, below medium size, two inches and a quarter wide at the middle, and an inch and three quarters high; oblate, handsome, and regularly formed. Skin, smooth, shining, and glossy, almost entirely covered with fine bright crimson, which is

marked with broken streaks of darker crimson, but on any portion which is shaded it is of a fine clear yellow, a little streaked with pale crimson. Eye, scarcely at all depressed, large, half open, with broad, flat segments, which frequently appear as if rent from each other by an over swelling of the fruit, and set in a very shallow basin, which is often very russety, and deeply and coarsely cracked. Stalk, a quarter of an inch long, inserted in a wide cavity. Flesh, yellowish white, firm, crisp, and very juicy, with a brisk, refreshing, and pleasant flavour.

A beautiful little summer dessert apple of first-rate quality; ripe in August. In the south it is but little known, but in Scotland it is to be met with in almost every garden and orchard.

In all probability the word Thorle is a corruption of Whorle, which is no doubt the correct name of this apple. The name is supposed to be derived from its resemblance to the *whorle*, which was the propelling power, or rather impetus of the spindle, when the distaff and spindle were so much in use.

WICKHAM'S PEARMAIN (*Week Pearmain*)—Fruit, small, two inches wide, and about two inches high; pearmain-shaped, and quite flat at the base. Skin, yellow, tinged and dotted with red on the shaded side, but bright red on the side next the sun, and marked with patches and specks of russet round the eye. Eye, large and open, with long acuminate segments, reflexed, and set in a round, even, and plaited basin. Stalk, half an inch long, fleshy, inserted without any depression. Flesh, greenish yellow, tender, crisp, juicy, sugary, and highly flavoured.

An excellent dessert apple; in use from October to December. It was raised by a Mr. Wickham, of Week, near Winchester. In the catalogue of the London Horticultural Society it is called "Wick Pearmain," but as the name I have adopted is that by which it is best known in Hampshire, I prefer retaining it.

Winter Belle Bonne. See *Belle Bonne*.

WILLIAMS' FAVOURITE (*Williams' Early; Williams' Red*).—Fruit, medium sized, two inches and a half wide, and two inches and a quarter high; conical. Skin, entirely covered with crimson, marked with broken bands of greenish yellow. Eye, small and closed, set in a wide shallow basin. Stalk, an inch long, curved, and obliquely inserted in a wide shallow depression. Flesh, white with a greenish tinge, remarkably tender, not very juicy, and with a fine balsamic aroma.

A very handsome early cooking apple of American origin. Ripe in the beginning of August. This would be an excellent market apple.

Williams' Red. See *Williams' Favourite*.

Winter Broading. See *Broad-end*.

Williams' Early. See *Williams' Favourite*.

WINTER CODLIN.—Fruit, very large, three inches and an eighth wide at the middle, and three inches and a half high; conical, gene-

rally five-sided, with prominent ribs on the sides, which extend to the apex, forming considerable ridges round the eye. Skin, smooth, yellowish green, and marked with dark dots. Eye, large and open, set in a deep and very angular basin. Stalk, half an inch long, inserted in a deep, smooth, and angular cavity. Flesh, greenish white, tender, juicy, sweet, and sub-acid.

A fine old culinary apple of first-rate quality; in use from September to February.

The tree is a strong, vigorous, and healthy grower, and an excellent bearer.

WINTER COLMAN (*Norfolk Colman; Norfolk Storing*).—Fruit, above medium size; roundish and flattened. Skin, pale yellow, mottled with red on the shaded side, but deep red on the side next the sun. Eye, open, set in a rather shallow and plaited basin. Stalk, short, thick, and deeply inserted. Flesh, firm, crisp, and briskly acid.

A culinary apple of first-rate quality; in use from November to April.

The tree is a very strong and vigorous grower, so much so, that in its young state it is not a great bearer, but when grafted on the paradise stock it produces abundantly.

WINTER GREENING (*French Crab; Easter Pippin; Claremont Pippin; Ironstone Pippin; Young's Long Keeping; John Apple*).—Fruit, medium sized, two inches and three quarters wide, and two inches and a quarter high; roundish, widest at the middle, and narrowing towards the crown, round which are a few small ridges. Skin, smooth and shining, of a dark lively green, strewed with minute russety dots, and with a blush of dull red where exposed to the sun. Eye, small and closed, set in a shallow and plaited basin. Stalk, half an inch long, inserted in a round cavity, which is lined with russet. Flesh, greenish, very close in texture, brittle and juicy, with a very poignant and pleasant acid.

A culinary apple of first-rate quality, which comes into use in November, and has been known to last under favourable circumstances for two years. Dry sand is a good article to preserve it in.

The tree is very hardy, a free and good grower, and an abundant bearer.

I have not adopted here the nomenclature of the Horticultural Society's Catalogue, for two reasons. First, because Winter Greening is the previous name, and, so far as I can find, the original one. It is also very applicable, and not subject to the same objection which Mr. Lindley has to French Crab. Second, because there is already in the Horticultural Society's Catalogue the "White Easter"—the "Paasch Appel" of Knoop—and the two names being so similar may tend to confusion, a result of already too frequent occurrence, and most desirable to be avoided. The name Winter Greening is also more descriptive.

WINTER HAWTHORNDEN (*New Hawthornden*).—Fruit, large; roundish-ovate, and altogether not unlike the Old Hawthornden in appearance. Skin, greenish, with a brownish red tinge on the side

next the sun. Eye, closed. Stalk, long and slender. Flesh, white, very tender, juicy, and with a fine sub-acid flavour.

A first-rate culinary apple; in use from December to January. The tree forms an excellent pyramid or dwarf bush, and is an abundant and early bearer.

WINTER LADING.—Fruit, medium sized, two inches and three quarters wide at the middle, and two inches and a half high; roundish, and narrowing towards the crown, irregularly formed, sometimes with one prominent angle on one side. Skin, bright green, marked with patches and dots of thin russet. Eye, closed, set in an angular basin. Stalk, three quarters of an inch long, curved, inserted in a deep, round cavity. Flesh, greenish white, juicy, sweet, very tender and delicate, with a pleasant acid.

An excellent sauce apple; in use from October to Christmas.

It is grown in the north-eastern parts of Sussex, about Heathfield.

WINTER MAJETIN.—Fruit, medium sized; roundish-ovate, with ribs round the crown. Skin, smooth, dark green, covered with thin dull brownish red on the side next the sun. Eye, small and open, set in a deep basin, which is much furrowed and plaited. Stalk, three quarters of an inch long, slender, inserted in a deep and narrow cavity, which is lined with russet. Flesh, greenish white, firm, crisp, brisk, and pleasantly flavoured.

A first-rate culinary apple, bearing a considerable resemblance to the London Pippin, but does not change to yellow colour by keeping as that variety does. It is in use from January to May. The tree is an abundant bearer.

This variety is, strictly speaking, a Norfolk apple, where it is much grown for the local markets. It was first made public by Mr. George Lindley, who introduced it to the notice of the London Horticultural Society. In the "Guide to the Orchard," it is stated that the *Aphis Lanigera*, or "Mealy Bug," so destructive to most of our old orchard trees, seems to be set at defiance by the Majetin. "An old tree now growing in a garden belonging to Mr. William Youngman, of Norwich, which had been grafted about three feet high in the stem, has been for many years attacked by this insect below the grafted part, but never above it, the limbs and branches being to this day perfectly free, although all the other trees in the same garden have been infested more or less with it."

WINTER PEARMAN (*Old Pearmain; Duck's Bill*).—Fruit, large, three inches and a quarter wide, and about the same in height; of a true pearmain shape, somewhat five-sided towards the crown. Skin, smooth and shining, at first of a greenish yellow, marked with faint streaks of dull red on the shaded side, and entirely covered with deep red on the side next the sun, but changes by keeping to fine deep yellow streaked with flesh colour on the shaded side, but of a beautiful, clear, deep red or crimson on the side next the sun, and strewed all over with small russety dots. Eye, large and open, with short segments, set in a pretty deep and prominently plaited basin. Stalk, very short, not exceeding a quarter of an inch

long, inserted in a deep, funnel-shaped cavity, which is lined with russet. Flesh, yellowish, firm, crisp, juicy, and sugary, with a brisk, poignant, and very pleasant flavour.

A highly-esteemed old English apple, suitable principally for culinary purposes, but also valuable for the dessert; it is in use from December to the end of April. The tree attains about the middle size, is a free and healthy grower, and an excellent bearer.

This is, I believe, the oldest existing English apple on record. It is noticed being cultivated in Norfolk as early as the year 1200,—what evidence against Mr. Knight's theory! In Blomefield's History of Norfolk there is mention of a tenure in that county by petty serjeanty, and the payment of two hundred pear-mains, and four hogsheds of cider of pearmains into the Exchequer, at the Feast of St. Michael, yearly. It is the original of all the Pearmains, a name now applied to a great variety of apples. Much doubt has existed as to the origin of this word, and in a communication to the *Gardener's Chronicle* for 1848, I there stated what I conceived to be its meaning. The early forms in which it was written were Pearemaine and Peare-maine. In some early historical works of the same period I have seen Charlemagne written *Charlemaine*, the last portion of the word having the same termination as *Pearemaine*. Now, Charlemagne being derived from *Carolus magnus* there is every probability that Pearemaine is derived from *Pyrus magnus*. The signification, therefore, of Pearmain is the *Great Pear Apple*, in allusion, no doubt, to the varieties known by that name, bearing a resemblance to the form of a pear.

WINTER QUOINING (*Winter Queening*).—Fruit, medium sized, two inches and a quarter wide, and rather more than two inches and a half high; conical, distinctly five-sided, with five acute angles, extending the whole length of the fruit, and terminating at the crown in five equal and prominent crowns. Skin, pale green, almost entirely covered with red, which is striped and mottled with deeper red, and marked on the shaded side with a thin coat of russet. Eye, small and closed, set in a narrow and angular cavity. Stalk, about half an inch long and slender, deeply inserted in a narrow and angular cavity. Flesh, greenish yellow, tender, soft, not very juicy, sugary, rich, and perfumed.

A good old English apple, suitable either for the dessert or culinary purposes; it is in use from November to May.

The Winter Quoining is a very old English apple. I have here adopted an orthography different from that usually employed, because I conceive it to be the most correct. The name is derived from the word Coin or Quoin, the corner stones of a building, because of the angles or corners on the sides of the fruit. Thus Rea in his *Pomona* says, when speaking of this apple, "it succeeds incomparably on the paradise apple, as the Colviele (Calville) and all other sorts of Queenings do," regarding the Calville also as a Queening from the angularity of its shape.

WINTER RUSSET.—Fruit, about medium size, two inches and a quarter wide, and two inches high, roundish and flattened; the sides are angular, and the crown is ribbed. Skin, entirely covered with brown russet, which is thick but not rough, and in some specimens there is a tinge of orange ground colour, and in others there is a patch of smooth, shining, dark crimson. Eye, closed, with broad green leaf-like segments, set in a moderately deep and rather angular basin.

Stalk, from a quarter to half an inch long, woody and slender, inserted in an open and moderately deep cavity. Flesh, greenish white, very firm and crisp, but not juicy, with a brisk, somewhat sweet, and agreeably perfumed flavour.

An excellent kitchen apple, which bakes well, and makes good sauce ; in use from Christmas till the end of February, and does not shrivel like most of the russets.

I received this from Mr. G. S. Wintle, of Gloucester, and it is generally met with in the orchards of that neighbourhood.

WINTER STRAWBERRY.—Fruit, medium sized, round. Skin, yellow, striped with red. Eye, prominent, surrounded with plaits. Stalk, about an inch long, inserted in a shallow cavity. Flesh, yellowish, crisp, juicy, briskly acid, and with a pleasant aroma.

A culinary or dessert apple ; in use from December to March.

Wollaton Pippin. See *Court Pendû Plat*.

Wood's Huntingdon. See *Court of Wick*.

WOODCOCK.—Fruit, medium sized ; of an oval shape, tapering a little towards the crown, which is narrow. Eye, flat, with broad segments of the calyx. Stalk, three quarters of an inch long, thick and fleshy, and curved inwards towards the fruit. Skin, yellow, nearly covered with a soft red, and much deeper colour on the sunny side.

Specific gravity of the juice, 1078 (Lindley).

This is one of the oldest cider apples, and is highly commended by the writers of the seventeenth century ; but according to Mr. Knight it has long ceased to deserve the attention of the planter. It is said that the name of this apple is derived from an imagined resemblance in the form of the fruit and fruit-stalk, in some instances, to the head and beak of a woodcock ; but Mr. Knight thinks it probable that it was raised by a person of that name.

Woodcock. See *Green Woodcock*.

Woodpecker. See *Baldwin*.

Woodstock Pippin. See *Blenheim Pippin*.

WOOLMAN'S LONG (*Ortley ; Van Dyne*).—Fruit, medium sized ; oblong. Skin, clear deep yellow on the shaded side, but bright scarlet on the side next the sun, sprinkled with imbedded pearly specks and russety dots. Eye, large, set in a moderately deep and plaited basin. Stalk, slender, inserted in a rather deep and even cavity. Flesh, yellowish, crisp, brittle, juicy, with a rich, brisk, and perfumed flavour.

An excellent apple of first-rate quality, suitable either for culinary or dessert use ; it is in season from December to April.

This is an American apple, and originated in the State of New Jersey, U.S.

WORCESTER PEARMAIN.—Fruit, medium sized, two inches and three quarters wide, and the same in height; conical, even and very slightly angular towards the crown, where it is narrow. Skin, very smooth, and completely covered with a brilliant red, dotted with minute fawn-coloured dots; here and there in some of the specimens the yellow ground shows faintly through the red. Eye, small, closed, with long segments forming a cone, set on the apex of the fruit, with a few plaits round it. Stalk, three quarters of an inch long, deeply inserted in a russety cavity. Flesh, very tender, crisp, very juicy, sweet and sprightly, with a very pleasant flavour.

A very handsome early kitchen apple; ripe in August and September. The tree is a free bearer, and from the great beauty of the fruit it will be a favourite in the markets.

Mr. Richard Smith, of Worcester, sent me this in 1873. It is a seedling from Devonshire Quarrenden.

WORMSLEY PIPPIN (*Knight's Codlin*).—Fruit, large, three inches and a half broad in the middle, and three inches high; ovate, widest at the middle, and narrowing both towards the base and the apex, with obtuse angles on the sides, which terminate at the crown in several prominent ridges. Skin, smooth, deep clear yellow, with a rich golden or orange tinge on the side next the sun, and covered with numerous dark spots. Eye, large and open, with long acuminate segments, placed in a deep, furrowed, and angular basin. Stalk, short, inserted in a deep and round cavity, which is thickly lined with russet. Flesh, yellow, tender, crisp, rich, sugary, brisk, and aromatic.

A most valuable apple, either for the dessert or culinary purposes; it is in season during September and October.

This admirable apple was raised by T. A. Knight, Esq., and first brought into notice in 1811. As a culinary apple it is not to be surpassed; and even in the dessert, when well ripened, Mr. Knight considered it closely resembled the Newtown Pippin. The tree is hardy, healthy, a free and abundant bearer. It has been found to succeed in every latitude of these kingdoms. Even in Rosshire, the late Sir G. S. McKenzie found it to succeed well as an espalier. It ought to be cultivated in every garden, however small.

Wygers. See *Golden Reinette*.

WYKEN PIPPIN (*Warwickshire Pippin; Arley; Girkin Pippin*).—Fruit, below medium size, two inches and a half broad, and two inches high; oblate, even and handsomely shaped. Skin, smooth, pale greenish yellow in the shade, but with a dull orange blush next the sun, and sprinkled all over with russety dots and patches of delicate russet, particularly on the base. Eye, large and open, set in a wide, shallow, and plaited basin. Stalk, very short, imbedded in a shallow cavity. Flesh, yellow, tinged with green, tender, very juicy, sweet, and richly flavoured.

A valuable and delicious dessert apple of first-rate quality; in use

from December to April. The tree is a healthy and good grower, and an excellent bearer.

This variety is said to have originated from seed saved from an apple which Lord Craven had eaten while on his travels from France to Holland, and which was planted at Wyken, about two miles from Coventry. According to Mr. Lindley, the original tree, then very old, was in existence in 1827, and presented the appearance of an old trunk, with a strong sucker growing from its roots.

Wyker Pippin. See *Golden Reinette*.

YELLOW ELLIOT.—Fruit, of a good size, rather more flat than long, having a few obtuse angles terminating in the crown. Eye, small, with short diverging segment of the calyx. Stalk, short. Skin, pale yellow, slightly shaded with orange on the sunny side.

Specific gravity of the juice, 1076.

The cider of this apple in a new state is harsh and astringent, but grows soft and mellow with age, and was much esteemed by the writers of the seventeenth century.

Yellow Harvest. See *Early Harvest*.

YELLOW INGESTRIE.—Fruit, small, an inch and three quarters wide, and an inch and five-eighths high; of a handsome cylindrical shape, flattened at both ends. Skin, smooth, of a fine clear yellow, tinged with a deeper yellow on the side next the sun, and marked with small pinky spots. Eye, small, and partially closed, set almost even with the surface, but sometimes in a wide and shallow basin. Stalk, from half an inch to three quarters long, set in a rather shallow and smooth cavity. Flesh, yellow, firm, crisp, and delicate, with a profusion of brisk and highly flavoured vinous juice.

A beautiful and delightful little dessert apple of first-rate quality, bearing a considerable resemblance to the Golden Pippin; it is in use during September and October.

The tree is large, spreading, and an excellent bearer.

This, and the Red Ingestrie, were raised by T. A. Knight, Esq.

YELLOW NEWTOWN PIPPIN (*Large Yellow Newtown Pippin*).—Fruit, large, three inches and a half wide, and two inches and three quarters high; roundish, irregular in its outline, and prominently angled on the sides. Skin, of a uniform deep straw colour, which is rather deeper and richer on the side next the sun than on the other, and thinly covered with delicate reticulations of fine grey russet, interspersed with several large dark spots. Eye, large and closed, with long linear segments, set in a wide and irregular basin, from which issue several deep russet furrows. Stalk, short, deeply inserted in an uneven and angular cavity, which is partially lined with russet. Flesh, yellowish, crisp, juicy, and slightly sub-acid, but with an agreeable flavour.

A first-rate dessert apple; in use from December to March, and ripens better in this climate than the Newtown Pippin.

YORKSHIRE BEAUTY.—Fruit, large, three inches and a half wide, and three inches high; roundish and flattened, with angles on the sides. Skin, bright yellow, with a bright red blush on the side exposed to the sun. Eye, open, with short erect segments, inserted in a contracted and angular basin. Stalk, very short, inserted in a russet cavity. Flesh, tender, juicy, and with an agreeable acidity.

A first-rate early culinary apple, ripe in the end of August, and in use during September. The great size and excellent quality of this fine early apple ought to commend it as a good orchard fruit for the supply of the markets.

I had this sent me by Mr. Richard Smith, of Worcester, when it was known to me for the first time in September, 1872.

YORKSHIRE GREENING (*Coates's; Yorkshire Goose Sauce*).—Fruit, large, three inches and a half wide, and two inches and a half high; oblate and slightly angular on the sides. Skin, very dark green, but where exposed to the sun, tinged with dull red, which is striped with broken stripes of deeper red, very much speckled all over with rather bold grey russet specks, and over the base with traces of greyish brown russet. Eye, closed, set in a shallow, irregular, and plaited basin. Stalk, short, stout, and fleshy, covered with grey down, inserted in a wide and rather shallow cavity. Flesh, greenish white, firm, crisp, and very juicy, with a brisk but pleasant acidity.

A first-rate culinary apple; in use from October to January.

Young's Long Keeping. See *Winter Greening*.

LISTS OF SELECT APPLES,

ADAPTED TO VARIOUS LATITUDES OF GREAT BRITAIN.

I.—SOUTHERN DISTRICTS OF ENGLAND,

AND NOT EXTENDING FURTHER NORTH THAN THE RIVER TRENT.

1. SUMMER APPLES.

DESSERT.	Kerry Pippin	Duchess of Oldenburg
Borovitsky	Margaret	Keswick Codlin
Devonshire Quarrenden	Sack and Sugar	Lord Suffield
Early Harvest	Summer Golden Pippin	Manks Codlin
Early Julien		Stirling Castle
Irish Peach	KITCHEN.	Springfield Codlin
Joanneting	Carlisle Codlin	

2. AUTUMN APPLES.

DESSERT.

Adams' Pearmain
 American Mother Apple
 Borsdörffer
 Blenheim Pippin
 Coe's Golden Drop
 Cornish Aromatic
 Court of Wick
 Cox's Orange Pippin
 Downton Pippin
 Early Nonpareil
 Fearn's Pippin
 Franklin's Golden Pippin
 Golden Pippin
 Golden Reinette
 Golden Winter Pearmain
 Lucombe's Pine
 Margil

Melon Apple
 Nanny
 Pine Apple Russet
 Pine Golden Pippin
 Pitmaston Golden Pippin
 Pitmaston Pine Apple
 Ribston Pippin
 Sykehouse Russet
 Red Ingestrie
 Reinette Van Mons
 White Ingestrie

Forge
 Gloria Mundi
 Golden Noble
 Greenup's Pippin
 Harvey Apple
 Hawthornden
 Hoary Morning
 Kentish Fill Basket
 Lemon Pippin
 Mère de Ménage
 Nelson Codlin
 Nonesuch
 Tower of Glammis
 Wadhurst Pippin
 Waltham Abbey Seedling
 Winter Quoining
 Wormsley Pippin
 Yorkshire Greening

KITCHEN.

Bedfordshire Foundling
 Cellini
 Cox's Pomona
 Emperor Alexander
 Flower of Kent

3. WINTER APPLES.

DESSERT.

Ashmead's Kernel
 Baddow Pippin
 Barcelona Pearmain
 Boston Russet
 Braddick's Nonpareil
 Claygate Pearmain
 Cockle Pippin
 Cornish Gilliflower
 Court Pendû Plat
 Downton Nonpareil
 Dredge's Fame
 Duke of Devonshire
 Dutch Mignonne
 Golden Harvey
 Golden Russet
 Hughes' Golden Pippin
 Hubbard's Pearmain
 Keddleston Pippin
 Lamb Abbey Pearmain
 Lodgemore Nonpareil

Macleans' Favourite
 Mannington's Pearmain
 Mela Carlo
 Nonpareil
 Northern Spy
 Ord's Apple
 Pearson's Plate
 Pinner Seedling
 Pitmaston Golden Pippin
 Pitmaston Nonpareil
 Pitmaston Pine Apple
 Ross Nonpareil
 Russet Table Pearmain
 Sam Young
 Sturmer Pippin
 Wyken Pippin

Brabant Bellefleur
 Brownless' Russet
 Dumelow's Seedling
 French Crab
 Gooseberry Apple
 Hambleton Deux Ans
 Hanwell Souring
 Minchall Crab
 Norfolk Beefing
 Norfolk Colman
 Norfolk Stone Pippin
 Northern Greening
 Reinette Blanche d'Espagne
 Rhode Island Greening
 Round Winter Nonesuch
 Royal Pearmain
 Royal Russet
 Striped Beefing
 Winter Majeting
 Winter Pearmain

KITCHEN.

Alfriston
 Beauty of Kent
 Bess Pool

II. NORTHERN DISTRICTS OF ENGLAND,

EXTENDING FROM THE RIVER TRENT TO THE RIVER TYNE.

1. SUMMER APPLES.

DESSERT.

Devonshire Quarrenden
 Early Harvest
 Irish Peach
 Joanneting
 Kerry Pippin

Margaret
 Oslin
 Whorle

Keswick Codlin
 Lord Suffield
 Manks Codlin
 Nonesuch
 Springrove Codlin

KITCHEN.

Carlisle Codlin

2. AUTUMN APPLES.

DESSERT.

Borsdörffer
Downton Pippin
Early Nonpareil
Franklin's Golden Pippin
Golden Monday
Golden Winter Pearmain
Red Ingestrie

Ribston Pippin
Stamford Pippin
Summer Pearmain
Wormsley Pippin
Yellow Ingestrie
KITCHEN.
Cellini
Emperor Alexander

Gloria Mundi
Greenup's Pippin
Hawthornden
Lemon Pippin
Mère de Ménage
Nelson Codlin
Nonesuch
Tower of Glammis

3. WINTER APPLES.

DESSERT.

Adams' Pearmain
Barcelona Pearmain
Bess Pool
Braddick's Nonpareil
Claygate Pearmain
Cockle Pippin
Court of Wick
Court Pendu Plat
Golden Pippin
Golden Reinette

Keddeleston Pippin
Margil
Nonpareil
Pitmaston Nonpareil
Royal Pearmain
Scarlet Nonpareil
Sturmer Pippin
Sykehouse Russet
KITCHEN.
Alfriston

Bedfordshire Foundling
Blenheim Pippin
Dumelow's Seedling
French Crab
Mère de Ménage
Nelson Codlin
Northern Greening
Round Winter Nonesuch
Yorkshire Greening

III. BORDER COUNTIES OF ENGLAND AND SCOTLAND,

AND THE WARM AND SHELTERED SITUATIONS IN OTHER PARTS OF SCOTLAND.

1. SUMMER AND AUTUMN APPLES.

DESSERT.

Bess Pool
Cellini
Devonshire Quarrenden
Early Julien
Federal Pearmain
Golden Monday
Greenup's Pippin
Grey Leadington
Irish Peach
Kerry Pippin

Margaret
Nonesuch
Oslin
Ravelston Pippin
Red Astrachan
Red Ingestrie
Sir Walter Blackett's
Summer Pearmain
Summer Strawberry
White Paradise
Whorle

Wormsley Pippin
Yellow Ingestrie

KITCHEN.

Carlisle Codlin
Dutch Codlin
Hawthornden
Keswick Codlin
Manks Codlin
Nelson Codlin
Springrove Codlin

2. WINTER APPLES.

*Those marked * require a wall.*

DESSERT.

*Adams' Pearmain
*Barcelona Pearmain
Bess Pool
*Braddick's Nonpareil
Court of Wick
*Downton Pippin
*Golden Pippin
*Golden Russet
*Margil

*Nonpareil
*Pearson's Plate
*Pennington's Seedling
*Ribston Pippin
*Scarlet Nonpareil
*Sturmer Pippin
Sykehouse Russet
Wyken Pippin
KITCHEN.
Bedfordshire Foundling

Brabant Bellefeur
Dumelow's Seedling
French Crab
Royal Russet
Rymer
Tower of Glammis
Winter Pearmain
Winter Strawberry
Yorkshire Greening

IV. NORTHERN PARTS OF SCOTLAND,

AND OTHER EXPOSED SITUATIONS IN ENGLAND AND SCOTLAND.

1. SUMMER AND AUTUMN APPLES.

*Those marked * require a wall.*

DESSERT.	*Ravelston Pippin	Hawthornden
Devonshire Quarrenden	Summer Strawberry	Keswick Codlin
Early Julien		Manks Codlin
Kerry Pippin	KITCHEN.	
Nonesuch	Carlisle Codlin	

2. WINTER APPLES.

DESSERT.	Winter Strawberry	Tower of Glammis
*Golden Russet		Yorkshire Greening
Grey Leadington	KITCHEN.	
*Margil	French Crab	

V. FOR ESPALIERS OR DWARF BUSHES.

These succeed well when grafted on the Paradise or Doucin stock; and from their small habit of growth, are well adapted for that mode of culture.

Adams' Pearmain	Golden Reinette	Oslin
American Mother Apple	Golden Russet	Pearson's Plate
Ashmead's Kernel	Hawthornden	Pennington's Seedling
Borovitsky	Holbert's Victoria	Pine Apple Russet
Boston Russet	Hubbard's Pearmain	Pine Golden Pippin
Braddick's Nonpareil	Hughes' Golden Pippin	Pinner Seedling
Cellini	Irish Peach	Pitmaston Golden Pippin
Christie's Pippin	Isle of Wight Pippin	Pitmaston Nonpareil
Claygate Pearmain	Joanneting	Pitmaston Pine Apple
Cockle Pippin	Keddleston Pippin	Red Ingestrie
Coe's Golden Drop	Kerry Pippin	Reinette Van Mons
Cornish Gilliflower	Keswick Codlin	Ronalds' Gooseberry
Court of Wick	Lamb Abbey Pearmain	Pippin
Court Pendu Plat	Lucombe's Pine	Ross Nonpareil
Cox's Orange Pippin	Maclean's Favourite	Russet Table Pearmain
Downton Pippin	Manks Codlin	Sam Young
Dutch Mignonne	Mannington's Pearmain	Scarlet Nonpareil
Early Harvest	Margaret	Scarlet Pearmain
Early Julien	Margil	Sturmer Pippin
Early Nonpareil	Melon Apple	Summer Golden Pippin
Franklin's Golden Pippin	Nanny	Summer Pearmain
Golden Harvey	Nonesuch	Sykehouse Russet
Golden Pippin	Nonpareil	Yellow Ingestrie

VI. FOR ORCHARD PLANTING AS STANDARDS.

These are generally strong growing or productive varieties, the fruit of which being mostly of a large size or showy appearance, they are on that account well adapted for orchard planting, to supply the markets.

Alfriston	Bedfordshire Foundling	Brabant Bellefleur
Barcelona Pearmain	Bess Pool	Brownless' Russet
Beauty of Kent	Blenheim Pippin	Cellini

Cox's Pomona	Hollandbury	Reinette de Canada
Devonshire Quarrenden	Kentish Fill Basket	Rhode Island Greening
Duchess of Oldenburgh	Kerry Pippin	Round Winter Noncsuch
Dumelow's Seedling	Keswick Codlin	Royal Pearmain
Dutch Codlin	Lemon Pippin	Royal Russet
Emperor Alexander	Lewis' Incomparable	Rymer
English Codlin	London Pippin	Small's Admirable
Fearn's Pippin	Longville's Kernel	Striped Beefing
Flower of Kent	Manks Codlin	Toker's Incomparable
Forge	Margaret	Tower of Glammis
French Crab	Mère de Ménage	Waltham Abbey Seedling
Gloria Mundi	Minchall Crab	Winter Codlin
Golden Noble	Minier's Dumpling	Winter Colman
Golden Winter Pearmain	Nelson Codling	Winter Majeting
Gooseberry Apple	Norfolk Bearer	Winter Pearmain
Hambledon Deux Ans	Norfolk Beefing	Winter Quoining
Hanwell Souring	Northern Greening	Wormsley Pippin
Harvey Apple	Reinette Blanche d'Es-	Wyken Pippin
Hoary Morning	pagne	Yorkshire Greening

THE BEST DESSERT APPLES,

ARRANGED IN THEIR ORDER OF RIPENING.

<i>July.</i>	<i>October and November.</i>	<i>October to March.</i>
Joanneting	Breedon Pippin	Court of Wick
Margaret	Pine Golden Pippin	Hormead Pearmain
	Red Ingestrie	Mannington's Pearmain
<i>July and August.</i>	<i>October to December.</i>	<i>October to April.</i>
Early Harvest	Broughton	Api
Sack and Sugar	Crofton Scarlet	
	Early Nonpareil	<i>October to June.</i>
<i>August.</i>	Franklin's Golden Pippin	Morris's Nonpareil Russet
Irish Peach	Gravenstein	
Devonshire Quarrenden	Wickham's Pearmain	<i>November to January.</i>
Large Yellow Bough		Borsdörffer
Margaret	<i>October to January.</i>	Downton Pippin
Whorle Pippin	American Golden Russet	
	Cornish Aromatic	<i>November to February.</i>
<i>August and September.</i>	Golden Winter Pearmain	Esopus Spitzenburgh
King of the Pippins	Isle of Wight Pippin	Loan's Pearmain
Oslin	Keeping Russet	Margil
Summer Golden Pippin	Lucombe's Pine Apple	Powell's Russet
	Maclean's Favourite	Reinette Jaune Sucrée
<i>September.</i>	Harvey's Wiltshire	Ross Nonpareil
Alexandra	Defiance	Russet Table Pearmain
	<i>October to February.</i>	Sam Young
<i>September and October.</i>	Barton's Incomparable	Ronald's Gooseberry Pippin
Bowyer's Russet	Cox's Orange Pippin	Siely's Mignonne
Kerry Pippin	Essex Pippin	Stoke Edith Pippin
Pineapple Russet	Brookes's	
Wormsley Pippin	Mickleham Pearmain	<i>November to March.</i>
Yellow Ingestrie	Morris' Court of Wick	Barcelona Pearmain
	Morris' Russet	Bess Pool
<i>October.</i>	Osterley Pippin	Claygate Pearmain
American Mother	Pomme Grise	Cobham
Nanny	Sykehouse Russet	
Welford Park Noncsuch		

Keddleston•Pippin
Mrs. Ward
Pennington's Seedling
Packhorse

November to April.

Forman's Crew
Golden Pippin
Golden Reinette
Hubbard's Pearmain
Braddick's Nonpareil
Reinette Franche
Wheeler's Russet

November to May.

Ashmead's Kernel
Baddow Pippin
Coe's Golden Drop
Reinette Grise

December and January.

Padley's Pippin
Pitmaston Pine Apple

December to February.

Adams' Pearmain
Aromatic Russet
Byson Wood Russet
Caraway Russet
Christie's Pippin
Golden Nonpareil
Hughes' Golden Pippin

Hunt's Duke of Gloucester
Melon
Pitmaston Golden Pippin
Pitmaston Nonpareil
Robinson's Pippin
Rosemary Russet

December to March.

Beachamwell
Federal Pearmain
Golden Knob
Golden Russet
Hunt's Deux Ans
Mela Carlo
Pearson's Plate
Reinette de Breda
Reinette Diel
Ribston Pippin
Taunton Golden Pippin
Yellow Newtown Pippin

December to April.

Eldon Pippin
Newtown Pippin
Pinner Seedling
Reinette Carpentin
Rushock Pearmain
Screveton Golden Pippin
Shakespeare
Wyken Pippin

December to May.
Cornish Gilliflower
Court Pandû Plat
Golden Harvey
Holbert's Victoria
Lord Burghley
Northern Spy
Reinette Van Mons
Reinette Verte

January to April.

Boston Russet
Brickley Seedling
Calville Blanche d'Hiver
Cockle's Pippin
Farleigh Pippin
Lamb Abbey Pearmain
Scarlet Nonpareil
Twining's Pippin

January to May.

New Rock Pippin
Nonpareil
Ord's
Uellner's Gold Reinette

February to May.

Duke of Devonshire

February to June.

Lodgemore Nonpareil
Sturmer Pippin
Wanstall

THE BEST KITCHEN APPLES,

ARRANGED IN THE ORDER OF RIPENING.

August.

Sugarloaf Pippin
Summer Stibbert
Williams' Favourite
Early Julien

August and September.

Carlisle Codlin
Duchess of Oldenburg
English Codlin
Cole
Keswick Codlin
Lord Suffield
Red Hawthornden

August to October.

Jolly Beggar
Springrove Codlin
Stirling Castle

September and October.

Grand Duke Constantine
Nonesuch
Summer Pearmain

September to December.

Emperor Alexander
Golden Noble
Waltham Abbey Seedling

September to January.

Broad-eyed Pippin
Nelson Codlin
Winter Codlin

October.

Cox's Pomona
Cellini

October to December.

Greenup's Pippin
Hawthornden
Hoary Morning
Moore's Seedling

October to January.

Brown Kenting
Castle Major
Catshead
Ecklinville Seedling
Flower of Kent
Galloway Pippin
Glory of the West
Harvey Apple
Hollandbury
Kentish Pippin
Melrose
Mère de Ménage

Rabine
Rymer
Yorkshire Greening

October to February.

Beauty of Kent
Lady Henniker
Lucombe's Seedling
Pile's Russet
Wadhurst Pippin
Watson's Dumpling

November to January.

Kentish Fill-basket
Queen of Sauce
Small's Admirable
Toker's Incomparable
Winter Hawthornden

November to February.

Blenheim Pippin
Caroline
Fearn's Pippin
Grange's Pearmain
Tower of Glamis

November to March.

Baxter's Pearmain

Bedfordshire Foundling
Dumelow's Seedling
Holland Pippin
Hoskreiger
Minchull Crab
Round Winter Nonesuch
Royal Pearmain
Royal Russet
Royal Somerset
Warner's King

November to April.

Brabant Bellefleur
London Pippin
Northern Greening
Alfriston
Omar Pasha
Reinette de Canada
Rhode Island Greening
Roundway Magnum Bonum
Winter Colman

November to May.

Betty Geeson
Minier's Dumpling.
Striped Beefing
Winter Quoining
Winter Greening

November to July.
Norfolk Stone Pippin

December to February.

Harvey's Pippin
Mitchelson's Seedling

December to March.

Dredge's Fame
Hanwell Souring
Stamford Pippin

December to April.

Dutch Codlin.
Reinette Blanche d'Espagne
Sweeny Nonpareil
Winter Pearmain

January to May.

Brownlees' Russet
Hambledon Deux Ans
Winter Majetin

January to June.

Norfolk Beefing

APRICOTS.

SYNOPSIS OF APRICOTS.

A. KERNELS BITTER.

* *Back of the stone impervious.*

A. Freestones.

Alberge
Brussels
Large Early
Liabaud
Luizet
Pine Apple
Red Masculine
Roman

Royal
St. Ambroise
Shipley's
White Masculine

B. Clingstones.

Black
Montgamet
Portugal

** *Back of the stone pervious.†*

Alsace
Beaugé
Desfarges
Early Moorpark
Hemskerck
Large Red

Moorpark
Oullins Early Peach
Peach
Sardinian
Viard

† The bony substance at the back of the stone is pervious by a passage through which a pin may be passed from one end to the other.

B. KERNELS SWEET.

A. *Freestones.*
 D'Ampuy
 Angoumois
 Breda
 Kaisha
 Musch Musch

Turkey
 Provence

B. *Clingstones.*
 Orange

Abricotin. See *Red Masculine*.

ALBERGE.—Fruit, small and flattened, narrower at the apex than at the base, and marked on one side with a very shallow suture. Skin, often thick and rough to the feel; greenish on the shaded side, but deep yellow where exposed to the sun, and marked with reddish spots. Stalk, inserted in a deep and narrow cavity. Flesh, deep orange, adhering somewhat to the stone, firm, vinous, and perfumed with an admixture of brisk acidity. Stone, large and flat. Kernel, bitter.

This is generally used for drying and preserving. It is ripe in the end of August. The tree of this variety is the largest and most vigorous grower of all the apricots, and bears abundantly. It is raised from seed, and is used in France as a stock on which to bud the other varieties; and hence there are many varieties of the *Alberge*, one of which has a sweet kernel, and is called *Alberge Aveline*.

Alberge de Montgamet. See *Montgamet*.

D'Alexandrie. See *Musch Musch*.

ALGIER.—The Algier Apricot is one of the earliest recorded varieties known in this country. It is mentioned by Parkinson, Ray, Miller, and Forsyth, but there is no record of it by any other English authors except Meager, who enumerates it in the list of varieties cultivated in the Brompton Park Nursery in 1690. What this variety was it is difficult now to determine. Mr. Thompson referred it to the Portugal, and as the meagre description we have of it by Miller and Forsyth accords very much with that variety, there is every reason to conclude that Mr. Thompson was correct. Parkinson's account of it is: "The Algier Apricocke is a smaller fruit than any of the other, and yellow, but as sweete and delicate as any of them, having a blackish stone within it little bigger than a Lacure [Black Heart] cherry-stone. This, with many other sorts, John Tradescante brought with him returning from the Algier voyage, whither he went voluntary with the Fleete that went against the Pyrates in the yeare 1620."

ALSACE.—This is a variety of the Moorpark, and is of a very large size, with a rich and juicy flavour; and the tree, unlike the others of the race, is vigorous and hardy, and does not die off in branches as the Moorpark does.

Amande Aveline. See *Breda*.

D'AMPUY.—This is a form of the Breda, and, like it, has a sweet kernel. It also resembles the Alberge, from which it differs in the former having a bitter kernel. This variety is much grown in the Department of the Rhône, where it is chiefly used for compôtes.

ANGOUMOIS (*Anjou; Rouge; Violet*).—Small, oval, flattened at the apex, marked on one side with a shallow suture. Skin, clear, deep yellow on the shaded side, but dark rusty brown on the side next the sun. Stalk, inserted in a deep and narrow cavity. Flesh, deep orange or reddish yellow, juicy and melting, separating from the stone; rich, sugary, and briskly flavoured, but, when highly ripened, charged with a fine aroma. Stone, broad and ovate, impervious. Kernel, sweet.

Ripe in the end of July. The tree is of very slender growth, with strong brown shining shoots.

There seems some confusion among pomologists regarding this. Diel makes it synonymous with Abricot Gros Orange, and I have met with it in some London nurseries under the name of Orange, where it caused great embarrassment by the difficulty of its propagation, for the true Orange Apricot takes freely on the stocks usually employed for apricots. This, however, as Bretonnerie says, requires to be budded on the almond. I quite agree with the author of the Luxemburg Catalogue in making Angoumois synonymous with Violet, the Violet of Duhamel being a very similar variety, if not identical with it. It is evident it is not the *Prunus dasycarpa* he refers to when describing the Violet, for, at page 142, t. 1, he mentions Abricot Noir as being grown at Trianon, the description of which is clearly that of *Prunus dasycarpa*.

Ananas. See *Breda*.

Ananas. See *Pine Apple*.

Anjou. See *Angoumois*.

Anson's. See *Moorpark*.

À TROCHETS.—A variety of the Peach Apricot, which blooms much later than that variety, and consequently is a better bearer, as its blossoms escape the early spring frosts. It was raised at Angers by M. Millet.

Aveline. See *Breda*.

BEAUGÉ.—A large variety of the Peach Apricot, ripening later than it in the middle of September.

BELLE DE TOULOUSE.—A very excellent late variety of the Peach Apricot; the latest of all.

BLACK (*Noir; Du Pape; Purple*).—Fruit, small, about the size and shape of a small Orleans plum, to which it bears some resemblance. Skin, of a purple colour on the side exposed to the sun, but reddish yellow on the shaded side, and covered with a delicate down. Flesh, reddish yellow, adhering a little to the stone, juicy but tasteless,

insipid, and quite worthless to eat. Stone, small, impervious on the back. Kernel, bitter.

Ripe in the beginning of August. The tree grows from ten to fifteen feet high, and is more fitted for an ornamental than a fruit-tree.

Blanc. See *White Masculine*.

Blenheim. See *Shipley's*.

BREDA (*Amande Aveline*; *Aveline*; *Ananas*; *De Hollande*; *Haselnussmandel*; *Noisette*).—Fruit, below medium size or small, roundish, compressed on the sides, in some cases so much as to be of a four-sided shape; divided on one side by a deep suture, which extends from the base to the apex, where it terminates in a depression. Skin, deep orange on the shaded side, but deep dull reddish orange dotted with brown and red dots on the side next the sun. Stalk, deeply inserted in a narrow cavity. Flesh, deep orange, tender, juicy, rich and highly flavoured, separating freely from the stone. Stone, small, smooth, and more round than that of any other variety, and without any pervious channel on the back. Kernel, sweet, like that of a hazel-nut.

An excellent early apricot, ripe on walls from the beginning to the middle of August; but on standards which bear well in sheltered situations it does not ripen till September. The tree is a good grower, with pretty strong shoots.

There is a diversity of opinion among pomologists as to what is the true Breda Apricot. It is evident that the variety here described is not the Breda of Miller and other authors of the last century; nor is it that which is still grown in nurseries at the present time, for both Roman and Brussels are to be found under the name of Breda. Knoop says the Breda Apricot is large, and sometimes larger than the Bois-le-Duc, which is the largest of all apricots. It cannot, therefore, be the same as this. In the Horticultural Tour of the Committee of the Caledonian Horticultural Society it is stated, when treating of the horticulture of Breda, "The Breda Apricot is well known and highly esteemed in Scotland, both on account of its large size and fine flavour, &c." The only conclusion I can come to therefore is, that the large apricot described by Miller, and which was cultivated in the gardens of this country for Breda, was either the Brussels or Orange. The Abricot de Hollande which I now describe has long been cultivated as the true Breda.

Brown Masculine. See *Red Masculine*.

BRUSSELS.—Fruit, medium sized, rather oval, flattened on the sides, marked with a suture, which is deep at the base, but diminishes at the apex. Skin, pale yellow, dotted with white on the shaded side, but red, interspersed with dark spots, next the sun. Flesh, yellow, firm, brisk flavoured, and separating freely from the stone. Stone, small, impervious on the back. Kernel, bitter.

A good hardy variety, ripe in the middle of August, but the fruit must not be allowed to become too ripe, as it is then pasty.

The tree is a free grower and an excellent bearer. It is the best to cultivate as a standard, and in favourable situations it produces fruit of finer flavour than when grown against a wall; but then it is a fortnight later.

CANINO GROSSO.—A fine large apricot, ripening at the same time as Royal. The tree is very robust.

Common. See *Roman*.

Crotté. See *Montgamet*.

De Nancy. See *Peach*.

DESFARGES.—Fruit, large, somewhat oval, widest towards the apex, and narrowing a little towards the stalk, marked with a narrow and rather deep suture. Skin, covered with very fine down, sometimes almost smooth, of a deep golden yellow when ripe, mottled with reddish orange and strewed with dark red dots. Flesh, tender, juicy, perfumed, and with a slight musky flavour, separating from the pervious stone. Kernel, bitter.

A very early apricot; ripe in the middle of July.

This was raised by M. Desfarges of St. Cyr, near Lyons, and M. Mas says it is invaluable for market.

DE SALUCE.—A large variety of the Peach Apricot.

Du Clos. See *Luitzet*.

Dunmore. See *Moorpark*.

DUVAL.—A large Peach Apricot, a fortnight later in ripening than its parent.

Early Orange. See *Orange*.

EARLY MOORPARK.—Fruit, roundish, inclining to oval, with a very deep suture on one side extending from the base to the apex. Skin, yellow, mottled and dotted with crimson on the exposed side. Flesh, in all respects resembling that of the Moorpark. Stone, oblong, with a covered channel along the back, which is pervious. Kernel, bitter.

This ripens three weeks before the Moorpark, and is a first-rate variety.

GLOIRE DE POURTALES.—This is very similar to Canino Grosso; is a bad bearer, and not worth cultivating.

GOLDEN DROP.—Fruit, small, about the size of the Orange Apricot. Skin, bright orange with streaks of red on the exposed side. Flesh, melting and juicy, with a rich flavour somewhat resembling a pine-apple.

An excellent early apricot; ripe in the middle of July. The tree is very tender.

This was raised by Mr. Rivers, of Sawbridgeworth, from Musch Musch.

Gros d'Alexandrie. See *Large Early*.

Gros Commun. See *Roman*.

Gros Pêche. See *Peach*.

Gros Précoce. See *Large Early*.

Gros Rouge. See *Large Red*.

Grosse Frühe. See *Large Early*.

Hasselnussmandel. See *Breda*.

Frühe Muscateller. See *Masculine*.

Early Red Masculine. See *Red Masculine*.

HEMSKERK.—Fruit, rather large, round, flattened on the sides; the suture distinct, higher on one side than the other. Skin, yellow on the shaded side, and reddish next the sun. Flesh, bright orange, tender, rich, and juicy, separating from the stem. Stone, small, pervious on the back. Kernel, bitter.

This very much resembles, and, according to some, equals, the Moorpark. It ripens in the end of July and beginning of August. The tree is hardy and an excellent bearer, closely resembling in its wood and foliage the Moorpark, of which it is a variety. It is much more hardy than that variety, and not liable to gum and die off in the same manner.

De Hollande. See *Breda*.

Hunt's Moorpark. See *Moorpark*.

KAISHA.—Fruit, medium sized, roundish, marked with a suture, which is deep towards the stalk, and gradually diminishes towards the apex, which is pitted. Skin, pale lemon-coloured on the shaded side, and tinged and mottled with red next the sun. Flesh, transparent, separating freely from the stone, clear pale yellow, tender, and very juicy, sugary, and richly flavoured. Stone, small, roundish. Kernel, sweet.

An excellent early variety; ripe in the middle of August.

It was introduced from Syria by Mr. Barker, Consul at Aleppo, from whom I received grafts in 1842, and was first brought into notice by Messrs. James Veitch and Son, of Exeter.

LARGE EARLY (*Gros Précoce*; *Gros d'Alexandrie*; *Grosse Frühe*; *De St. Jean*; *Précoce d'Esperen*; *Précoce d'Hongrie*).—Fruit, above the medium size, rather oblong, and flattened on the sides, considerably swollen on one side of the suture, which is deep and extends across to the opposite side of the apex, which terminates in a sharp point. Skin, pale orange on the shaded side, bright orange and spotted with red next the sun; slightly downy. Flesh, deep orange, rich, juicy, separating from the stone, which is very flat, oval, sharp at the point, and deeply channelled, but not pervious on the back. Kernel, bitter.

One of the most valuable apricots, not only on account of its excellent flavour, but for its great earliness, being ripe in the end of July and beginning of August.

LARGE RED (*Gros Rouge*).—This is a variety of the Peach Apricot, and of a deeper colour than that variety. It is large, and of a deep orange red colour. The flesh is rich and juicy, and separates freely from the stone. Stone, pervious along the back. Kernel, bitter.

The tree is hardier than the Moorpark.

LIABAUD.—Fruit, large, oval, and inclining to oblate, being somewhat flattened; marked with a narrow, pretty deep suture. Skin, pale yellow, with a tinge of orange next the sun. Flesh, pale orange, tender, juicy, transparent, melting, richly flavoured and perfumed, separating freely from the stone, which is impervious. Kernel, bitter.

An early apricot of excellent quality; ripe nearly a month before Moorpark.

The tree is hardy and a good bearer.

Raised by M. Liabaud at Croix-Rousse, near Lyons.

LUIZET (*Du Clos*).—Fruit, large, oval, marked on one side by a distinct suture, which is higher on one side than the other. Skin, orange, covered next the sun with a crimson cheek, which is dotted with darker crimson. Flesh, deep yellow, firm, rich flavoured, and perfumed, separating freely from the stone, which is impervious. Kernel, bitter.

A fine early apricot; ripe in July.

Raised by M. Luizet, of Ecully, near Lyons.

Mâle. See *Portugal*.

MONTGAMET (*Crotté; Alberge de Montgamet*).—Fruit, of small size, oval, somewhat compressed on the sides, and marked with a shallow suture. Skin, pale yellow, with a slight tinge of red on the side next the sun. Flesh, yellowish, firm, adhering to the stone, juicy, and agreeably acid, but when well ripened it is highly perfumed. Stone, impervious, roundish. Kernel, bitter.

Ripe in the end of July, and generally used for preserving.

MOORPARK (*Anson's; Dunmore's; Hunt's Moorpark; Oldaker's Moorpark; Sudlow's Moorpark; Temple's; Walton Moorpark*).—Fruit, large, roundish, and compressed on the sides, marked with a shallow suture, which is considerably swollen on one side, giving the fruit an irregular form. Skin, pale yellow on the shaded side, and deep orange clouded with brownish red, interspersed with brown and red specks, on the side next the sun. Stalk, inserted in a wide and open cavity, deeply furrowed on one side. Flesh, deep reddish orange, very juicy, particularly rich and vinous, and separating freely from the stone, which is large, rough, and rugged, and the back of which is not channelled but covered, preserving a cavity which is filled with fibre, and through which a pin may be passed from one end to the other. Kernel, bitter.

A well-known apricot of great excellence; ripe on walls in the end of August and beginning of September.

The tree is a free grower in its early stages, producing long and strong shoots, and acquiring a luxuriance which is not conducive to the production of fruit. To counteract this should be the chief aim of the cultivator. The way to do this is to root-prune the tree about the beginning of August, by removing a portion of the soil and cutting away some of the strongest of the roots. This will check the too abundant supply of sap, diminish the excessive production of wood, regulate the development of the tree, and consequently tend to a production of fruit. A south-east aspect is the best on which to grow the Moorpark. If grown on a south wall it ripens unequally, the side next the sun being quite ripe when the other is hard.

There is a disease to which the Moorpark is liable, and which is sometimes attended with very serious consequences. It shows itself first in the leaves, which all of a sudden flag and wither away, and the branch which bears them dies. Frequently a whole limb, or the whole of one side of a tree, will exhibit this appearance in the space of a few hours. This effect arises, not as some say from the stock on which it is worked, or the soil in which it is planted, for it is met with on every description of stock and in all kinds of soil. It is not the result of a languid circulation, for trees in the full vigour of growth are as subject to it as those which are aged and going to decay; but it is because of the naturally delicate constitution of this variety, which cannot withstand uninjured this variable climate of ours. It is caused from injuries received by frost either in spring or early summer, or in winter after a wet autumn when the wood has not been properly ripened. The frost lacerates the sap vessels of the external layers of the wood, and the circulation is limited to the inner layers. When vegetation commences, and after the leaves are fully developed on the injured branch, the demand on the powers of the branch for a supply of sap to the leaves fails, and when the sun becomes powerful and evaporation increases the supply becomes proportionately less, and for want of nourishment the leaves flag and the branch withers and dies.

I doubt very much if there is any material difference between the Moorpark and the Peach Apricot. As the Peach Apricot reproduces itself from the stone many seedlings have been raised from it, to which the raisers have given names; but these so closely resemble the original in every particular, that they are not worthy of being looked upon as distinct. I believe the Moorpark is one of these; it resembles the Peach Apricot so closely as not to be distinguishable from it; and the only characteristic to show that they are not identical is, that the Moorpark will grow on the common plum stock, which the peach will not.

The Moorpark Apricot is said by some to have been introduced by Lord Anson from the Continent, and planted at Moorpark, near Watford, in Hertfordshire. By others its introduction is ascribed to Sir Thomas More, who, in the beginning of last century, is also said to have planted it at Moorpark; and a third account is that Sir William Temple introduced it. But by whomsoever it was raised or

introduced, or at what period, it is quite certain it was very little known till late in the century. Neither Hitt nor Miller notices it in any of the editions of their works. I do not find it mentioned in any of the Brompton Park catalogues before 1784, when it is called Temple Apricot. In 1788 it is first called Moorpark. In 1784 it was cultivated to the extent of three rows, or 300 plants; but in 1797 the quantity was increased to thirty-five rows, or 3,500 plants.

MUSCH MUSCH (*d'Alexandrie*).—Fruit, small, almost round, and slightly compressed, marked with a deep suture on one side. Skin, deep orange, tinged with red on the side exposed to the sun, and pale yellow where shaded. Flesh, orange, very tender and delicate, juicy, rich, sweet, and perfumed, and so translucent as to show the appearance of the stone through it, and from which it separates freely. Stone, roundish and flattened, with a sharp ridge on the side. Kernel, sweet.

This is a very sweet apricot; ripe in the end of July. The tree is a free grower, but delicate on account of its early vegetation, which exposes it to the effects of spring frosts. It is distinguished from every other variety by its greenish fawn-coloured shoots and its small pointed leaves. It requires a warm, sheltered situation.

This variety is said by some to take its name from Musch, a town on the frontiers of Turkey; but Regnier, in the *Magazin Encyclopédique* for November, 1815, says when he was in Egypt he saw small dried apricots, which were brought by the inhabitants from the Oasis, which were called Mich-mich. These were in all probability the variety now called Musch Musch. It was known to Duhamel, but is not described by him, as its cultivation was unsuccessful in the neighbourhood of Paris, on account of its early blooming and suffering from the spring frosts.

Musqué Hatif. See *Red Masculine*.

De Nancy. See *Peach*.

NEW LARGE EARLY.—Fruit, larger than Breda, about the size of Royal Apricot, oval. Skin, white, like Sardinian. Flesh, very rich, and with a sweet, honied juice.

This is the earliest of all apricots, and ripens in an orchard house about the 20th of June.

It was raised from Angoumois by Mr. Rivers, of Sawbridgeworth, and first fruited in 1873.

Noir. See *Black*.

Noisette. See *Breda*.

Oldaker's Moorpark. See *Moorpark*.

ORANGE (*Early Orange; Persian; Royal Persian; Royal George; Royal Orange*).—Fruit, above medium size, roundish, one side swelling more than the other. Skin, pale orange in the shade; deep orange, tinged with red, next the sun. Suture, well defined, deep towards the stalk. Flesh, deep orange, firm, and adhering to the stone, which is small, smooth, thick, and impervious. Kernel, sweet.

Ripe in the middle of August.

OULLINS EARLY PEACH (*Pêche Hatif d'Oullins*).—This is an early form of the Peach Apricot, of large size, most delicious flavour, and ripens three weeks earlier. The tree is a great bearer.

Du Pape. See *Black*.

PEACH (*Pêche*; *Gros Pêche*; *De Nancy*; *De Wirtemberg*; *Royal Peach*).—Fruit, large, oval, and flattened, marked with a deep suture at the base, which gradually diminishes towards the apex. Skin, pale yellow on the shaded side, and with a slight tinge of red next the sun. Flesh, reddish yellow, very delicate, juicy, and sugary, with a rich and somewhat musky flavour. Stone, large, flat, rugged, and pervious along the back. Kernel, bitter.

Ripe in the end of August and beginning of September.

This is not the Abricot Pêche of Duhamel, that being our White Masculine; but the Abricot Pêche of Bretonnerie and Schabol.

I regard the Peach Apricot and the Moorpark as distinct varieties, but they are so similar in all essential points that they may for all practical purposes be considered identical. There is no doubt, as nurserymen know, that while the Moorpark may be budded freely on the Common Plum, the Peach Apricot requires the Brussels, Brompton, and Damas Noir stocks.

Forsyth says the Peach Apricot was brought to this country by the Duke of Northumberland in 1767; but Switzer, writing in 1724, speaks of "a very large kind of apricock that is cultivated at Woolhampton, Berkshire, as big as a large peach, and is there called the French Apricock."

The Peach Apricot is said to have originated in Piedmont as a seedling from Alberge, but at what period is unknown. It is not mentioned in the *Jardinier Français* of 1653, nor in any of the editions of *De Quintinye*. The earliest record of it among continental writers is by Roger Schabol.

PÊCHE TARDIF—Is a late form of Peach Apricot, to which it is quite similar, and ripens a fortnight later.

Pêche. See *Peach*.

Pêche Hatif d'Oullins. See *Oullins Early Peach*.

Persian. See *Orange*.

PINE APPLE (*Ananas*).—Fruit, large, roundish and flattened, and marked with a rather shallow suture. Skin, thin and delicate, of a deep golden yellow on the shaded side, but with a highly coloured red cheek where exposed to the sun, and speckled with large and small red specks. The flesh is reddish yellow, tender, but somewhat firm; never becomes mealy, but is juicy, and with a rich pine-apple flavour. Stone, oval, three-ribbed, and impervious along the back. Kernel, bitter.

Ripens in the middle of August.

PORTUGAL (*Mâle*).—Fruit, very small, resembling in shape and size the Red Masculine. It is round, and divided on one side by a deep suture. Skin, pale yellow on the shaded side, and deep yellow, tinged with red, and marked with brown and red russet spots on the

side next the sun. Flesh, deep yellow, tender, melting, with a rich sugary and musky flavour; adhering somewhat to the stone. Stone, almost round, impervious along the back. Kernel, bitter.

Ripe in the beginning and middle of August.

Précoce. See *Red Masculine*.

Précoce d'Esperen. See *Large Early*.

Précoce d'Hongrie. See *Large Early*.

PRÉCOCE D'ORLÉANS.—Fruit, round; ripening at the same time as *Précoce d'Oullins*, to which it is much inferior.

PRÉCOCE D'OULLINS.—A good early apricot, quite distinct from *Oullins Early Peach*, to which it is much inferior. The tree is a very delicate grower.

PROVENCE.—Fruit, small; compressed on the sides, marked with a deep suture, which extends from the base to the apex, and is higher on one side than the other. Skin, yellow on the shaded side, but red where exposed to the sun. Flesh, yellow and melting, with a rich flavour and pleasant aroma, but rather dry. Stone, rugged. Kernel, sweet.

Ripe in the end of July. The tree is a free grower, with pretty long shoots, which are thickly set with triple and sometimes quadruple buds.

Purple. See *Black*.

RED MASCULINE (*Abricotin; Brown Masculine; Early Red Masculine; Frühe Muscateller; Musqué Hâtif; Précoce*).—Fruit, small, a little over an inch in diameter; roundish, inclining to oblate, marked with a suture, which is rather deep at the stalk, and becomes more shallow towards the apex. Skin, bright yellow on the shaded side, and deep orange spotted with dark red next the sun. Flesh, deep orange, tender, and juicy, with a sweet and somewhat musky flavour, separating freely from the stone. Stone, thick, obtuse at the ends, and impervious along the back. Kernel, bitter.

A very early apricot; ripe on a wall in the middle and end of July.

This is a very old variety, being mentioned by Parkinson as early as 1629, and appears to have been so well known that every subsequent writer takes notice of it.

ROMAN (*Common; Transparent*).—Above medium size, oblong, sides compressed. Skin, pale yellow, with rarely a few red spots next the sun. Suture scarcely perceptible. Flesh, dull yellow, soft, and dry, separating from the stone, and possessing a sweet and agreeable acid juice, that makes it desirable for preserving. Stone, oblong, impervious. Kernel, bitter.

Ripe in the middle of August.

Rouge. See *Angoumois*.

ROYAL.—Large, oval, and slightly compressed. Skin, dull yellow, tinged with red where exposed. Suture, shallow. Flesh, pale orange, firm, juicy, rich, and vinous, separating from the stone. Stone, large and oval, impervious. Kernel, bitter. An excellent apricot, and little inferior to the Moorpark.

Ripe in the beginning of August.

Royal George. See *Orange*.

Royal Orange. See *Orange*.

Royal Peach. See *Peach*.

Royal Persian. See *Orange*.

SARDINIAN (*De Sardaigne*).—This is a small early apricot, not much larger than the Red Masculine, but equally as early, and much superior in flavour to it. The skin is white, but where exposed to the sun it is spotted with a few crimson spots, and sometimes has a flush of red. The fruit has a deep suture on one side. The flesh is very juicy, with a sprightly sweet flavour, which is very agreeable. The stone is very small, not more than half an inch long, with a covered channel, which is pervious. Kernel, bitter.

The tree is a great bearer, and ripens its fruit as early as the Red Masculine.

ST. AMBROISE.—This is a large, early apricot, almost the size of, and earlier than the Moorpark. It is compressed, of a deep yellow colour, reddish next the sun. Flesh, juicy, rich, and sugary.

Ripe in the middle of August, and the most prolific apricot in cultivation.

De St. Jean. See *Large Early*.

SHIPLEY'S (*Blenheim*).—Large, oval. Skin, deep yellow. Flesh, yellow, tolerably rich and juicy. Stone, roundish and impervious. Kernel, bitter. Very productive and early, but not so rich as the Moorpark.

Ripe in the end of July and beginning of August.

It was raised by Miss Shipley, the daughter of a former gardener to the Duke of Marlborough at Blenheim.

Sudlow's Moorpark. See *Moorpark*.

TARDIVE D'ORLÉANS.—This is a late variety, ripening a fortnight after the Moorpark, but the tree is a bad bearer.

Temple's. See *Moorpark*.

Transparent. See *Roman*.

TRIOMPHE DE BUSSIER.—A variety of Peach Apricot which is rather later than its parent.

TURKEY.—Medium size, nearly round, not compressed. Skin, deep yellow; brownish orange next the sun, and spotted. Flesh, pale yellow, firm, juicy, sweet, and pleasantly sub-acid, separating from the stone. Stone, large, rugged, and impervious. Kernel, sweet.

Ripe in the middle of August.

VIARD.—This is an early variety of the Peach Apricot, with rich, juicy flesh. The tree is hardy.

Violet. See *Angoumois*.

Walton Moorpark. See *Moorpark*.

WHITE MASCULINE (*Abricot Blanc*; *Abricot Pêche* of Duhamel).—Fruit, small, round, and somewhat compressed at both ends. Skin, covered with a fine white down; pale yellow, tinged with brownish red next the sun, and dull white in the shade. Flesh, pale yellow, adhering in some degree to the stone; fine and delicate, juicy, sugary, and excellent. Kernel, bitter.

Ripe in the end of July.

The tree is of small growth, and very tender; very similar in all its parts to the Red Masculine. It is rarely cultivated, having little to recommend it except its earliness; and as there are other varieties of superior excellence possessing the same qualification, the White Masculine is now rarely met with.

De Wirtemberg. See *Peach*.

LIST OF SELECT APRICOTS.

I.—FOR THE SOUTHERN COUNTIES OF ENGLAND,

EXTENDING AS FAR NORTH AS THE RIVER TRENT.

*Those marked with an asterisk * are suitable for small gardens.*

For Walls,

*Belle de Toulouse	Large Early	*Oullins Early Peach
*Early Moorpark	Moorpark	*Peach
Golden Drop	*New Large Early	Pine Apple
Kaisha		

For Standards.

Breda	Brussels	Moorpark	Turkey
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II.—FOR THE NORTHERN COUNTIES OF ENGLAND,

EXTENDING FROM THE TRENT TO THE TYNE.

Breda	Hemskerk	*Moorpark
*Early Moorpark	*Large Early	Roman

III.—BORDER COUNTIES OF ENGLAND AND SCOTLAND,

AND OTHER FAVOURABLE SITUATIONS IN SCOTLAND.

Breda Brussels	*Early Moorpark Hemskerk	*Moorpark Roman
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IV.—VARIETIES BEST ADAPTED FOR PRESERVING.

Alberge Kaisha	Moorpark Musch Musch	Roman Turkey
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BERBERRIES.

THE COMMON BERBERRY is found wild in hedgerows, and is also sometimes grown in shrubberies, both as an ornamental plant, and for its fruit, which is preserved in sugar, for use in the dessert. The best variety to cultivate for that purpose is the following, but it is difficult to be obtained true.

STONELESS BERBERRY.—A variety of the Common Berberry, without seeds. This character is not assumed till the shrub has become aged. Young suckers, taken from an old plant of the true variety, very frequently, and indeed generally, produce fertile fruit during the early years of their growth; it is, therefore, necessary that the plants be taken from an aged stock, in which the stoneless character had been manifested, to be certain that the variety is correct.

↓ CHERRIES.

SYNOPSIS OF CHERRIES.

All the varieties of cultivated cherries consist of eight races, into which I have arranged them:—I. The sweet, heart-shaped cherries, with tender and dark-coloured flesh and skin, I have called **BLACK GEANS**. II. The pale-coloured, sweet cherries, with tender and translucent flesh and skin, I have distinguished by the name of **RED GEANS**. III. Dark-coloured, sweet cherries, with somewhat of the Bigarreau character. Their flesh is not so firm and crackling as that of the Bigarreaus, but considerably harder than in the Black Geans, and these I propose to call **BLACK HEARTS**. IV. Includes the **WHITE HEARTS** or **BIGARREAU**s, properly so called, with red or light-coloured

mottled skin, and hard crackling flesh. V. These, having a dark skin and flesh, and deeply-coloured juice, are called **BLACK DUKES**. VI. Embraces all those nearly allied to the Black Dukes, but with pale red skin, translucent skin and flesh, and uncoloured juice; they are, therefore, distinguished as **RED DUKES**. VII. Includes all those, the trees of which have long, slender, and pendant shoots, and dark-coloured fruit, with acid, coloured juice, and termed **BLACK MORELLOS**; and VIII. I have called **RED MORELLOS**; they include all those pale red, acid varieties, of which the Kentish cherry is the type.

I. GEANS.

Branches, rigid and spreading, forming round-headed trees. Leaves, long, waved on the margin, thin and flaccid, and feebly supported on the footstalks. Flowers, large, and opening loosely, with thin, flimsy, obovate, or roundish-ovate petals. Fruit, heart-shaped, or nearly so. Juice, sweet.

§ *Fruit obtuse, heart-shaped. Flesh tender and melting.*

* *Flesh dark; juice coloured.*—BLACK GEANS.

Baumann's May	Joc-o-sot
Black Eagle	Knight's Early Black
Early Lyons	Late Purple Gean
Early Purple Gean	Luke Ward's
Early Rivers	Osceola
Guigne Très Précocé	Waterloo
Hogg's Black Gean	Werder's Early Black

** *Flesh pale; juice uncoloured.*—RED GEANS.

Amber Gean	Frogmore Early
American Doctor	Hogg's Red Gean
Belle d'Orléans	Manning's Mottled
Delicate	Ohio Beauty
Downer's Late	Sparhawk's Honey
Early Amber	Transparent Gean
Early Jaboulay	

§§ *Fruit heart-shaped. Flesh half-tender, firm, or crackling.*

* *Flesh dark; juice coloured.*—BLACK HEARTS.

Bigarreau de Mezel	Early Black Bigarreau
Bigarreau Noir de Schmidt	Logan
Black Hawk	Monstrous Heart
Black Heart	Ox-Heart
Black Tartarian	Pontiac
Bohemian Black Bigarreau	Powhatten
Brant	Rival
Büttner's Black Heart	Tecumseh
Corone	Tradescant's Heart

** *Flesh pale ; juice uncoloured* —RED HEARTS OR BIGARREAUS.

Adams' Crown	Gascoigne's Heart
American Heart	Harrison's Heart
Belle Agathe	Early Prolific
Belle de Rocmont	Elton
Bigarreau	Florence
Bigarreau de Hildesheim	Governor Wood
Bigarreau de Hollande	Kennicott
Bigarreau Jaboulay	Lady Southampton's
Bigarreau Legrey	Late Bigarreau
Bigarreau Napoléon	Ludwig's Bigarreau
Bigarreau Reverchon	Mammoth
Bowyer's Early Heart	Mary
Büttner's Yellow	Red Jacket
Cleveland Bigarreau	Rockport Bigarreau
Downton	Tardive de Mans
Drogan's White Bigarreau	Tobacco-Leaved
Drogan's Yellow Bigarreau	White Heart
Early Red Bigarreau	White Tartarian

II. GRIOTTES.

Branches, either upright, spreading, or more or less long, slender, and drooping. Leaves, flat, dark green, glabrous underneath, and borne stiffly on the leaf-stalks ; large and broad in §, and small and narrow in §§. Flowers in pedunculate umbels, cup-shaped, with firm, stiff, and crumpled orbicular petals. Fruit, round or oblate, sometimes, as in the Morello, inclining to heart-shaped. Juice, sub-acid or acid.

§ *Branches upright, occasionally spreading. Leaves large and broad.*

* *Flesh dark ; juice coloured.*—BLACK DUKES.

Archduke	May Duke
Büttner's October	Nouvelle Royale
Duchesse de Pallnau	Royal Duke
Empress Eugénie	De Soissons
Jeffrey's Duke	

** *Flesh pale ; juice uncoloured.*—RED DUKES.

Belle de Choisy	Great Cornelian
Belle de Magnifique	Late Duke
Carnation	Reine Hortense
Coe's Late Carnation	Tomato
Dechenaut	Transparent

§§ *Branches long, slender, and drooping. Leaves small and narrow.*

* *Flesh dark ; juice coloured.*—BLACK MORELLOS.

Double Natte	Morello
Early May	Ostheim
Griotte de Chaux	Katafia
Griotte Imperiale	Shannon Morello
Griotte de Kleparow	

** *Flesh pale; juice uncoloured.*—RED MORELLOS OR KENTISH.

All Saints	Gros Gobet
Cluster	Kentish
Flemish	Paramdam

À Bouquet. See *Cluster*.

Allendorfer Kirsche. See *Carnation*.

ABBESSE D'OIGNIES.—Fruit, large and round, like a large Late Duke, and somewhat inclined to oblate. Skin, bright cornelian red, with sometimes a russety patch or amber-coloured mottle about the apex. Stalk, green, short, and very stout, little more than an inch long. Flesh, half tender, with a briskly acid flavour. Stone, large and coarse.

A second-rate cherry of the Red Duke class. It is a large and showy fruit, but not superior or equal to Belle Magnifique, which belongs to the same class.

ADAMS' CROWN (*Adams' Crown Heart*).—Fruit, medium-sized, obtuse heart-shaped, and slightly compressed on the side, marked with a shallow suture. Skin, pale red, mottled with yellow. Stalk, two inches long, inserted in a rather deep cavity. Flesh, white, tender, juicy, and richly flavoured.

An excellent early cherry, allied to the White Heart. It is ripe the first week in July. The tree is an excellent bearer, and well suited for orchard planting.

It is extensively grown in the orchards about Rainham, Sittingbourne, and Faversham, for the supply of the London markets. It is not a very old variety, as I have met with old people about Sittingbourne who recollect when it was first introduced. It is said to have been raised by a person of the name of Adams in that neighbourhood.

Adams' Crown Heart. See *Adams' Crown*.

Allerheiligen. See *All Saints*.

ALL SAINTS (*Cerisier de la Toussaint; De St. Martin; Allerheiligen; Statsblühenderkirsche; Immerblühende; Oktoberkirsche; St. Martin's Weichsel; Zwillingkirsche; Monats Weichsel; Grünekirsche; Cerisier Pleureur; Saint Martin's Amarelle; Monats Marelle; Cerise Tardive; Tardive à Bouquet; Autumn-bearing Cluster; Marbœuf; Guignier à Rameaux Pendants; Tardif à Grappes; Weeping Cherry*).—Fruit, small, oblate, slightly compressed on the side, which is marked with a shallow suture. Skin, bright red, becoming dark red as it hangs. Stalk, two inches long. Flesh, white, reddish near the stone, juicy, and acid.

A variety of cherry which is grown more for curiosity and ornament than for its fruit. It is *Cerasus semperflorens* of Decandolle.

Amarelle du Nord. See *Ratafla*.

AMBER GEAN.—Fruit, below medium size, generally borne in clusters of three together, obtuse heart-shaped. Skin, thin and transparent, so as to exhibit the grain of the flesh through it, of a pale yellow or amber colour, tinged with delicate red. Stalk, slender, about one and a half inch long. Flesh, white, tender, juicy, and melting, with a rich, sweet, and delicious flavour.

An excellent cherry, but small, which is an objection to it. It ripens in the beginning of August. The tree is an abundant bearer, succeeds well as a standard, and is well suited for orchard planting. The lateness of its maturity is a recommendation to it.

Amber Heart. See *White Heart*.

Ambrée. See *Belle de Choisy*.

Ambrée à Gros Fruit. See *Belle de Choisy*.

Ambrée à Petit Fruit. See *White Tartarian*.

AMERICAN AMBER (*Bloodgood's Amber*; *Bloodgood's Honey*; *Bloodgood's New Honey*).—Fruit, medium-sized, produced in clusters of three and four together, roundish, inclining to cordate, and indented at the apex. Skin, very thin, smooth, and shining, of a clear pale yellow at first, but afterwards mottled and clouded with bright red. Stalk, an inch and a half to nearly two inches long, inserted in a narrow and shallow depression. Flesh, amber-coloured, tender, and very juicy, with a brisk but not a rich flavour.

An American cherry of only second-rate quality; ripe the middle of July.

The tree is an abundant bearer; a very strong and vigorous grower.

It was raised by Mr. Daniel Bloodgood, of Flushing, Long Island, U.S., and I received it first from Mr. Warren, of Boston, in 1847.

AMERICAN DOCTOR (*The Doctor*).—Fruit, medium-sized, obtuse heart-shaped, marked on one side with a shallow suture. Skin, clear yellow, washed with red. Stalk, an inch and a half long. Flesh, yellowish white, tender, juicy, sweet, and richly flavoured. End of June.

I have named this "American Doctor" to distinguish it from the German "Doktorkirsche."

AMERICAN HEART.—Fruit, above medium size, produced in clusters; heart-shaped, and irregular in its outline, somewhat of a square figure, being in some instances almost as broad at the apex as the base. Skin, pale yellow, but changing to bright red, mixed with a little amber. Stalk, slender, nearly two inches long, inserted in a narrow and shallow cavity. Flesh, half tender, crackling, juicy, and well flavoured.

An American cherry of second-rate quality, requiring a very favourable season to have it of good flavour.

Anglaise Tardive. See *Late Duke*.

Angleterre Hâtive. See *May Duke*.

Ansell's Fine Black. See *Black Heart*.

ARCHDUKE (*Griotte de Portugal*).—Fruit, larger than that of *May Duke*, nine-tenths of an inch wide, and eight-tenths deep, obtuse heart-shaped, and with a deeply-marked suture at the apex, which diminishes towards the stalk, and very slightly pitted at the apex, in which the yellow style-point is placed. Skin, thin, pale red at first, but becoming dark red, and when allowed to hang till fully ripe it is almost black. Peduncle, long. Stalk, very slender and green, an inch and a half to two inches long, deeply inserted. Flesh, deep red, very tender and juicy, sweet, and briskly flavoured; but sugary when highly ripened.

Ripe in the middle and end of July. The tree is somewhat pendulous when old.

The true Archduke cherry has become very scarce, as for many years past *Anglaise Tardive* has been propagated under that name, chiefly, I believe, through it being made synonymous with that variety by some authors. I met with the true sort in the nurseries at Sawbridgeworth in 1847; and Mr. Rivers then informed me that it had been grown there by his ancestors for upwards of a century. The same variety is still propagated there. Even in Parkinson's time it was difficult to obtain it true, for he says, "Scarce one in twentie of our Nurseriemen doe sell the right, but give one for another: for it is an inherent qualitie almost hereditarie with most of them to sell any man an ordinary fruit for whatsoener rare fruit he shall aske for: so little they are to be trusted."

Armstrong's Bigarreau. See *Bigarreau de Hollande*.

À Trochet. See *Cluster*.

Autumn Bigarreau. See *Belle Agathe*.

Baramdam. See *Paramdam*.

BAUMANN'S MAY (*Bigarreau de Mai*).—Fruit, generally produced in pairs, rather below medium size; ovate-cordate, and irregular in its outline. Skin, of a fine dark clear red, assuming a deeper colour when at maturity. Stalk, an inch and a half to an inch and three quarters long, stout at the insertion, and placed in a narrow and irregular cavity. Flesh, purple, tender, juicy, sweet, and well-flavoured.

As an early cherry this is a fruit of first-rate excellence, far surpassing the *Early May*, which has hitherto been cultivated more on account of its earliness than any intrinsic merit it possesses as an earliest fruit; and on this account *Baumann's May*, as it becomes more generally known, must ultimately supersede its cultivation. This excellent variety ripens in the third or last week in May.

The tree is a most abundant and early bearer, with strong and vigorous shoots, and large dark-coloured leaves, but not like those of a *Bigarreau*; neither is the character of the fruit in accordance with

that class : hence Mr. Downing dropped the name of Bigarreau, and substituted that which I have adopted.

I received it in 1846 from Messrs. Baumann, of Bolwyller, near Mulhausen, in Alsace.

BEDFORD PROLIFIC (*Sheppard's Bedford Prolific*).—Very much resembles Black Tartarian, with which I made it synonymous in the last edition of this work ; but it is inferior in quality to it. The tree is a free grower, a better bearer, and more hardy than Black Tartarian.

Belcher's Black. See *Corone*.

BELLE AGATHE (*Autumn Bigarreau*).—Fruit, small, produced in clusters ; heart-shaped, with a shallow but well defined suture on one side of it. Skin, dark crimson, with minute yellow mottles over it. Stalk, an inch and a half to an inch and three-quarters long. Flesh, yellowish, firm, sweet, and very nicely flavoured. Juice, pale.

This is a small Bigarreau, which hangs on the tree as late as the first week in October ; and neither birds nor wasps touch it.

Belle Audigeoise. See *Reine Hortense*.

Belle de Bavay. See *Reine Hortense*.

Belle de Chatenay. See *Belle de Magnifique*.

BELLE DE CHOISY (*Griottier de Choisy ; Griottier de Palembre ; Cerise Doucette ; Dauphine de Palembre ; Schöne von Choisy ; Ambrée ; Ambrée de Choisy ; Ambrée à Gros Fruit*).—Fruit, generally produced in pairs ; large, round, slightly flattened at the base and the apex, as well as on the side, which is marked with an incipient suture. Skin, transparent, so much so as to show the texture of the flesh, of a beautiful amber colour, mottled with red, particularly where it is exposed to the sun, and becoming more so the longer it hangs. Stalk, from an inch and a half to two inches long, stout, and placed in a flat depression. Flesh, amber-coloured, tender, and very juicy, sweet, and without any admixture of acid. Stone, small for the size of the fruit, roundish.

A most delicious cherry ; ripe the beginning of July. The tree is vigorous and spreading in its growth, perfectly hardy, and succeeds well as a standard or on a wall. It is not, however, a very abundant bearer. The leaves are very broad, of a dark green colour, and deeply dentated.

According to the "Bon Jardinier," this variety was raised at Choisy, near Paris, about the year 1760, by M. Gonduin, gardener to the king, Louis XV.

Belle de Laecken. See *Reine Hortense*.

BELLE DE MAGNIFIQUE (*Belle de Chatenay ; Belle de Sceaux ; Belle de Spa ; De Plantchoury ; Morello de Charmeau*).—Fruit, very large, roundish-oblate, inclining to heart-shaped. Skin, at first pale,

gradually becoming suffused with red, and ultimately acquiring a uniform clear bright red. Stalk, an inch to an inch and a half long. Flesh, yellowish, tender, and sub-acid. Ripe from the middle and end of August.

The tree is an immense bearer, and forms a handsome pyramid.

BELLE D'ORLÉANS.—Fruit, medium sized, roundish, inclining to heart-shaped. Skin, pale yellowish white in the shade, but of a thin bright red next the sun. Flesh, yellowish white, tender, juicy, and rich.

Ripe in the beginning and middle of June. One of the earliest and richest flavoured cherries.

Belle de Petit Brie. See *Reine Hortense*.

Belle de Prapeau. See *Reine Hortense*.

BELLE DE ROCMONT (*Bigarreau Couleur de Chair*; *Bigarreau Gros Cœuret*; *Bigarreau Rouge*; *Cœuret*; *Cœur de Pigeon*; *Schöne von Rocmont*; *Buntes Taubenherz*; *Marcelin*; *Bigarreau à Gros Fruit Blanc*; *Rothe Spanische*).—Fruit, of medium size, not so large as the *Bigarreau*; obtuse heart-shaped, compressed on one side, which is marked with a broad and deep suture. Skin, thin and shining, of a pale yellowish white, with a few red dots on the shaded side, but marbled with pale and dark red on the side next the sun. Stalk, pretty stout, two inches or more in length. Flesh, white, rather tender and juicy for a *Bigarreau*, and of a sweet and excellent flavour.

It is ripe in the end of July. The tree is hardy, pendulous in its growth, and an excellent bearer. The fruit is not of so rich a flavour as the *Bigarreau*; it is earlier, and the tree being an abundant bearer it may be profitably grown as a market fruit.

Belle de Sceaux. See *Belle de Magnifique*.

Belle de Spa. See *Belle de Magnifique*,

Belle Polonaise. See *Griotte de Kleparow*.

Belle Suprême. See *Reine Hortense*.

BIGARREAU (*Graffion*; *Turkey Heart*; *Italian Heart*; *West's White Heart*; *Bigarreau Tardif*; *Bigarreau Gros*; *Bigarreau Royal*; *Yellow Spanish*).—Fruit, very large, obtuse heart-shaped, considerably flattened at the stalk, on the side marked with a shallow suture, and slightly depressed at the apex, less heart-shaped than most of the other *Bigarreaux*. Skin, finely marked with a bright red cheek, which is speckled with amber where exposed to the sun, and shading off to a paler colour interspersed with crimson dots to the shaded side, which is of a pale amber, changing to brownish yellow when fully ripe. Stalk, from an inch and a half to two inches long, stout, and inserted in a flat and considerable depression. Flesh, of a very pale yellow, very firm, crackling and juicy, with a rich, sweet, and delicious flavour.

A cherry of first-rate excellence; ripe in the middle and end of July. The tree is exceedingly vigorous, very hardy, an abundant bearer even when young, and admirably adapted for orchard planting.

Among the French there are many varieties of the Bigarreau, several of which are mentioned by Duhamel, but there is none of them which can be identified with this unless it is the Bigarreau à Gros Fruit Rouge. Forsyth gives the Cerisier Ambrée of Duhamel as a synonym of this, which is decidedly an error. I have doubts whether the Ambrée is a Bigarreau at all. In the Horticultural Society's Catalogue Harrison's Heart is made synonymous with this, but it is evidently different. The variety described above is the true Bigarreau, and is easily distinguished from the Harrison's Heart by its broader foliage and its more round and even fruit.

Bigarreau à Gros Fruit Blanc. See *Belle de Rocmont*.

Bigarreau Belle de Rocmont. See *Belle de Rocmont*.

Bigarreau Blanc de Droган. See *Droган's White Bigarreau*.

Bigarreau Blanc Tardif de Hildesheim. See *Bigarreau de Hildesheim*.

Bigarreau Couleur de Chair. See *Belle de Rocmont*.

BIGARREAU DE HILDESHEIM (*Hildesheimer Ganz Späte Knorpelkirsche; Hildesheimer Späte Herzkirsche; Bigarreau Blanc Tardif de Hildesheim; Bigarreau Marbré de Hildesheim*).—Fruit, medium sized, heart-shaped, flattened on one side, which is marked with a shallow suture, but convex on the other. Skin, shining, pale yellow, marbled with red on the shaded side, but of a fine dark red on the side exposed to the sun. Stalk, two inches long, somewhat curved, and set in a shallow cavity. Flesh, yellow, very firm, but not particularly juicy, and when well ripened of an excellent sweet flavour. The stone is large, long, and compressed, but scarcely marked with a furrow.

This is a valuable cherry on account of its late ripening, which under ordinary circumstances is the end of August and beginning of September, but if grown in a shaded situation it is not ready till October, and will hang on the tree till November. The tree is a strong and vigorous grower, producing long, straight, and thick shoots, and very large oblong leaves. It is a regular and generally an abundant bearer.

This variety is of German origin, and is supposed to have originated in the neighbourhood of Hildesheim, where it was first brought into notice by Superintendent Claudens, who communicated it to the Rev. J. C. Christ, and by whom it was first brought into notice.

BIGARREAU DE HOLLANDE (*Dutch Bigarreau; Spotted Bigarreau; Armstrong's Bigarreau; Holländische Grosse; Princesse de Hollande; Grootte Princesse*).—Fruit, produced in clusters, of the largest size, regularly and handsomely heart-shaped, slightly compressed on one side and marked with a very shallow suture on the other. Skin, adhering closely to the pulp, pale yellow on the shaded side, but of a

beautiful light red, marbled with fine bright carmine, on the side exposed to the sun. Stalk, an inch and a half long, stout, inserted in a shallow cavity a little on one side of the fruit. Flesh, pale yellowish white, juicy, sweet, and when well ripened of an exquisite piquant flavour. Stone, small for the size of the fruit, heart-shaped.

An excellent cherry when well ripened; ripe the beginning of July. The tree is an early and very abundant bearer, producing very heavy crops, a strong and vigorous grower, growing with spreading or rather drooping branches.

Bigarreau de Ludwig. See *Ludwig's Bigarreau*.

Bigarreau de Lyons. See *Early Jaboulay*.

Bigarreau de Mai. See *Baumann's May*.

BIGARREAU DE MEZEL (*Bigarreau Monstrueux de Mezel; Monströse Marmorkirsche*).—Fruit, very large, three quarters to over an inch high, and the same in width; obtuse heart-shaped, and flattened on both sides, one of which is marked with a slight suture, extending over the apex, where there is a slight nipple. Skin, very shiny, thick, and adhering to the flesh, of a pale rose striped with red at first, but changing to dark brown streaked with dark purple when fully ripe. Stalk, two inches and a half long, slender, set in a wide round cavity. Flesh, red, veined with pale rose, firm, juicy, and richly flavoured.

A very large and handsome cherry, of excellent quality; ripe in July.

It was found at Mezel, near Clermont Ferrand, in the Puy de Dôme, by M. Ligier de la Prade, prior to 1846, when it was first brought into notice, but it had existed in a vineyard at that place for thirty years before and might have remained till this day without becoming known beyond the district had not a Horticultural Society been instituted which published an account of it in their bulletin, and distributed grafts. It is stated by the committee who first investigated it that 110 fruits weighed over two pounds.

Some confusion exists between this and *Bigarreau Gros Cœuret*, which is a synonym of *Belle de Rocmont*, and in the third edition of this work I assisted in adding to it by making them synonymous.

Bigarreau Gaboulais. See *Early Jaboulay*.

Bigarreau Gros. See *Bigarreau*.

Bigarreau Gros Cœuret. See *Belle de Rocmont*.

Bigarreau Gros Monstrueux. See *Bigarreau de Mezel*.

Bigarreau Gros Noir. See *Tradescant's Heart*.

Bigarreau Jaboulay. See *Early Jaboulay*.

Bigarreau Jaune de Droган. See *Droган's Yellow Bigarreau*.

Bigarreau Lauer mann. See *Bigarreau Napoléon*.

Bigarreau Marbré de Hildesheim. See *Bigarreau de Hildesheim*.

BIGARREAU LEGREY.—Is a small Bigarreau of a cordate shape,

the size of Belle Agathe, and is frequently produced in clusters of two, three, and four on the same stalk, like the Cluster Cherry. It ripens at the same time as the Bigarreau, and is more curious than useful.

Bigarreau Monstrueux. See *Bigarreau de Mezel*.

Bigarreau Monstrueux de Mezel. See *Bigarreau de Mezel*.

BIGARREAU NAPOLÉON.—(*Bigarreau Lauermann; Lauermann's-kirsche; Lauermann's Herzkirsche; Napoléon's Herzkirsche*).—Fruit, very large, heart-shaped, obtuse towards the stalk, considerably flattened on one side, and marked with a shallow suture, which extends from the stalk to the apex. Skin, pale yellow dotted with red, but as it becomes perfectly ripe these dots are lost in a beautiful deep red cheek, which overspreads the side exposed to the sun, leaving only a few yellow spots. Stalk, an inch and a half long, slender, and set in a moderately deep and even cavity. Flesh, very firm, white, and reddish at the stone, abounding in a very rich, sweet, and aromatic juice.

A most delicious cherry; one of the best of all the Bigarreaus, whether regarding its great size, beautiful appearance, or particular richness of flavour. It is ripe in the end of July and beginning of August.

The tree is a very vigorous grower, very hardy, and not subject to gum. It may be grown either against a wall or as a standard, and particularly the latter, as it soon forms a fine, large, and handsome tree. It is also a prolific bearer.

The origin of this excellent cherry is unknown. Its present name is not that by which it was first known, for Truchsess received it from Herr Baars, of Herrenhausen in 1791 under that of Grosse Lauermann's Kirsche, which is, in all probability, the original and correct one. That of Napoleon is of recent origin, having first been given by Messrs. Baumann, of Bolwyller.

BIGARREAU NOIR DE SCHMIDT.—Fruit, large, heart-shaped, terminating at the apex in a sharp point, and with a slight suture on one side. Skin, shining deep black. Flesh, dark red, firm, sweet, and richly flavoured.

A very fine large black Bigarreau; ripe in July.

It was introduced to this country by Mr. Rivers, and was awarded a first-class certificate by the Royal Horticultural Society in 1872.

BIGARREAU NOIR HÂTIF.—Fruit, about medium size, small for a Bigarreau; obtuse heart-shaped, compressed on both sides, and flattened at the stalk, and slightly marked with a suture on one side. Skin, black, smooth, and shining. Flesh, firm, very dark red, with deep-coloured juice, sweet, with a somewhat bitter mixture.

Ripe the middle of July, before the other Bigarreaus. The tree is an excellent bearer.

Bigarreau Papal. See *Bigarreau Reverchon*.

Bigarreau Radowesnitzer. See *Bohemian Black Bigarreau*.

BIGARREAU REVERCHON (*Bigarreau Papal*).—Fruit, large, obtuse heart-shaped, often uneven in its outline, marked with a distinct suture on one side. Skin, smooth, shining, tough, and membranous, at first of a yellowish white, striped and stained with red, but when perfectly ripened deep purplish red. Stalk, stout, green, an inch and a half long, inserted in a deep and irregular cavity. Flesh, with a rosy tint, firm and breaking, richly flavoured, but not very juicy.

A very excellent cherry; ripe in the end of July and August.

It is an Italian variety, introduced to Lyons by M. Paul Reverchon, brother of the excellent treasurer of the Congrès Pomologique.

Bigarreau Ribaucourt. See *Bigarreau*.

Bigarreau Rouge. See *Belle de Rocmont*.

Bigarreau Royal. See *Bigarreau*.

Bigarreau Tardif. See *Bigarreau*.

Bigarreau Tardif de Hildesheim. See *Bigarreau de Hildesheim*.

Black Bud of Buckinghamshire. See *Corone*.

Black Caroon. See *Corone*.

Black Circassian. See *Black Tartarian*.

BLACK EAGLE.—Fruit, large, growing in clusters of two and three, produced in large bunches on the spurs; roundish heart-shaped, considerably depressed, so much so as to be almost roundish oblate. Skin, of a very deep purple, becoming almost quite black when highly ripened. Stalk, an inch and a half long, rather slender. Flesh, tender, deep purple, with a very rich, sweet, and most delicious flavour. Stone, small, and veined.

A very richly flavoured and excellent cherry; ripe the beginning of July, and succeeding the May Duke. The tree is a very free grower, with much the habit of the May Duke, is quite hardy, and an excellent bearer. It succeeds well as a standard, and is also well adapted for training against a wall.

This excellent cherry was raised at Downton Castle, about the year 1810, by Miss Elizabeth Knight, daughter of T. A. Knight, Esq., from the seed of the Graffion or *Bigarreau*, fertilised by the pollen of the May Duke.

BLACK HAWK.—Large, obtuse heart-shaped, uneven in its outline, and compressed on the sides. Skin, deep, shining, blackish purple. Stalk, about an inch and a half long. Flesh, dark purple, tolerably firm, rich, and sweet.

An American cherry. Ripe in the middle and end of July.

BLACK HEART (*Ansell's Fine Black; Early Black; Lacure; Spanish Black Heart; Guigne Noire; Guigne Grosse Noire; Grosse Schwarze Herzkirsche*).—Fruit, pretty large, distinctly and truly heart-shaped, undulating and uneven on its surface, sometimes quite mis-

shapen with undulations, considerably flattened next the stalk, on the side which is marked with the suture. Skin, at first dark red, but changing as it ripens to dark blackish purple, and with a small russety dot at the apex, which is sometimes elongated to a sharp point. Stalk, from an inch and a half to an inch and three quarters long, slender. Flesh, dark red, firm, but tender, adhering a little to the stone, and of a sweet, rather rich, and agreeable flavour. Stone, large and thick.

A very old and well-known cherry, which still retains its popularity. Ripe the beginning and middle of July.

As an orchard variety it is still grown to a large extent, the tree being a strong grower and an abundant bearer, but there are many others which are much preferable.

Black Morello. See *Morello*.

Black Orleans. See *Corone*.

Black Russian. See *Black Tartarian*.

BLACK TARTARIAN (*Tartarian*; *Fraser's Black*; *Fraser's Black Tartarian*; *Fraser's Black Heart*; *Ronalds' Black*; *Ronalds' Large Black Heart*; *Circassian*; *Black Circassian*; *Black Russian*; *Fraser's Tartarische Schwarze Herzkirsche*).—Fruit, very large, obtuse heart-shaped. Skin, shining, of a dark blackish brown, becoming quite black when ripe. Stalk, an inch and a half to two inches long, inserted in a flattened cavity. Flesh, purplish, rather tender than firm, juicy, and very richly flavoured. The stone is small for the size of the fruit, and obtuse heart-shaped.

This most delicious cherry is ripe the end of June and beginning of July, and is in greatest perfection when grown against a wall. The tree is quite hardy, a free and vigorous grower, at first having an upright habit, but more spreading as it becomes aged. The leaves are large, and well sustained on stout foot-stalks. It is an abundant bearer, and well adapted for forcing.

The merit of having introduced this excellent cherry is due to the late Mr. Hugh Ronalds, of Brentford, who, in 1794, issued a circular, a copy of which is in my possession, in which he signifies his intention of distributing it at five shillings each plant. It was subsequently brought from Russia by the late Mr. John Fraser, who distinguished himself first by his botanical discoveries in North America, and afterwards by his travels in Russia. He purchased it from a German, by whom it was cultivated in St. Petersburg, and introduced it to this country in 1796.

• Bleeding Heart. See *Gascoigne's Heart*.

Bloodgood's Amber. See *American Amber*.

Bloodgood's Honey. See *American Amber*.

Bloodgood's New Honey. See *American Amber*.

BOHEMIAN BLACK BIGARREAU (*Bigarreau Radowesnitzer*).—Fruit, of a roundish heart-shape, even and regular in its outline, and flattened a little on one side, where it is marked with a faint suture.

Skin, jet black and shining. Stalk, dark green, remarkably short, being not more than one inch and a quarter long, stout, and rather deeply depressed. Flesh, quite black, firm, but not crackling, juicy, richly flavoured, and delicious.

This is a fine large cherry, and ten days earlier than the common Bigarreau.

Bouquet Amarelle. See *Cluster*.

Bouquet Kirsche. See *Cluster*.

BOWYER'S EARLY HEART.—Fruit, of medium size, obtuse heart-shaped. Skin, of a clear waxen yellow, marbled and tinged with red. Stalk, two inches long. Flesh, white, tender, juicy, with a sweet and particularly rich flavour.

A delicious cherry of the first quality. Ripe the end of June. The tree is hardy, a free grower, and a very abundant bearer, and succeeds well as a standard. Whether as regards its fertility, or the excellence of the fruit, this variety deserves to be universally cultivated.

BRANT.—Large, roundish heart-shaped, and uneven. Skin, deep dark red. Stalk, an inch and a half long, set in an angular cavity. Flesh, dark purplish red, half tender, juicy, sweet, and richly flavoured. Beginning of July.

Brune de Bruxelles. See *Ratafia*.

Brusselsche Rothe oder Orangen Princessenkirsche. See *Carnation*.

Bullock's Heart. See *Ox-Heart*.

Buntes Taubenherz. See *Belle de Rocmont*.

Büttner's Schwarze Herzkirsche. See *Büttner's Black Heart*.

Buschweichsel. See *Cluster*.

Buscherkirsche. See *Cluster*.

BÜTTNER'S BLACK HEART (*Büttner's Herzkirsche*; *Guigne Noire de Büttner*).—Fruit, large, more so than the Black Heart, obtuse heart-shaped, flattened on one side, and marked with a suture, which extends over both sides of the fruit, but most deeply marked on that which is flattened. Skin, glossy, deep black on one side, but purplish black on the other. Stalk, an inch and a half long, set in a pretty deep cavity. Flesh, half tender, juicy, dark red, and particularly pleasant-flavoured.

This is an excellent cherry, and bears a close resemblance to the old Black Heart, but is much superior, both in size and flavour, to that variety. It ripens in the middle of July.

The tree is a strong, vigorous, and upright grower, very hardy, and an excellent bearer. It succeeds well as a standard, and might be cultivated to more advantage as an orchard variety than the old Black Heart.

Büttner's Gelbe Knorpelkirsche. See *Büttner's Yellow*.

Büttner's Herzkirsche. See *Büttner's Black Heart*.

BÜTTNER'S OCTOBER (*Büttner's Spate Weichsel; Büttner's September and Octoberweichsel; Büttner's October Sukerweichsel; Büttner's October Morello*).—Fruit, large, round and flattened, somewhat oblate, with no suture, and indented at the apex, in which is the small russety dot. Skin, thin, separating freely from the flesh, and of a reddish brown colour. Stalk, slender, two inches long, set in a shallow depression. Flesh, light red, reticulated with whitish veins, juicy, and with a pleasant sub-acid flavour.

This is a very excellent acid cherry, and useful for all culinary purposes. It ripens in October, and is the latest of all cherries. The tree is a good bearer, and succeeds well as a standard. It was raised by Büttner, of Halle.

Büttner's October Morello. See *Büttner's October*.

Büttner's October Sukerweichsel. See *Büttner's October*.

Büttner's Octoberweichsel. See *Büttner's October*.

Büttner's Spate Weichsel. See *Büttner's October*.

Büttner's Wachsknorpelkirsche. See *Büttner's Yellow*.

BÜTTNER'S YELLOW (*Büttner's Gelbe Knorpelkirsche; Büttner's Wachsknorpelkirsche; Jaune de Büttner; Wachsknorpelkirsche*).—Fruit, medium sized, roundish heart-shaped, flattened at the stalk and on one side, and a little indented at the apex. Skin, clear pale yellow, and without any tinge of red, but if it hangs long on the tree it becomes brownish spotted. Stalk, stout, from an inch and a half to two inches long, inserted almost even with the fruit. Flesh, pale, very firm, but juicy, and of a sweet and particularly rich flavour. Stone, rather small, roundish ovate, and separates freely.

It is the best of all the yellow cherries, and well deserving of cultivation. It ripens in the middle and end of July. The tree is very healthy, vigorous, and hardy, succeeds well as a standard, and is a regular and abundant bearer. It was raised by Büttner, of Halle, and introduced in 1803.

CARNATION (*Crown; English Bearer of some; Grosse Cerise rouge Pâle; de Villenne; de Villennes Ambré; Griottier Rouge Pâle; Nouvelle d'Angleterre; Rouge d'Orange; de Portugal; Rothe Oranienkirsche; Oranienkirsche; Holländischekirsche; Fleischfarbigenkirsche; Allendorfen Kirsche; Brusselsche rothe oder Orangen; Prinzenkirsche; d'Orange; Rouge de Bruxelles; Weisse Malvaserkirsche*).—Fruit, large, round, and flattened, inclining to oblate. Skin, thin, separating freely from the flesh, glossy, light red at first, but becoming of a deeper colour as it hangs, and of a pale yellow or amber colour where shaded. Stalk, from an inch and a quarter to an inch and a half long,

stout, and inserted in a shallow depression. Flesh, white, yellowish, tender, juicy, with a sweet and richly flavoured juice. The stone is of medium size, almost round, and separates freely from the flesh.

This is a most excellent and richly flavoured cherry. It is ripe in the end of July. The tree is hardy and healthy, and moderately vigorous, but not a good bearer. This may account for a variety of such excellence being so little cultivated. This is an old complaint against it, for Switzer says: "It is no extraordinary bearer. However, one or two ought to be planted for its charming variety."

This is one of the oldest cherries now found in our collections. It is first mentioned by Rea in 1665, and is subsequently enumerated in Meager's List. With all our pomological authors it has been a commendable variety, but it is not noticed by Miller.

Cerise à Bouquet. See *Cluster*.

Cerise Doucette. See *Belle de Choisy*.

Cerise Tardive. See *All Saints*.

Cerisier de la Toussaint. See *All Saints*.

Cerisier Pleureur. See *All Saints*.

Cherry Duke of Duhamel. See *Jeffreys' Duke*.

Chevreuse Mâle. See *Cluster*.

CHAMPAGNE.—A small or medium-sized Red Duke, of a pale red colour, somewhat mottled. Stalk, about two inches long, green, and slender. Flesh, very tender, and with a brisk flavour.

CHURCHILL'S HEART.—Fruit, large, heart-shaped. Skin, shining, of a clear waxen pale yellow on the shaded side, but where exposed to the sun of a bright red, mottled with dark red and orange. Stalk, two inches long, inserted in a shallow depression. Flesh, pale yellow, firm, sweet, and richly flavoured, but not very juicy.

An excellent cherry, but now little cultivated. It ripens in the middle and end of July. The tree is hardy, and a good bearer, succeeds well as a standard, and in the estimation of Rogers is well adapted for orchard planting.

Circassian. See *Black Tartarian*.

CLEVELAND BIGARREAU (*Cleveland*).—Large, obtuse heart-shaped, sometimes with a swelling on one side near the stalk. Skin, pale yellow, with bright red next the sun, and mottled with crimson. Stalk, two inches long. Flesh, yellowish white, half tender, juicy, sweet, and richly flavoured.

A very excellent cherry. Ripe the third or last week in June and early in July.

CLUSTER (*à Bouquet*; *à trochet* of Noisette, but not of Duhamel; *Trauben Amarelle*; *Klüftchenskirsche*; *Traubenkirsche*; *Bouquetkirsche*; *Troschkirsche*; *Büscherkirsche*; *Busch Weichsel*; *Flandrische Weichsel*;

Chevreuse Mâle; Troskerskirsche; Flanders Cluster).—Fruit, produced in clusters at the extremity of one common stalk, round, flattened at the stalk. Skin, thin, of a pale red at first, but changing the longer it hangs to dark red. Flesh, white, tender, and juicy, at first very acid, but becoming milder as it hangs on the tree. Stone, small, round, and a little compressed. It ripens in the end of July.

This is cultivated more as an object of curiosity than for any real value it possesses. If of use at all the only purpose it is fit for is baking or preserving. It is in all respects very similar to the Kentish, except in the singular position of the fruit on the stalk. This is caused by the flowers containing several distinct styles; more or less of these are fertilised and produce a corresponding number of fruit. In some cases the fruit is single, but varies to six in a cluster. This is a very old variety, being known to Parkinson in 1629, by whom it was called the Flanders Cluster Cherry.

Some confusion has arisen between this variety and the *Cerisier à trochet* of Duhamel, by Noisette adopting the nomenclature of the latter in his description of this, and hence the synonyms of the *Cerisier à trochet* have been applied to the Cluster Cherry. The *Cerisier à trochet* of Duhamel is a distinct variety, and is known also by the name of *Très Fertile*. It is the *Straussweichsel* of Truchsess.

COE'S LATE CARNATION.—Medium sized, roundish. Skin, reddish yellow, clouded and mottled with bright red. Stalk, two inches long. Flesh, tender, juicy, with a brisk sub-acid flavour, becoming mellowed the longer it hangs.

Ripe from the middle to the end of August, and continues to hang till September.

Cœur de Pigeon. See *Belle de Rocmont*.

Common Red. See *Kentish*.

CORONE (*Black Coroon; Black Orleans; Belcher's Black; Hertfordshire Black; Large Wild Black; Englische Schwarze Kronherzkirsche; Couronne; Kerroon; Crown*).—Fruit, rather below the medium size, roundish heart-shaped, marked on one side with a suture. Skin, deep shining black. Stalk, slender, two inches long, inserted in a deep, round, and narrow cavity. Flesh, dark purple, very firm, sweet, and well flavoured.

Ripe in the end of July and beginning of August.

A very good small cherry for orchard planting, being produced in great quantities, and on account of the firmness of its flesh capable of being transmitted to a distance without injury, but as a desirable variety for general purposes, it cannot bear comparison with many others in cultivation. About the end of July it is found in enormous quantities in almost all the market towns of this country under the various names of *Corone*, *Mazzard*, and *Merries*, although these two latter names are also applicable to other varieties. In Ellis' "Agriculture Improved," for July, 1745, there is a long account of the *Corone* Cherry, part of which is as follows:—"At Gaddesden we were in a great measure strangers to this cherry thirty years ago; for I believe I may be positive of it that I was the first who introduced this cherry into our parish about the year 1725, not but that it was growing in a few other places in Hertfordshire before then, as at Northchurch, a village situate in the extremest western part of that county, where this fruit grew on standard trees in orchards, and brought great profit to their planters and owners, because in that time the *Kerroon* cherry was scarce and rare." It is much grown in Buckingham and Hertfordshire.

- Crown. See *Carnation*.
 Crown. See *Corone*.
 D'Areberg. See *Reine Hortense*.
 D'Orange. See *Carnation*.
 Dauphine. See *Belle de Choisy*.
 De Portugal. See *Carnation*.

DE SOISSONS.—Fruit, medium sized, obtuse heart-shaped, a little flattened, and pitted at the apex, somewhat uneven on one side and marked with a slight suture on the other. Skin, dark red. Stalk, short, about an inch or a little more in length, and inserted in a deep cavity. Flesh, reddish, tender, and juicy, with a brisk and pleasant sub-acid flavour.

A good cherry for culinary purposes ; ripe in the middle and end of July. The tree is a free and erect grower, but an indifferent bearer.

- De St. Martin. See *All Saints*.
 De Villenne. See *Carnation*.
 De Villenne Ambré. See *Carnation*.

DECHENAUT.—Fruit, large, roundish heart-shaped, broad at the stalk, rather flattened, and marked with a faint suture on one side. Skin, bright cornelian red, and shining, becoming darker red when quite ripe. The stalk is one inch and a half to one inch and three quarters long, inserted in a wide and deep depression. Flesh, tender and succulent, with the May Duke flavour.

This is a fine large cherry, ripening about the same time as the May Duke, in the beginning of July, and is well worth cultivating.

DELICATE.—Large, roundish, and flattened. Skin, thin and translucent, fine rich amber coloured, quite covered with mottling of crimson. Stalk, two inches long. Flesh, pale yellow, translucent, tender, juicy, sweet, and with a rich, delicious flavour.

A very excellent cherry. Ripe in the middle of July.

- Doctor. See *American Doctor*.
 Donna Maria. See *Royal Duke*.
 Doppelte Natte. See *Double Natte*.
 Double Glass. See *Great Cornelian*.

DOUBLE NATTE (*Doppelte Natte* ; *Kirsche Von der Natte* ; *Braune Frühhirsche*).—Fruit, large for its class, roundish, but a little compressed on both sides, somewhat ovate towards the apex, and marked with a fine line on one side. Skin, dark brown or brownish black. Stalk, slender, slightly curved, pale green, and inserted in a flat depression. Sometimes the stalk is as much as three inches long, beset

with leaves, and frequently with two fruit. Flesh, very red and juicy; juice also red, and when well ripened of a rather rich and somewhat aromatic flavour. Stone, oval.

A very good cherry; ripe in the beginning and middle of July.

The tree is a good bearer, of rather small size, and handsome habit of growth. It is a more compact grower, and the shoots are longer, thinner, and more pendulous than the Morellos.

Double Volger. See *Gros Gobet*.

Doucette. See *Belle de Choisy*.

DOWNER'S LATE (*Downer's Late Red; Downer's*).—Fruit, produced in large bunches, medium sized, obtuse heart-shaped. Skin, of a delicate clear red on the exposed side, but paler and mottled with pale yellow where shaded. Stalk, an inch and a half long, inserted in a shallow depression. Flesh, pale, tender, juicy, sweet, and richly flavoured.

This is a very excellent late cherry, which succeeds well in this climate and is worthy of extensive cultivation.

The tree is healthy, a good grower, and an excellent bearer. Ripe in the middle and end of August.

It was raised at Dorchester, near Boston, U.S.A., by Mr. Samuel Downer, and I first received it from America in 1847.

DWNTON.—Fruit, above medium size, very obtusely heart-shaped, almost round, and slightly compressed on one side, which is marked with a delicate suture. Skin, tender, tinged on the side next the sun with delicate red, and mottled and dotted with deep red, but pale yellow where shaded. Flesh, pale amber, transparent, tender, and juicy, with a very rich and high flavour.

A most delicious cherry of the first quality. It ripens in the middle and end of July, but is earlier when grown against a wall, for which purpose it is well adapted.

The tree is a strong and vigorous grower, healthy and hardy, and an excellent bearer. It succeeds well as a standard.

It was raised by T. A. Knight, Esq., of Downton Castle, and was first introduced to the notice of the Horticultural Society in 1822.

Dredge's Early White. See *White Heart*.

Drogan's Gelbe Knorpelkirsche. See *Drogan's Yellow Bigarreau*.

Drogan's Weisse Knorpelkirsche. See *Drogan's White Bigarreau*.

DROGAN'S WHITE BIGARREAU (*Bigarreau Blanc de Drogan*).—This is a very early form of the Bigarreau, being quite shrivelled when that variety is only just ripe. It is perfectly heart-shaped, rather pointed at the apex, and flattened on one side. Skin, yellow, mottled and flushed with red on the side that is much exposed. Stalk, an inch and a half long, stout. Flesh, firm, sweet, and richly flavoured.

A very desirable variety; ripe in the middle and end of June.

DROGAN'S YELLOW BIGARREAU (*Bigarreau Jaune, de Dro- gan; Droган's Gelbe Knorpelkirsche*).—Fruit, large and round, more the shape of a May Duke than a Bigarreau. Skin, a fine clear pale yellow all over, and without the least tinge of red. Stalk, an inch and a half long. Flesh, very juicy, sweet, and very nicely flavoured, but not rich.

A very ornamental and beautiful cherry. Ripe in the end of July and beginning of August.

DUCHESS DE PALLUAU.—Fruit, large, one inch wide, eight-tenths of an inch long, oblate, without any suture on the side except what is indicated by a hair line, flattened and pitted at the apex, where it is marked with a yellow point. Skin, thin, of a brilliant red colour, which becomes of a dark red as it attains maturity. The common peduncle is about half an inch long, and the stalk an inch and a half. The fruit generally grows singly and rarely in pairs. Flesh, yellowish, very tender and juicy, with a brisk and agreeable acidulous flavour. Juice, pale red. Stone, roundish oval and thick.

A very fine cherry of the May Duke class.

It ripens in the end of July, about a fortnight after the May Duke. The tree is exactly similar to the May Duke in the growth and in the leaves.

Duke. See *May Duke*.

Dutch Bigarreau. See *Bigarreau de Hollande*.

Dutch Morello. See *Morello*.

EARLY AMBER (*Early Amber Heart; Rivers' Early Amber Heart*).—Fruit, above medium size, heart-shaped. Skin, pale amber, with a flush of red next the sun. Stalk, two inches long. Flesh, pale yellow, juicy, sweet, and richly flavoured.

It ripens in the beginning of July.

Early Black. See *Black Heart*.

EARLY BLACK BIGARREAU.—Fruit, large, as large as the Bohe- mian Black Bigarreau, distinctly heart-shaped, and very uneven in its outline. Skin, jet black. Stalk, an inch and a half to an inch and three quarters long. Flesh, dark purple, very tender, richly flavoured, sweet, and excellent.

This is a fine early Bigarreau. Ripe in the beginning of July.

Early Duke. See *May Duke*.

EARLY JABOULAY (*Bigarreau Jaboulay; Bigarreau Gaboulais; Bigarreau de Lyons*).—Fruit, large, obtuse heart-shaped, uneven in its outline, rounded at the apex, and marked with a distinct, though not a deep suture. Skin, thin, deep amber, thickly mottled with blotches and dots of blood red of a bright colour; sometimes it is quite pale and amber-coloured, with a little red on it in dots and spots; when

fully exposed and allowed to hang it is more overspread with red and becomes nearly black. Stalk, an inch and a half to two inches long, rather deeply inserted. Flesh, quite pale and opaline, very tender and very juicy, sweet, and of excellent flavour. Juice, pale.

A first-rate early cherry; ripe out of doors in the end of June, but in an orchard-house in the end of May and beginning of June.

It is not a Bigarreau but a Gean.

EARLY LYONS (*Guigne Hâtive de Lyons; Rose de Lyons*).—Fruit, of the largest size, obtuse heart-shaped, rather bossed on its surface, and flattened on one side, which is marked with the suture. Skin, of a mahogany colour, deeply mottled with blood red. Stalk, about an inch and a half long, stout, and not deeply inserted. Flesh, tender, deeply stained with red, and of excellent flavour. Juice, red.

An excellent and very handsome early cherry, ripening at the same time as Early Jaboulay, but much larger and of darker colour.

EARLY MAY (*Small May; Small Early May; May; Nain à fruit rond précoce; Nain précoce; Indulle; Petit Cerise ronde précoce; Petit Cerise rouge précoce; Frühe Zwergweichsel; Weisse Sauer Kirsche; Frühe Kleine Runde Zwergweichsel*).—Fruit, small, round, and a little flattened both at the stalk and the apex. Skin, bright red at first, but the longer it hangs it becomes of a dark red. Stalk, about an inch long, slender, set in a shallow depression. Flesh, red, tender, juicy, and briskly acid. Stone, very small and round.

One of the earliest cherries; ripe in the middle of June, but now not worth cultivation, since there are so many other varieties which are almost equally as early and very superior to it as dessert fruits. It has for centuries been cultivated in this country, but more on account of its earliness than for any other merit it possesses.

The tree is of dwarf habit of growth, with slender and pendant shoots. It is tender, and requires the protection of a wall, but is unworthy of such a situation.

Early May Duke. See *May Duke*.

EARLY PROLIFIC.—Fruit, above medium size, obtuse heart-shaped. Skin, pale amber, mottled with crimson. Stalk, two inches long. Flesh, tolerably firm, juicy, rich, sweet, and delicious.

Ripe in the end of June.

EARLY PURPLE GEAN (*Early Purple Griotte; Frühe Schwarze Herzkirsche; German May Duke; Hâtive de Boutamand*).—Fruit, large, obtuse heart-shaped, a little flattened on one side. Skin, of a uniform shining dark purple, almost black. Stalk, slender, from two to two and a half inches long, inserted in a pretty wide but shallow depression. Flesh, dark purple, tender, and very juicy, with a particularly rich, sweet flavour.

A most delicious cherry; ripe on a wall the last week of May or

first of June. It is as early as the Early May, and about a fortnight earlier than the May Duke, to both of which it is far superior in richness of flavour.

The tree is vigorous and healthy, succeeds well as a standard, and is an excellent bearer, but it requires to be grown on the Mahaleb stock. To orchardists this would prove a valuable acquisition, both as regards the earliness and the rich flavour of the fruit.

This variety was received by the London Horticultural Society from Decandolle, of Geneva, in 1822; and by M. Decandolle it was procured from M. Baumann, of Bolwyller.

Early Purple Griotte. See *Early Purple Gean*.

EARLY RED BIGARREAU (*Bigarreau Rouge de Gouben*).—The fruit is large, about the size of the ordinary Bigarreau, but of a decided heart-shape. The skin is bright red and transparent, like that of Belle de Choisy. The stalk is from an inch and a half to an inch and three quarters long. Flesh, firm, rich, sweet, and excellent.

This is a very excellent early cherry, ripening from the middle to the end of June, and quite ripe before the old Bigarreau begins to colour.

The tree is like a Duke in its habit of growth, but the fruit is so delicately heart-shaped, and the flesh so firm, that it must be classed among the Bigarreaus.

Early Richmond. See *Kentish*.

EARLY RIVERS.—Fruit, produced in clusters of ten or twelve, two to four being on one peduncle; large, nearly an inch in diameter, roundish heart-shaped, somewhat uneven and indented on the surface, marked with a faint suture, and slightly pitted on the apex, where there is a distinct style-point. Skin, shining deep black. Stalk, an inch and three quarters long, rather slender, green, and with a small, rather deeply-imbedded disk. Flesh, very tender, sweet, and agreeably flavoured. Stone, extremely small.

A very excellent cherry; ripe in the end of June. The tree is an abundant bearer.

This is a seedling, raised by Mr. Rivers from Early Purple Gean. The tree first produced fruit in 1869, and it received a First Class Certificate from the Royal Horticultural Society in 1872.

Elkhorn. See *Tradescant's Heart*.

ELTON.—Fruit, large, handsomely heart-shaped. Skin, pale waxen yellow on the shaded side, but beautifully mottled and dotted with bright red on the exposed side. Stalk, pretty stout, from two to two and a quarter inches long, set in a shallow depression. Flesh, pale, more tender than firm, juicy, sweet, and of a very rich flavour. Stone, medium sized, ovate.

A very valuable and deliciously flavoured cherry; ripe in the beginning and middle of July.

The tree is a strong and vigorous grower, hardy, healthy, and an excellent bearer. It succeeds well either as a standard or against a wall. The leaves are very long, more so than those of the Bigarreau, and hang down. The flowers are also of large size.

This variety was raised in 1806, by T. A. Knight, Esq., from the Bigarreau or Graffion, impregnated with the White Heart.

EMPRESS EUGÉNIE (*Impératrice Eugénie*).—Fruit, large, roundish, inclining to oblate, marked on one side by a deep suture, which terminates at the apex in a long grey style-point. Skin, thin, bright red, changing to dark purplish red. Flesh, pretty firm, very juicy, sweet, sugary, and with a fine refreshing acidity.

A very fine form of May Duke, ripening a week earlier than that variety.

It originated in a vineyard at Belleville, near Paris, where it was discovered by M. Varenne, and it was first propagated by M. A. Gonthier in 1855.

English Bearer. See *Carnation*.

Englische Schwarze. See *Corone*.

Flanders Cluster. See *Cluster*.

Flandrische Weichsel. See *Cluster*.

Fleischfarbigen Kirsche. See *Carnation*.

FLEMISH.—Some pomologists have fallen into the mistake of regarding this cherry as synonymous with Gros Gobet; others think it the same as the Kentish, to which it bears a resemblance; but the Kentish and Flemish are decidedly different. The fruit of the two is somewhat similar; but the trees of the Flemish are less drooping than those of the Kentish, and the fruit is smaller, and about eight or ten days later. Any one who examines the two varieties as they are grown in the Kentish orchards will see at once that the varieties are different.

FLORENCE (*Knevett's Late Bigarreau*).—Fruit, large, heart-shaped, flattened at the stalk, rather blunt towards the apex, and compressed on one side, which is marked with a shallow suture or fine line. Skin, smooth and shining, pale yellow mottled with red on the shaded side, but of a clear bright red dotted with deeper red on the side exposed to the sun. Stalk, about two inches long, slender, and inserted in a rather deep and wide cavity. Flesh, white, firm, and very juicy, of a rich, sweet, and delicious flavour.

A cherry of first-rate quality, having some resemblance to a Bigarreau, but with a more tender and juicy flesh. It ripens about the beginning and middle of August, being sometimes later than the Bigarreau and Elton.

The tree is of moderate size, and of a spreading habit of growth; it

is an excellent bearer after being planted a few years, and requires to be planted against a wall.

This variety was imported from Florence towards the latter part of the last century, and was planted at Hallingbury Place, in Essex.

Four-to-the-Pound. See *Tobacco-Leaved*.

Fraser's Black. See *Black Tartarian*.

Fraser's Black Heart. See *Black Tartarian*.

Fraser's Black Tartarian. See *Black Tartarian*.

Fraser's Tartarische Schwarze Herzkirsche. See *Black Tartarian*.

Fraser's White Tartarian. See *White Tartarian*.

Fraser's White Transparent. See *White Tartarian*.

FROGMORE EARLY (*Frogmore Early Bigarreau*).—Fruit, large, obtuse heart-shaped, compressed on the side, and with a faint suture. Skin, pale waxen yellow in the shade, suffused with deep red next the sun. Stalk, two inches long, with a very small receptacle. Flesh, remarkably tender and melting, as much so as in a Gean, very juicy, and with an excellent flavour.

A delicious cherry, as early as the May Duke. The tree is an abundant bearer.

Frogmore Early Bigarreau. See *Frogmore Early*.

FROGMORE MORELLO.—This is a large form of the old Morello.

Frühe Kleine Runde Zwergweichsel. See *Early May*.

Frühe Schwarze Herzkirsche. See *Early Purple Gean*.

Frühe Zwergweichsel. See *Early May*.

GASCOIGNE'S HEART (*Gascoign*; *Curan*; *Bleeding Heart*; *Gascoigne*; *Herefordshire Heart*; *Red Heart* of some collections; *Guigne Rouge Hâtive*).—Fruit, above medium size, heart-shaped, broad at the stalk, and terminating at the apex in an acute swollen point; on one side it is marked with a rather deep suture, which extends from the stalk across the apex and continues like a fine line on the other side. Skin, entirely covered with bright red, particularly on one side and round the apex, but on the other parts it is paler and mottled. Stalk, two inches long, slender, and very slightly depressed. Flesh, yellowish white, half tender, juicy, and sweet. Stone, rather large and ovate.

A very old variety of cherry, now rarely cultivated, being much inferior to the sorts which are generally grown. It ripens about the beginning or middle of July.

The tree is rather a strong grower, but an indifferent bearer.

This is one of the oldest varieties of cherries of which we have any record. It is mentioned by Parkinson, who says "it is known but to a few."

German May Duke. See *Early Purple Gean*.

Glimmert. See *Gros Gobet*.

Gobet à Courte Queue. See *Gros Gobet*.

GOVERNOR WOOD.—Fruit, large, obtuse heart-shaped. Skin, pale yellow, washed and mottled with bright red. Stalk, an inch and a half long. Flesh, half-tender, juicy, sweet, and very richly flavoured.

A very excellent cherry; ripe in the beginning of July.

Graffion. See *Bigarreau*.

Grand Glimmert. See *Gros Gobet*.

Grande Zeelandoise. See *Gros Gobet*.

GREAT CORNELIAN (*Double Glass*).—Very large, oblate, marked on one side with a very deep suture, which quite divides the fruit. Skin, thin and translucent, at first of a light red, but becoming darker as it ripens. Stalk, an inch and a half long. Flesh, yellowish, tender, very juicy, with a fine sub-acid, vinous, and rich flavour.

Ripe in the beginning of July.

GRIOTTE DE CHAUX.—Large, roundish-oblate. Skin, dark red and shining. Stalk, two inches long, and slender. Flesh, dark, tender, melting, and very juicy, with a brisk sub-acid flavour.

This is a mild flavoured Morello; ripe about the end of July.

GRIOTTE IMPERIALE.—A fine large obtuse heart-shaped cherry, of a dark mahogany colour. Stalk, not more than an inch long, very stout. Flesh, deep dark red, briskly acid, but not austere.

A handsome black Morello cherry, which hangs till the end of August.

GRIOTTE DE KLEPAROW (*Belle Polonoise*).—Medium sized, roundish-oblate. Skin, dark red. Stalk, two inches long. Flesh, dark, tender, and juicy, with a rich, sweet, and sub-acid flavour.

A mild flavoured Morello; ripe in the end of July.

Griotte de Portugal. See *Archduke*.

Griotte Ordinaire du Morel. See *Morello*.

Griottier de Choisy. See *Belle de Choisy*.

Griottier de Palembre. See *Belle de Choisy*.

Griottier Rouge Pâle. See *Carnation*.

Groote Princess. See *Bigarreau de Hollande*.

Gros Cœuret. See *Belle de Rocmont*.

GROS GOBET (*Montmorency; Montmorency à Courte Queue; Gobet à Courte Queue; Montmorency à Gros Fruit; Cerise à Courte Queue; Cerise à Courte Queue de Provence; Grosser Gobet; Weichsel mit Kurzen Stiel; Grosse Montmorency mit Kurzen Stiel; Volgers-Volger, or Double Volger; Glimmert; Grand Glimmert; Guldmonds-kers; Gul-*

dewagens-kers; *Rosenoble*; *Schimmelpennings-kers*; *Zeelandoise*; *Grande Zeelandoise*; *Yellow Ramonde*).—Fruit, above medium size, oblate, very much flattened at both ends, and marked on one side with a deep suture. Skin, smooth and shining, of a fine clear red at first, but becoming of a dark red the longer it hangs. Stalk, very short and thick, from half an inch to an inch in length, and set in a deep cavity, which has a deep groove on one side of it, formed by the suture. Flesh, white, tender, very juicy, and briskly acid; but when allowed to hang and become perfectly ripe, it is more agreeably and pleasantly flavoured. Stone, medium sized, roundish, and adhering pretty closely to the flesh.

This variety is only fit for preserving. It ripens about the middle and end of July.

The tree is an indifferent bearer, and on that account is almost out of cultivation.

This cherry is by many called the Flemish, and by others the Kentish, but both of these are quite distinct varieties. Forsyth has evidently called it the Kentish, on the authority of Duhamel, for the description he has given of that variety is the same as that of Duhamel for Gros Gobet, and not of the true Kentish. Lindley very properly describes it separately from the Kentish, under the name of Montmorency, accompanied with Duhamel's synonyms.

Grosse Cerise Rouge Pâle. See *Carnation*.

Grosse de Wagnelée. See *Reine Hortense*.

Grosse Montmorency mit Kurzen Stiel. See *Gros Gobet*.

Grosse Schwarze Herzkirsche. See *Black Heart*.

Grosser Gobet. See *Gros Gobet*.

Grüne Kirsche. See *All Saints*.

Guigne Grosse Noire. See *Black Heart*.

Guigne Hâtive de Boutamand. See *Early Purple Gean*.

Guigne Noire. See *Black Heart*.

Guigne Noire de Büttner. See *Büttner's Black Heart*.

Guigne Noire de Strass. See *Reine Hortense*.

Guigne Noire Tardive. See *Tradescant's Heart*.

Guigne Précoce de Werder. See *Werder's Early Heart*.

Guigne Rouge Hative. See *Gascoigne's Heart*.

Guignier à Feuilles de Tabac. See *Tobacco-leaved*.

Guignier à Rameaux Pendants. See *All Saints*.

Guldemons-kers. See *Gros Gobet*.

Guldewagens-kers. See *Gros Gobet*.

GUIGNE TRÈS PRÉCOCE.—Fruit, rather small, and not quite medium sized, obtuse heart-shaped, and rather uneven in its outline. Skin, quite black. Stalk, an inch and a half long, slender, deeply

inserted in a rather wide cavity. Flesh, very tender, juicy, and of good flavour. Juice, coloured.

A very early black gean; a week earlier than Early Purple Gean, and ripe in the middle and end of June. In an orchard-house it is ripe in the end of May and beginning of June.

HARRISON'S HEART (*White Bigarreau; Harrison's Duke*).—Fruit, medium sized, heart-shaped, flattened near the stalk, on the side which is marked with a shallow suture, which is not indented, but represented by a small point or nipple, as in some of the peaches, where the style-point is. Skin, at first of a pale yellowish colour, thickly speckled and covered with red, but as it ripens it is completely over-spread, and thickly mottled and spotted with blood red, except at the apex, where the red is not so thick. Flesh, firm, but less so than the Bigarreau; yellowish white, rayed with white, juicy and well flavoured, but not so rich as the Bigarreau.

This has for some years been confounded with the Bigarreau. The true Harrison's Heart is now very seldom met with, and the opinion has gone abroad that it is synonymous with the Bigarreau. The characters, however, are very distinct; the Bigarreau is of a roundish heart-shape, while the other is of a true heart-shape; the apex of the Bigarreau is pitted, that of this is nipped; the colour of the Bigarreau is pale, and only dark red next the sun; this is almost entirely over-spread with red, and spotted with blood red. The stalk of Harrison's Heart is more slender than that of the Bigarreau; the latter ripens in the second week in July, the former in the second of August.

Hâtive de Lyon. See *Early Lyons*.

Hildesheimer Ganz Späte Knorpelkirsche. See *Bigarreau de Hildesheim*.

Hildesheimer Späte Herzkirsche. See *Bigarreau de Hildesheim*.

Hollandischekirsche. See *Carnation*.

Herefordshire Black. See *Corone*.

Herefordshire Heart. See *Gascoigne's Heart*.

HOGG'S BLACK GEAN.—Fruit, medium sized, obtuse heart-shaped. Skin, black and shining. Stalk, an inch and a half long. Flesh, dark, very tender, richly flavoured, and very sweet.

Ripe in the beginning of July.

HOGG'S RED GEAN.—Fruit, medium sized, roundish, inclining to heart-shaped. Skin, red, freckled with amber yellow. Stalk, an inch and a half long. Flesh, yellowish, very tender and juicy, sweet, and richly flavoured.

Ripe in the beginning of July.

Hollandische Grosse. See *Bigarreau de Hollande*.

HUNGARIAN GEAN.—Fruit, rather below the medium size, obtuse heart-shaped. Skin, amber-coloured, mottled with red on the side

exposed to the sun. Flesh, half tender, whitish, tolerably sweet and tender. Stone, large and ovate.

A variety of second-rate quality; ripe in July. The tree succeeds well as a standard, and is an abundant bearer.

Hybrid de Laeken. See *Reine Hortense*.

Impératrice Eugénie. See *Empress Eugénie*.

Indulle. See *Early May*.

Italian Heart. See *Bigarreau*.

Jaune de Büttner. See *Büttner's Yellow*.

JEFFREYS' DUKE (*Cherry Duke* of Duhamel; *Jeffreys' Royal*; *Jeffreys' Royal Caroon*; *Royale*; *Königliche Weichselbaum der Chery Duke*; *Königliche Sussweichsel*).—Fruit, about medium size, smaller than the May Duke, round, and flattened at both ends. Skin, of a fine deep red, which changes to very dark red the longer it hangs. Stalk, about an inch and a half long, inserted in a shallow cavity. Flesh, pale red, tender, very juicy, sweet, and richly flavoured.

An excellent cherry of first-rate quality. It is in season at the same time as the May Duke, but instead of being acid it is quite sweet, before attaining its dark colour. Ripe the beginning and middle of July.

The tree is peculiar in its growth, being of a very compact and upright habit, and never makes much wood in a season; the shoots are very short, and thickly set with bloom buds. It succeeds well either as a standard or against a wall, and is an abundant bearer.

It is said by Mr. Lindley that this variety was introduced by Jeffreys, of the Brompton Park Nursery, who died in 1785. The first notice I find of it, in the catalogues of that nursery, is in 1785, from which time it is called Royal and New Royal, except in one instance in 1790, when it is entered as Jeffreys' Seedling. In Miller & Sweet's catalogue for 1790, it is called Jeffreys' fine new seedling.

Jeffreys' Royal Caroon. See *Jeffreys' Duke*.

JOC-O-SOT.—Fruit, large and handsome, somewhat obtusely heart-shaped, compressed on the sides, and deeply indented at the apex. Skin, shining, of a deep brownish black colour. Stalk, two inches long. Flesh, dark brownish red, tender, juicy, rich, and sweet.

Ripe in the middle of July.

KENNICOTT.—Fruit, large, roundish heart-shaped, and compressed on the sides. Skin, of a fine amber yellow, considerably mottled with deep glossy red. Flesh, yellowish white, firm, juicy, rich, and sweet.

Ripe in the beginning and middle of August.

KENTISH (*Common Red*; *Early Richmond*; *Pic Cherry*; *Sussex*; *Virginian May*).—Fruit, medium sized, round, and inclining to oblate in shape, marked on one side with a very faint suture, which in some specimens is not distinguishable, pitted at the apex, in which is a small style-point. Skin, at first pale flesh-coloured, but changing to clear deep red, and when allowed to hang it assumes a very dark and almost

black colour. Stalk, varying from an inch to an inch and a half long, pretty stout, and inserted in a considerable depression. Flesh, yellowish, tender, juicy, and briskly flavoured. Stone, medium-sized, ovate, and flattened, adhering firmly to the stalk, so much so that it may be drawn out, leaving the fruit entire.

This is larger than the Flemish, and a superior variety. It is the best cooking cherry, and is ripe in the middle and end of July.

Kirsche von der Natte. See *Double Natte*.

Kirtland's Mammoth. See *Mammoth*.

Kirtland's Mary. See *Mary*.

Klüftchenkirsche. See *Cluster*.

Knevett's Late Bigarreau. See *Florence*.

KNIGHT'S EARLY BLACK.—Fruit, large, obtuse heart-shaped, irregular and uneven on its surface. Skin, dark dull red, becoming almost black when fully ripe. Stalk, two inches long, inserted in a deep and rather wide cavity. Flesh, dark purple, tender, juicy, and sweet, richly and highly flavoured. Stone, small and roundish.

A delicious early cherry, ripe on standards in the end of June and beginning of July, about a week or ten days earlier than the May Duke. The tree is a free grower, strong, and vigorous, and a very abundant bearer. It succeeds well as a standard, but is well deserving of a wall, when the fruit will be much improved and produce much earlier than on standards.

This valuable cherry was raised by T. A. Knight, Esq., about the year 1810, from the seed of the Bigarreau impregnated with the pollen of the May Duke.

Königliche Sussweichsel. See *Jeffreys' Duke*.

Königliche Weichselbaum der Chery Duke. See *Jeffreys' Duke*.

Kronherzkirsche. See *Corone*.

Lacure. See *Black Heart*.

LADY SOUTHAMPTON'S.—This is a medium sized, yellow, heart-shaped cherry, of the Bigarreau class, with firm, but not juicy, flesh. It is now very little cultivated, and is but a worthless variety.

Ripe in the end of July and beginning of August.

Large Black Bigarreau. See *Tradescant's Heart*.

Large May Duke. See *May Duke*.

Large Wild Black. See *Corone*.

LATE BIGARREAU.—Fruit, large, obtuse heart-shaped, and uneven in its outline, broadly and deeply indented at the apex. Skin of a fine rich yellow, with a bright red cheek, which sometimes extends over the whole surface. Stalk, an inch and a half long. Flesh, yellowish, considerably firm, sweet, and agreeably flavoured.

A large and handsome late Bigarreau. Ripe in the middle of August. The tree is very productive.

LATE DUKE (*Anglaise Tardive*).—Fruit, large, obtusely heart-shaped, and somewhat compressed. Skin, shining, of a fine bright red, which becomes darker as it ripens. Stalk, an inch and a half to two inches long. Flesh, pale yellow, tender, juicy, and richly flavoured.

Ripe in the middle and end of August.

Late Morello. See *Morello*.

LATE PURPLE GEAN.—This is a fine late Black Gean, ripening in the latter end of July.

Lauermann's Herzkirsche. See *Bigarreau Napoléon*.

Lauermann's Kirsche. See *Bigarreau Napoléon*.

LEMERCIER. See *Reine Hortense*. There is a Lemercier grown by Mr. Rivers which is later than *Reine Hortense*, and, before it is quite ripe, considerably more acid than that variety. The tree has also a more rigid and upright growth, like the Dukes; but it is evidently a seminal variety of *Reine Hortense*, and, being a better bearer, is perhaps the preferable kind to grow of that admirable cherry.

Lion's Heart. See *Ox Heart*.

LOGAN.—Fruit, above medium size, obtuse heart-shaped. Skin, deep blackish purple. Stalk, an inch and a half long. Flesh, brownish red, almost firm, juicy, sweet, and richly flavoured.

Ripe in the middle and end of July. The tree blooms late.

Louis XVIII. See *Reine Hortense*.

LUDWIG'S BIGARREAU (*Bigarreau de Ludwig*).—Fruit, large and perfectly heart-shaped, terminating at the apex in a sharp point, with a slightly marked suture on one side. Skin, shining, of a fine bright red colour, which is evenly distributed over the whole surface, except that it is a little paler on the shaded side. Flesh, pale yellow, very tender and melting, much more so than *Bigarreaus* generally are.

A delicious early *Bigarreau*, ripening just after the *Early Red Bigarreau*, in the end of June and beginning of July.

LUKE WARD'S (*Lukewards*).—Fruit, medium sized, obtuse heart-shaped. Skin, dark brownish red, becoming almost black as it ripens. Stalk, about two inches long. Flesh, half tender, dark purple, juicy, sweet, and richly flavoured.

An excellent cherry, superior in quality to either the *Black Heart* or *Corone*. It is ripe in the end of July and beginning of August. The tree is a free grower, hardy, healthy, but a bad bearer, and on that account its cultivation has to a great extent been discontinued.

This is one of the oldest cherries known in this country, and seems to have been held in great estimation by all cultivators of fruit and fruit trees from Parkinson to Miller, as there is scarcely any of the horticultural writers who have not mentioned it. It is first mentioned by Parkinson in 1629.

MAMMOTH (*Kirtland's Mammoth*).—Fruit, very large, often an inch and an eighth in diameter; obtuse heart-shaped. Skin, clear yellow, flushed and marbled with red. Stalk, an inch and a quarter long. Flesh, half tender, juicy, sweet, and very richly flavoured.

This is a magnificent cherry. Ripe in the middle and end of July.

MANNING'S MOTTLED.—Fruit, above medium size, obtusely heart-shaped, and flattened on one side. Skin, amber-coloured, finely mottled, and flushed with red, somewhat translucent and shining. Stalk, slender, two inches long. Flesh, yellow, tender, juicy, sweet, and richly flavoured.

Ripe in the middle of July.

Marbœuf. See *All Saints*.

Marcelin. See *Belle de Rocmont*.

MARY (*Kirtland's Mary*).—Large, roundish heart-shaped, and handsome. Skin, very much mottled with deep rich red on a yellow ground, and, when much exposed to the sun, almost entirely of a rich glossy red. Stalk, from one inch and a half to two inches long. Flesh, pale yellow, firm, rich, and juicy, with a sweet and high flavour.

This is a very beautiful and very fine cherry. Ripe in the middle and end of July.

May. See *Early May*.

MAY DUKE (*Duke; Early Duke; Early May Duke; Large May Duke; Morris' Duke; Morris' Early Duke; Benham's Fine Early Duke; Thompson's Duke; Portugal Duke; Buchanan's Early Duke; Millett's Late Heart Duke; Angleterre Hative; Royale Hative*).—Fruit, large, roundish, flattened at both ends, indented at the apex, in the centre of which there is a small dot of russet. A very shallow but distinct suture extends all round the fruit. Skin, at first of a red cornelian colour, but becoming of a dark red when fully ripened. Stalk, about an inch and a half long, supported on a common peduncle, which bears several others. Flesh, red, tender, juicy, and richly flavoured. Juice, dark coloured, and it stains red. Stone, small, nearly round, and slightly flattened.

The tree is a free grower, with a characteristic upright habit, hardy, an excellent bearer, and the variety is one of the best for forcing. It is ripe in the middle of July. This is a very old variety.

De Meruer. See *Reine Hortense*.

Merveille de Hollande. See *Reine Hortense*.

Merveille de Septembre. See *Tardive de Mans*.

Milan. See *Morello*.

Millett's Early Heart Duke. See *May Duke*.

- Monats-amarelle. See *All Saints*.
 Monats-weichsel. See *All Saints*.
 Monströse Marmorkirsche. See *Bigarreau de Mezel*.
 Monstrueuse de Bavay. See *Reine Hortense*.
 Monstrueuse de Jodoigne. See *Reine Hortense*.
 Montmorency. See *Gros Gobet*.
 Montmorency à Courte Queue. See *Gros Gobet*.
 Montmorency à Gros Fruit. See *Gros Gobet*.
 Morelle. See *Morello*.

MORELLO (*Agnate or Murillo; Milan; Black Morello; Dutch Morello; Late Morello; Ronalds' Large Morello; Cerise du Morel; Griotte Ordinaire du Morel; Morelle; Crown Morello*).—Fruit, large, roundish, inclining to heart-shaped; compressed a little on one side, which is marked with a slight suture, and somewhat depressed at the apex. Skin, dark red, but changing to a deeper colour, and becoming almost black the longer it hangs on the tree. Stalk, from an inch and a half to two inches long, inserted in a slight depression. Flesh, deep purplish red, tender, juicy, and briskly acid, but when allowed to hang till it attains its darkest colour, it is rich and agreeably flavoured.

This is the best of all the cherries for culinary purposes, either for preserving or to be used in confectionery. It ripens in July and August, and will continue on the tree as late as September.

The tree is of a spreading habit of growth, with pendulous shoots; it is very hardy, and an abundant bearer. It succeeds well as a standard, but is generally grown against a wall exposed to the north, where it produces its fruit of greater size and much later, and attains greater perfection than any other variety of fruit would do in a similar situation.

This is a very old variety, being mentioned by Parkinson in 1629, and it appears to me that "The great bearing cherry of Master Millen" of the same author is the same as the Morello, and hence Switzer calls it the "Milan": "is a reasonable great red cherry bearing plentifully although it be planted against a north wall, yet it will be late ripe, but of an indifferent, sweet, and good relish."

- Morello de Charmeux. See *Belle Magnifique*.
 Morestein. See *Reine Hortense*.
 Morris' Duke. See *May Duke*.
 Morris' Early Duke. See *May Duke*.
 Nain à Fruit Rond Précoce. See *Early May*.
 Nain Précoce. See *Early May*.

NAPOLÉON NOIR.—Is a medium sized very early Black Heart, with an uneven surface. The stone is very small. It is a most delicious cherry.

Napoleon's Hertzkersche. See *Bigarreau Napoléon*.

Noir de Tartarie. See *Black Tartarian*.

Nouvelle d'Angleterre. See *Carnation*.

NOUVELLE ROYALE.—Fruit, large, much more so than the May Duke, but similar to it in shape, and somewhat uneven in its outline. Skin, red at first, but becoming quite black the longer it hangs. Stalk, an inch and a quarter to an inch and a half long. Flesh, tender, juicy, and with the flavour of the May Duke.

This is a late Duke cherry, well worthy of a place in every collection. It ripens in the end of July, and the tree has a fine compact pyramidal habit.

Ochsenherzkirsche. See *Ox Heart*.

Octoberkirsche. See *All Saints*.

OHIO BEAUTY.—Fruit, large, obtuse heart-shaped. Skin, pale yellow, overspread with red. Flesh, pale, tender, brisk, and juicy.

Ripe in the beginning of July.

Oranienkirsche. See *Carnation*.

OSCEOLA.—Fruit, above medium size, heart-shaped, and with a deep suture on one side. Skin, dark purplish red, almost black. Stalk, about two inches long. Flesh, liver-coloured, tender, very juicy, rich, and sweet.

Ripe in the middle and end of July.

OSTHEIM (*Ostheimer Kirsche*; *Ostheimer Weichsel*).—Fruit, large, round, flattened at both ends, and very slightly compressed on the side. Skin, dark red, changing as it ripens to dark purplish red. Stalk, from an inch and a half to two inches long, placed in a wide and shallow depression. Flesh, dark red, tender, juicy, with a pleasant, sweet, and sub-acid flavour. Stone, small, roundish oval.

An excellent preserving cherry, not so acid as the Morello. It is ripe the end of July. The tree forms a thick, bushy head, with long, slender, and pendulous shoots; it is an abundant bearer, and better suited for a dwarf than a standard.

Ostheimer Kirsche. See *Ostheim*.

Ostheimer Weichsel. See *Ostheim*.

Ounce Cherry. See *Tobacco-Leaved*.

OX HEART (*Lion's Heart*; *Bullock's Heart*; *Ochsenherzkirsche*).—Fruit, large, obtuse heart-shaped, flattened on one side, which is marked with a suture. Skin, shining, dark purplish red. Stalk, two inches long, placed in a shallow depression. Flesh, somewhat firm, dark red, with a brisk and pleasant flavour, which is considerably richer when the fruit is highly ripened. Stone, roundish oval.

A large, handsome, and very excellent cherry. It ripens in the end of July.

PARAMDAM (*Baramdam*).—Small and round, not quite half an inch in diameter. Skin, pale red. Stalk, an inch long. Flesh, pale, tender, with an agreeable and lively acidity.

It ripens in the end of July. The tree is of very diminutive growth; one in my possession, not less than 100 years old, being little more than seven feet high, and the stem not so thick as a man's arm.

This is a variety of the native *Cerasus vulgaris*. It was first brought to my notice by a reference to Hitt's "Treatise of Fruit Trees," and on application to my friend, the Rev. Henry Manton, of Sleaford, he was so good as to procure me trees from the very holt to which Hitt refers in the following account of it:—

"I have near Sleaford in Lincolnshire met with a different kind of cherry to any of the former; it is called the Baramdam, which is the name of the place where it grows, in a perfect wild manner, so that not any one can give account of their being planted. Mr. Pattison, the proprietor of the land, and present inhabitant, is now (1755) about sixty years of age, who told me their number was greatly increased in his time; and he further added that the same land had been the property of his father and grandfather, both of whom he knew very well, but neither of them was ever able to give him any account of its being planted. And I am by just reasons prompt to say there is no marks of art in any part of the Holt, but they increase by suckers like black thorns, and bear upon as small bushes. I have more than once curiously examined them; for, soon after the time that I first saw them, I entered into a contract with the right honourable Lord Robert Manners, which engaged me to reside the greatest part of my time at Bloxholme, which is no more than five miles from Baramdam. I have got some plants of the kind under my care, which thrive well and bear plentifully; though before I saw the original Holt, I had been told they would not thrive in any other place; but I find them quite to the contrary, for they will grow and bear upon moist spongy land, where other cherries will not live long. This I have seen near Ancaster, where I bought some young plants, and there was a larger tree in that ground than any one at Baramdam; it was quite healthy and free from moss, notwithstanding its roots were in water the greatest part of the year.

"They will root well the first year of laying, and I think that the best way to propagate them; for the common kinds made use of for stocks are not so good, being subject to make strong downright roots, whereas these are very fibrous, and grow very near the surface.

"I have propagated the Duke Cherry upon them, and it is not so subject to blights as it is upon the wild black or red, though it does not make so strong shoots; but I think it is the better for that, for dwarfs or espaliers.

"The trees upon their own roots never grow to be large ones, and the leaves are small and smooth, and are of a bright colour; the young shoots are small, much like those of the Morella, and bear their fruit like them, the greatest part of which ripens in August, and but few in July.

"It is a middle-sized round cherry, of a red colour, and its taste is not quite so sweet as some others; though it is not a sour cherry, yet it has some little flavour of bitter in it, like the wild black."

Petit Cerise Rond Précoce. See *Early May*.

Petit Cerise Rouge Précoce. See *Early May*.

De Palembre. See *Belle de Choisy*.

Pie Cherry. See *Kentish*.

Plantchoury. See *Belle Magnifique*.

PONTIAC.—Fruit, large, obtuse heart-shaped, compressed on the

sides. Skin, dark purplish red, nearly black. Stalk, an inch and a half to two inches long. Flesh, purplish red, half tender, juicy, sweet, and agreeable.

It ripens in the latter end of July.

Portugal Duke. See *May Duke*.

POWHATTAN.—Fruit, medium sized, roundish heart-shaped, compressed on the sides, uneven in its outline. Skin, brownish red and glossy. Stalk, two inches long. Flesh, rich purplish red, half tender, juicy, sweet, but not highly flavoured.

It ripens in the end of July.

Princesse de Hollande. See *Bigarreau de Hollande*.

Quatre à la Livre. See *Tobacco-leaved*.

RATAFIA (*Brune de Bruxelles*; *Ratafia Weichsel*; *Brusseler Braune*; *Brusselsche Bruyn*).—Fruit, medium sized, round, and a little flattened on both sides, marked with a very faint suture on one side. Skin, dark brown, nearly black, and very shining. Stalk, an inch and a half to two inches long, placed in a shallow depression. Flesh, dark red, tender and juicy, with a briskly acid flavour, but which it loses and becomes richer the longer the fruit hangs on the tree. Stone, medium sized, ovate, and adhering closely to the flesh.

This variety ripens in August. It has a close resemblance to the Morello, but is much smaller, and is used for the same purposes. The tree forms a close round head with slender pendulous shoots, and is an excellent bearer.

Ratafia Weichsel. See *Ratafia*.

Red Heart. See *Gascoigne's Heart*.

RED JACKET.—Fruit, large, heart-shaped. Skin, amber, covered with pale red, but when fully exposed entirely covered with bright red. Stalk, two inches long, slender. Flesh, half tender, juicy, and of good, but not high, flavour.

Ripe in the beginning and middle of August. It is valuable for its lateness.

REINE HORTENSE (*D'Aremberg*; *Belle Audigeoise*; *Belle de Bavy*; *Belle de Laeken*; *Belle de Prapeau*; *Belle de Petit Brie*; *Belle Suprême*; *Grosse de Wagnelée*; *Guigne Noire de Strass*; *Hybrid de Laeken*; *Louis XVIII.*; *Lemercier*; *De Meruer*; *Merveille de Hollande*; *Monstrueuse de Bavy*; *Monstrueuse de Jodoigne*; *Morestein*; *Reine Hortense Larose*; *Rouvroy*; *Seize à la Livre*).—Fruit, very large, one inch and one-twelfth long and an inch wide, oblong, and compressed on the sides. Skin, very thin and translucent, at first pale red, but assuming a bright cornelian red, and changing to dark brilliant red the longer it hangs. Stalk, very slender, about two inches long. Flesh, yellow, netted, very tender, and very juicy, with a sweet and agreeably acidulous juice.

A very excellent cherry of first-rate quality. It ripens in the middle and end of July.

The tree is a free and vigorous grower and an excellent bearer. It was raised in 1832 by M. Larose, a nurseryman at Neuilly, near Paris, and first produced fruit in 1838.

RIVAL.—Fruit, below medium size, obtuse heart-shaped, uneven in its outline, flattened on one side, and marked with a distinct suture. Skin, black. Stalk, an inch and a half long, slender. Flesh, firm and crackling, sweet, and richly flavoured.

A very late small black Bigarreau, in use till the end of August and beginning of September. It hangs as late as Belle Agathe. The tree is a profuse bearer.

Rivers' Early Amber Heart. See *Early Amber*.

ROCKPORT BIGARREAU.—Fruit, large, obtuse heart-shaped, uneven in its outline, and with a swelling on one side. Skin, pale amber, covered with brilliant deep red, mottled and dotted with carmine. Stalk, an inch to an inch and a half long. Flesh, yellowish white, firm, juicy, sweet, and richly flavoured.

Ripe in the beginning and middle of July.

Ronald's Black. See *Black Tartarian*.

Ronald's Large Black Heart. See *Black Tartarian*.

Ronald's Large Morello. See *Morello*.

Rose de Lyon. See *Early Lyons*.

Rosenoble. See *Gros Gobet*.

Rothe Oranienkirsche. See *Carnation*.

Rothe Spanische. See *Belle de Rocmont*.

Rouge Pâle. See *Carnation*.

Rouge d'Orange. See *Carnation*.

Rouge de Bruxelles. See *Carnation*.

Rouvroy. See *Reine Hortense*.

ROYAL DUKE (Donna Maria).—Fruit, large, oblate, and handsomely shaped. Skin, deep shining red, but never becoming black like the May Duke. Stalk, an inch and a half long, united to a common peduncle, which is about half an inch long. Flesh, reddish, tender, juicy, and very rich. Stone, medium sized, roundish oval.

A delicious cherry of first-rate quality; ripe about the middle of July.

The tree is a free and upright grower like the May Duke, succeeds well as a standard, and is an excellent bearer.

Royale. See *Jeffreys' Duke*.

Royal Hâtive. See *May Duke*.

St. Margaret's. See *Tradescant's Heart*.

St. Martin's Amarelle. See *All Saints*.

St. Martin's Weichsel. See *All Saints*.

Schimmelpenning's-kers. See *Gros Gobet*.

Schöne Von Choisy. See *Belle de Choisy*.

Schöne von Rocmont. See *Belle de Rocmont*.

Schwarze Tartarische. See *Black Tartarian*.

Seize à la Livre. See *Reine Hortense*.

SHANNON MORELLO.—Fruit, above medium size, round, and flattened at the stalk. Skin, dark purplish red. Stalk, long and slender. Flesh, tender, reddish purple, juicy, and acid.

Ripe in August.

Sheppard's Bedford Prolific. See *Bedford Prolific*.

Small Early May. See *Early May*.

Small May. See *Early May*.

Spanish Heart. See *Black Heart*.

SPARHAWK'S HONEY (*Sparrowhawk's Honey*).—Fruit, of medium size, roundish heart-shaped, and very regular in form. Skin, thin, of a beautiful glossy pale amber red, becoming a lively red when fully ripe, partially transparent. Stalk, of moderate length, rather slender, set in a round even depression. Flesh, melting, juicy, with a very sweet and delicate flavour.

An American melting, sweet cherry. Ripe the end of June and beginning of July.

Spotted Bigarreau. See *Bigarreau de Hollande*.

Staatsbluhenderkirsche. See *All Saints*.

Superb Circassian. See *Black Tartarian*.

Sussex. See *Kentish*.

Tardive à Bouquets. See *All Saints*.

Tardive à Grappes. See *All Saints*.

TARDIVE DE MANS (*Merveille de Septembre*).—Fruit, small, ovate, flattened at the stalk. Skin, smooth and shining, clear red in the shade, and mottled with purplish red where exposed. Flesh, firm, sweet, juicy, and nicely flavoured.

This, like *Belle Agathe*, hangs very late, but it is not so large or so good as that variety.

TECUMSEH.—Fruit, above medium size, obtuse heart-shaped, flattened on one side. Skin, reddish purple, or dark brownish red, mottled with red. Flesh, reddish purple, half tender, very juicy and sweet, but not highly flavoured.

Ripe in the middle and end of August, and is valuable as a late variety.

Thompson's Duke. See *May Duke*.

TOBACCO-LEAVED (*Ounce Cherry*; *Four-to-the-Pound*; *Quatre à la Livre*; *Bigarreautier Tardif à Feuilles de Tabac*; *Bigarreautier à Grandes Feuilles*; *Bigarreau Tardif*; *Guignier à Feuilles de Tabac*; *Vier auf ein Pfund*).—Fruit, rather below medium size, heart-shaped, somewhat flattened on one side, which is marked with a fine line extending to the apex, and terminating in a curved point, such as is met with in some varieties of peaches. Skin, tender, shining, pale amber-coloured on the shaded side, but mottled and spotted with dark red on the side next the sun. Stalk, slender, two inches long, placed in a shallow cavity. Flesh, firm, pale amber-coloured, transparent, juicy, and with a sweet and rich flavour. Stone, medium-sized, ovate.

It ripens in the beginning of August.

There is nothing for which this cherry is remarkable, except its large leaves and high-sounding name; however it came to be called "Four-to-the-Pound" would puzzle any one to imagine, but such is the name by which it was at one time known, and under which it was found in all nurserymen's catalogues. It is a very old cherry, and is evidently of English origin, being mentioned by Parkinson as early as 1629, under the more modest designation of "Ounce Cherrie." He says, "The Ounce Cherrie hath the greatest and broadest leafe of any other Cherrie, but beareth the smallest store of Cherries everie year that any doth, and yet blossometh well; the fruit also is nothing answerable to the name, being not great, of a pale yellowish red, neere the colour of amber, and therefore some have called it the Amber Cherrie." There is no doubt it is this variety also which is described by Meager under the name of "Ciliegeberrylin," which he says is "as big as an indifferent apple." The Germans ascribe its introduction on the Continent to the Earl of Murray, who had a seat at Menin in Flanders, whence it was taken into Germany by M. Seebach, colonel of an Austrian regiment of cavalry, and who received it from Lord Murray's gardener under the name of *Quatre à la Livre*. The leaves are a foot and sometimes 18 inches long.

TOMATO.—Fruit, very large, about an inch in diameter, roundish, and somewhat oblate, with shallow furrows on its sides like a tomato. Skin, clear red. Stalk, about an inch and a quarter long. Flesh, pale, tender, juicy, and agreeably flavoured.

A handsome cherry of the Red Duke class.

TRADESCANT'S HEART (*Elkhorn*; *St. Margaret's*; *Large Black Bigarreau*; *Bigarreau Gros Noir*; *Guigne Noire Tardive*).—Fruit, of the largest size, obtuse heart-shaped, indented and uneven on its surface, and considerably flattened next the stalk; on one side marked with the suture. Skin, at first dark red, but changing when fully ripe to dark blackish purple. Stalk, slender, an inch and a half to an inch and three quarters long. Flesh, dark purple, adhering firmly to the stone, firm, sweet, and briskly sub-acid.

It ripens in the end of July and beginning of August.

TRANSPARENT (*De Jonghe's Transparent*).—Fruit, above medium size and oblate, with a bold style mark on the apex, and with a very

faint suture on the side. The skin is thin and transparent, showing through it the netted texture of the flesh, and of a uniform pale red colour all over. Flesh, melting, tender, sweet, and delicious.

This comes among the Red Dukes, and is allied to Belle de Choisy. It was raised by De Jonghe of Brussels from the Montmorency.

TRANSPARENT GEAN.—Fruit, small, regularly heart-shaped, and marked with a suture which extends in a line over the whole. Skin, delicate, transparent, and shining, pale yellow, and finely mottled with clear red. Stalk, about two inches long, slender, and placed in a shallow depression. Flesh, tender and juicy, with a sweet and agreeable sub-acid flavour.

An excellent little cherry; ripe the middle and end of July.

Trauben Amarelle. See *Cluster*.

Trauben Kirsche. See *Cluster*.

Trempée Précocé. See *Baumann's May*.

Troschkirsche. See *Cluster*.

Troskerskirsche. See *Cluster*.

Turkey Heart. See *Bigarreau*.

Vier auf ein Pfund. See *Tobacco-leaved*.

De Villenne. See *Carnation*.

Virginian May. See *Kentish*.

Volgers-Volger. See *Gros Gobet*.

Wachsknorpelkirsche. See *Büttner's Yellow*.

Ward's Bigarreau. See *Monstrous Heart*.

WATERLOO.—Fruit, large, obtuse heart-shaped, flattened at the stalk, and compressed on the sides. Skin, thin, dark purple mixed with brownish red, covered with minute pale dots, and becoming almost black when fully ripe. Stalk, slender, an inch and a half to two inches long, set in a pretty deep cavity. Flesh, clear red, but darker red next the stone, tender, juicy, and with a rich and delicious flavour. Stone, roundish ovate.

An excellent cherry; ripe in the end of June and beginning of July. The tree is a free grower and a pretty good bearer, and succeeds well as a standard or against a wall.

This variety was raised by T. A. Knight, Esq., in 1815, and was named from having produced fruit a few weeks after the occurrence of the Battle of Waterloo. It was raised from the Bigarreau impregnated with the pollen of the May Duke.

Wax Cherry. See *Carnation*.

Weeping Cherry. See *All Saints*.

Wechsel mit Kurzen Stiel. See *Gros Gobet*.

Weisse Malvasierkirsche. See *Carnation*.

Weisse Sauer Kirsche. See *Early May*.

WERDER'S EARLY BLACK (*Guigne Précoce de Werder*; *Werdersche Frühe Schwarze Herzkirsche*).—Fruit, very large, obtuse heart-shaped, with a deep suture on one side. Skin, membranous, deep shining black. Stalk, short and stout, about an inch and a half long, set in a deep cavity. Flesh, purplish red, tender, very juicy, and with a very sweet and rich flavour.

This is one of the most valuable early cherries, of very high flavour and richness, much earlier than the May Duke, being generally fit for use by the middle of June.

The tree is a strong and vigorous grower, an abundant and regular bearer, and succeeds well as a standard.

This variety is of German origin, and has been for some years in cultivation. It was sent by Sello, gardener to the King of Prussia, at Sans Souci, to Christ, in 1794, and by him it was described in the first edition of his "Handbuch."

Werdersche Frühe Schwarze Herzkirsche. See *Werder's Early Black*.

West's White Heart. See *Bigarreau*.

White Bigarreau. See *Harrison's Heart*.

WHITE HEART (*Dredge's Early White*; *White Transparent*; *Amber Heart*).—Fruit, medium sized, heart-shaped. Skin, pale yellowish white on the shaded side, but mottled with dull red on the side exposed to the sun. Stalk, two inches long, very slender, and set in a shallow depression. Flesh, white, juicy, tender, sweet, and well flavoured.

A very good cherry, but only of second-rate quality, and now rarely cultivated. It is ripe in the end of July.

The tree is an excellent grower and very healthy, but is not a good bearer. At one time this variety was in high estimation, but now that there are so many others that are far superior to it it is hardly worth cultivating.

WHITE TARTARIAN (*Fraser's White Tartarian*; *Fraser's White Transparent*; *Ambrée à Petit Fruit*).—Fruit, small, roundish, inclining to obtuse heart-shaped, flattened at the apex, and marked on one side with a well-defined suture. Skin, transparent, pale yellow. Stalk, slender, two inches long, placed in a slight depression. Flesh, pale yellow, tender, juicy, and sweet. Stone, large and oval.

A good cherry, but only of second-rate quality. It is ripe in the middle and end of July. The tree is a free grower and a good bearer.

White Transparent. See *White Heart*.

Yellow Ramonde. See *Gros Gobet*.

Yellow Spanish. See *Bigarreau*.

Zeelandoise. See *Gros Gobet*.

Zwillingskirsche. See *All Saints*.

LIST OF SELECT CHERRIES,

ARRANGED ACCORDING TO THEIR ORDER OF RIPENING.

Those marked with an asterisk are adapted for small collections.

I. FOR GARDENS.

These all succeed well in the open ground, or as espaliers ; and those for dessert use are worthy of being grown against a wall, when they are much improved both in quality and earliness.

For Dessert Use.

<i>June.</i>	Transparent	Mammoth
Belle d'Orléans	Frogmore Early	*Mary
*Early Purple Gean	Bigarreau de Mezel	Bigarreau
*Early Jaboulay	*May Duke	<i>August.</i>
Early Lyons	Jeffreys' Duke	Florence
Early Red Bigarreau	Cleveland Bigarreau	Kennicott
Early Rivers	Rockport Bigarreau	Red Jacket
Werder's Early Black	Black Eagle	Tecumseh
Bowyer's Early Heart	BohemianBlackBigarreau	Late Duke
	*Elton	<i>September.</i>
<i>July.</i>	Oceola	Coe's Late Carnation
Knight's Early Black	Royal Duke	Büttner's Yellow
*Black Tartarian	Delicate	Bigarreau de Hildesheim
Waterloo	Duchesse de Palluau	Rival
Governor Wood	Monstrous Heart	Belle Agathe
Belle de Choisy	Joc-o-sot	

For Kitchen Use.

Kentish	*Belle Magnifique
Griotte de Chaux	*Morello

II. FOR ORCHARDS.

These being vigorous-growing and hardy varieties, and all, in various degrees, abundant bearers, are well adapted for orchard planting.

Early Prolific	Büttner's Black Heart	Late Duke
Knight's Early Black	Kentish	Kennicott
Black Tartarian	Mammoth	Red Jacket
Adams' Crown	Mary	Rival
May Duke	Bigarreau	Tecumseh
Elton	Amber Gean	Belle Agathe
Black Hawk		

CHESTNUTS.

We can hardly call the chestnut a British fruit. It is true that in some situations in the southern counties it ripens fruit, but that is generally so very inferior to what is imported from Spain and the south of France, that no one would think of planting the chestnut for its fruit alone. It is as a timber tree that it is so highly valued in this country.

The following are the varieties that succeed best; but it is only in hot summers that they attain much excellence:—

DEVONSHIRE PROLIFIC (*New Prolific*).—This is by far the most abundant bearer, and ripens more thoroughly a general crop than any other.

DOWNTON (*Knigh's Prolific*).—This is distinguished by the very short spines on the husks, and is not so prolific as the preceding.

CRANBERRIES.

Though these cannot be grown so generally as the other kinds of fruits, there are some who, having devoted their attention to the subject, have succeeded in forming artificial swamps where cranberries have been cultivated with great success. Wherever there is a plentiful supply of running water, with abundance of peat soil, no difficulty need be experienced in growing cranberries. The two species most worth cultivating are the English and the American.

ENGLISH (*Oxycoccus palustris*).—This grows abundantly in bogs or swamps, in many parts of England. The fruit is the size of a pea, and the skin pale red; they have a somewhat acid flavour, and a strong acidity.

AMERICAN (*Oxycoccus macrocarpus*).—Of this there are three varieties:—

1. *Cherry Cranberry*, is large, round, and of a dark red colour, resembling a small cherry.

2. *Bugle Cranberry*, so called from the shape being like a bugle head, long, and approaching an oval. Skin, pale, and not so deep a crimson as the other varieties.

3. *Bell Cranberry*, is bell-shaped, or turbinate, and of a dark coral red. This is a very large variety, and is a great favourite with American growers.

CURRANTS.

Black Grape. See *Ogden's Black*.

BLACK NAPLES (*New Black*).—Bunches, short, but produced in great abundance. Berries, large, with a mild and sweet flavour.

Cerise. See *Cherry*.

CHAMPAGNE (*Pheasant's Eye; Couleur de Chair*).—Bunches, of medium length. Berries, medium sized, pale pink or flesh coloured, with darker red veins; more acid than Red Dutch.

CHERRY (*Cerise*).—Bunches, short. Berries, very large, of a deep red colour; more acid than Red Dutch. This is the largest red currant, and comes in early.

COMMON BLACK.—This is very much inferior to the other blacks, and not worth cultivation, the bunches and berries being inferior in size.

Couleur de Chair. See *Champagne*.

Goliath. See *Raby Castle*.

Houghton Castle. See *Raby Castle*.

Jeeves' White. See *White Dutch*.

KNIGHT'S EARLY RED.—The chief merit this variety is supposed to possess is its greater earliness than the Red Dutch; but the slight advantage it has in this is lost by its inferiority in other respects.

KNIGHT'S LARGE RED.—Bunches, large and long. Berries, large, bright red. Does not differ materially from Red Dutch.

KNIGHT'S SWEET RED.—Bunches, of medium size. Berries, large, paler in colour than Red Dutch, and less acid; but not so sweet as White Dutch.

LA FERTILE.—This variety I have not seen; but, according to Mr. Rivers, it is a large red currant, and "a most prodigious bearer."

LA HÂTIVE.—This is a new variety, and, like the preceding, of foreign origin; but I have had no opportunity of examining it. Mr. Rivers states, in his catalogue, that it is "a very early red currant, and excellent."

LEE'S PROLIFIC BLACK.—Bunches, produced in immense numbers, about three inches long. Berries, as large or larger than those of Black Naples, and nearly uniform in size throughout. Skin, quite black. Flesh, tender, sweet, and very richly flavoured.

This is by far the best of all the black currants. It is a great bearer, and the fruit does not drop so readily as that of the other varieties.

It was raised by Mr. George Lee, a market gardener, of Clevedon, in Somerset, and it received a first-class certificate from the Royal Horticultural Society in 1869.

LONG-BUNCHEDED RED (*Wilmot's Long-bunched Red*).—Bunches, very long, sometimes measuring six inches and a half. Berries, large, and of a deep red colour. A decided improvement on Red Dutch, and differs also in being somewhat later. It is not unlike Raby Castle.

May's Victoria. See *Raby Castle*.

Morgan's White. See *White Dutch*.

New Black. See *Black Naples*.

New White Dutch. See *White Dutch*.

OGDEN'S BLACK (*Black Grape*).—This is not so large as Black Naples, but considerably better in every respect than the Common Black. The bush is hardier than that of Black Naples.

Pheasant's Eye. See *Champagne*.

RABY CASTLE (*Houghton Castle; May's Victoria; Victoria; Goliath*).—Bunches, longer than those of Red Dutch. Berries, larger, and of a brighter red, but rather more acid. It is an abundant bearer, and the fruit ripens later, and hangs longer, than any other currant.

RED DUTCH (*Large Red Dutch; New Red Dutch; Red Grape*).—Bunches, from two to three inches long. Berries, large, deep red, with a subdued acidity. Superior in every respect to the old Common Red, which is unworthy of cultivation.

Red Grape. See *Red Dutch*.

Victoria. See *Raby Castle*.

White Crystal. See *White Dutch*.

WHITE DUTCH (*New White Dutch; Jeeves' White; Morgan's White; White Crystal; White Leghorn; White Grape*).—The bunches and berries are of the same size as the Red Dutch; but the berries are of a yellowish white, and the skin somewhat transparent. The fruit is very much sweeter, and more agreeable to eat, than the Red variety. It is, therefore, preferred in the dessert, and for wine-making.

White Grape. See *White Dutch*.

White Leghorn. See *White Dutch*.

Wilmot's Long-bunched Red. See *Long-bunched Red*.

LIST OF SELECT CURRANTS.

*Those marked with an asterisk * are for small gardens.*

BLACK.		Long-bunched Red
Black Naples		*Raby Castle
*Lee's Prolific Black		*Red Dutch
RED.		WHITE.
Cherry		*White Dutch
Knight's Large Red.		

✓ FIGS.

SYNOPSIS OF FIGS.

I. FRUIT ROUND, ROUNDISH, OR TURBINATE.

§ *Skin decidedly dark. Flesh red.*

Betada Black Bourjassotte Black Genoa Black Ischia Courcourelle Gavotte Early Violet Jerusalem	Martinique Mouissoune Nigrette Noire d'Espagne Pregussata Recousse Noire Vernissenque
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§§ *Skin pale, or tinged with brown.*

* *Flesh red.*

D'Agen Bellona Bifère de la Malmaison Boutana Bourdissotte Blanche Brown Ischia Courcourelle Brune D'Eyrague De Grasse De Lipari Grizzly Bourjassotte Grosse Monstrueuse de Lipari Lucrezia Malta	Marseillaise Monaco Bianco Nebian Œil de Perdrix Panachée Poulette Rose Peyronne Rougette Savantine Verdal White Bourjassotte White Ischia Yellow Ischia
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** *Flesh white or opaline.*

Angélique Early White	White Marseilles
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II. FRUIT LONG, PYRIFORM, OR OBOVATE.

§ *Skin decidedly dark.** *Flesh red.*

Bec de Perdrix
Black Provence
Bordeaux
Brown Turkey
Col di Signora Nero
Dr. Hogg's Black

Gouraud Noir
Negro Largo
Royal Vineyard
Violette Grosse
Violette Ferruquine

** *Flesh white or opaline.*

Pied de Bœuf

§§ *Skin pale, or tinged with brown.** *Flesh red.*

Célestine
Col di Signora Bianca
Datte

Peau Dure
Versailles

** *Flesh white or opaline.*

De l'Archipel
Brunswick
Castle Kennedy

d'Or de Baume
d'Or de Laura
St. Ursule d'Avignon

AGEN (*Gros de Draguignan*).—Fruit, medium sized, roundish turbinate. Skin, green, with a brownish tinge, but round the crown, which is very flat, it is quite deep brown or chocolate, coloured with a mixture of green; and when fully ripe it cracks in white reticulations. It is covered with a pretty blue bloom. The eye is open, and has a dark brown, or rather reddish brown, iris round the opening. Flesh, of a very dark blood colour, almost as much so as in the Col di Signora, thick and syrupy; most delicious. One of the finest figs I know. It ripens late.

ANGÉLIQUE (*Mélotte, Madeleine; Petaluse; Courcourelle Blanche*).—Below medium size, about two inches long, and an inch and three quarters broad; roundish turbinate, and flattened like an onion. Skin, yellow, dotted with long greenish white specks. Flesh, white under the skin, but with a faint tinge of rose towards the centre.

When well ripened, the fruit is of good quality, and perfumed. It forces well, and may be grown against a wall in the open air.

Ashridge Forcing. See *Brown Turkey*.

D'Athènes. See *White Marseilles*.

Aubique Violette. See *Bordeaux*.

Aubiquon. See *Bordeaux*.

Aulique. See *Violette Grosse*.

Barnissotte. See *Black Bourjassotte*.

Bayswater. See *Brunswick*.

BEC DE PERDRIX.—Fruit, below medium size, pyriform, with longitudinal ribs extending the whole length. Neck, rather long. Stalk, short, about one-eighth of an inch long. Skin, dark purple, dark round the crown, and shades off paler to the stalk, and on the shaded side covered with blue bloom. Flesh, dark rose-coloured, firm, stiff, and syrupy, with a rich sugary flavour.

Dries well. A Spanish variety. Excellent.

BELLONA.—Fruit, medium sized, round, and inclining a little to ovate, marked with very prominent and close-set longitudinal ribs, which extend the whole length of the fruit to the apex. Stalk, very short. Skin, of a deep blue green, and in some instances with a little brown tint upon it, that gives it the appearance of green bronze. Eye, small and partially open. Flesh, deep dark blood colour, very thick and syrupy, with a most delicious flavour.

This is the true Bellona; there is a false one, which is black.

BETADA.—Fruit, small, roundish, and inclining to oblate. Skin, black, and shading off to a paler colour towards the stalk, where it is greenish, and covered with a thick grey bloom. Stalk, short. Eye, closed and flat. Flesh, pale rose-coloured, thick and syrupy; very rich and excellent.

BIFÈRE DE LA MALMAISON.—Fruit, round, sometimes oblong, and with one side of the apex hanging longer than the other; not ribbed. Skin, of a pale hazel brown, covered with a thin grey bloom. Stalk, stout. Eye, closed. Flesh, pale rose-coloured, tender, juicy, and agreeably flavoured, but not rich.

BLACK BOURJASSOTTE (*Barnissotte; De Bellegarde; Précoce Noire*).—Fruit, medium sized, roundish-oblate, with a short neck, and marked with obscure ribs. Skin, quite black, entirely covered with a fine thick blue bloom, and cracks in lines when highly ripened. Stalk, short. Eye, open like an eyelet-hole. Flesh, deep red, thick, stiff, and syrupy; most delicious.

BLACK GENOA (*Nigra; Negro d'Espagne; Noire de Languedoc*).—Large, oblong, broad towards the apex, and very slender towards the stalk. Skin, dark purple, almost black, and covered with a thick blue bloom. Flesh, yellowish under the skin, but red towards the interior, juicy, with a very sweet and rich flavour.

Ripe in the end of August. Tree very hardy, and a good bearer.

This is the large black fig so extensively grown in Languedoc and Provence.

BLACK ISCHIA (*Blue Ischia; Early Forcing; Nero; Ronde Noire*).—Medium sized, turbinate, flat at the top. Skin, deep purple, almost black when ripe. Flesh, deep red, sweet, and luscious. Tree hardy, and an excellent bearer; succeeds well in pots.

Ripe in August.

Black Marseilles. See *Black Provence*.

Black Naples. See *Brunswick*.

BLACK PROVENCE (*Black Marseilles; Reculver; Noir de Provence*).—Small, or below medium size, oblong. Skin, dark brown. Flesh, red, tender, very juicy, and richly flavoured. Tree bears abundantly, and is well adapted for forcing.

Blanche. See *White Marseilles*.

Blue. See *Brown Turkey*.

Blue Burgundy. See *Brown Turkey*.

Blue Ischia. See *Black Ischia*.

BORDEAUX (*Aubiquon; Aubique Noire; Aubique Violette; Figue-Poire; Petite Aubique; Violette; Violette Longue; Violette de Bordeaux; Nagronne*).—Fruit, large, long, pyriform, marked with ribs; very much flattened laterally, and one side of the apex hanging down more than the other. Skin, quite black, covered with a fine blue bloom, and when dead ripe cracks in white longitudinal lines. Stalk, very short. Eye, open. Flesh, pale coppery-coloured, very tender and juicy, sugary and sweet; excellent.

BOURDISSOTTE BLANCHE.—Fruit, small, round, inclining to turbinate, and furnished with longitudinal ribs. Skin, green, becoming yellow at maturity, and covered with a very delicate white bloom. Eye, open like an eyelet-hole. Stalk, very short. Flesh, pale rose-coloured, very sugary, rich, and syrupy when fully ripe.

It shrivels well, and the skin, when perfectly ripe, cracks into large white furrows. This is quite distinct from White Bourjassotte.

BOURDISSOTTE NOIRE.—Fruit, medium sized, roundish-turbinate, and distinctly marked with prominent longitudinal ribs, even and regularly formed. Skin, purple, covered with a thick grey bloom. Neck, short. Stalk, very short. Eye, a small round hole, the scales very flat. Flesh, deep flesh-coloured, with the thick white rim of the skin surrounding it; rather sharp and brisk, but not with a rich flavour.

A Spanish variety, distinct from Black Bourjassotte.

Bourjassotte Blanche. See *White Bourjassotte*.

Bourjassotte Grise. See *Grizzly Bourjassotte*.

Bourjassotte Noire. See *Black Bourjassotte*.

BOUTANA.—Fruit, above medium size, oblate, with an oblique axis, and marked with distinct longitudinal ribs on the sides that extend to the apex. Skin, quite green, without any bloom, and downy. Stalk, very short, about one-eighth of an inch long. Flesh, deep rose-coloured, but not dark; pretty juicy, and with a flat flavour.

Brocket Hall. See *White Ischia*.

Brown Hamburg. See *Brunswick*.

BROWN ISCHIA (*Chestnut-coloured Ischia*).—Medium sized, roundish-turbinate. Skin, light brown, or chestnut-coloured. Eye, very large. Flesh, purple, sweet, and high-flavoured. Fruit, apt to burst by too much wet. This is one of the best of figs, ripening in the beginning and middle of August.

Tree an excellent bearer, pretty hardy, and bears as a standard in favourable situations. It forces well.

Brown Italian. See *Brown Turkey*.

Brown Naples. See *Brown Turkey*.

BROWN TURKEY (*Ashridge Forcing; Blue; Common Blue; Blue Burgundy; Brown Italian; Brown Naples; Long Naples; Early; Howick; Italian; Large Blue; Lee's Perpetual; Murrey; Purple; Small Blue; Fleur Rouge; Walton*).—Fruit, large and pyriform. Skin, brownish red, covered with blue bloom. Flesh, red and very luscious.

Tree very prolific, hardy, and one of the best for outdoor culture, as a standard. Ripe in August and September.

BRUNSWICK (*Bayswater; Black Naples; Brown Hamburg; Clémentine; Drap d'or; De la St. Jean; Hanover; Madonna; Large White Turkey; Red*).—Very large and pyriform, oblique at the apex, which is very much depressed. Skin, greenish yellow in the shade, tinged with pale brown on the other side. Flesh, opaline, tinged with very pale flesh colour towards the centre.

A very rich and excellent fig. Ripe in the middle of August. The tree is very hardy, but not so good a bearer as the Brown Turkey. It is, however, one of the best for outdoor cultivation against walls.

CASTLE KENNEDY.—Fruit, very large, obovate. Skin, thin, very tender, greenish yellow on the neck and towards the stalk, but pale dingy brown mottled with dull ashy grey on the widest part and towards the eye. Flesh, pale opaline, with slight stains of red round some of the seeds nearest the eye; very tender, but not richly flavoured.

A large and handsome fig, remarkable for its earliness, which is nearly three weeks earlier than White Marseilles. The fruit greatly resembles the Brunswick; but it is entirely distinct in the habit and growth of the plant. The tree is an abundant bearer.

This variety has existed for upwards of a century at Castle Kennedy, N.B., and has not yet been identified with any other sort.

CÉLESTINE.—Fruit, large, long, pyriform. Skin, of a pale reddish brown or grizzly colour. Flesh, deep red, and of a rich and very delicious flavour.

Chestnut-coloured Ischia. See *Brown Ischia*.

Clémentine. See *Brunswick*.

COL DI SIGNORA BIANCA.—Fruit, medium sized, pyriform, with a rather long neck, and marked with very distinct longitudinal ribs. Skin, thick, green, but changing to yellowish white, and covered with fine grey bloom. Stalk, short and stout. Eye, closed. Flesh, of the darkest blood red; very thick, syrupy, and most delicious. It shrivels and dries well. One of the finest figs in cultivation.

COL DI SIGNORA NERO.—Fruit, above medium size, long pyriform, with longitudinal ribs running from the stalk towards the apex. Skin, entirely dark chocolate, covered with a thin grey bloom, and when at perfect maturity cracking into irregular markings. Eye, small and open. Flesh, very dark red throughout, like Col di Signora Bianca and Gros de Draguignan; exceedingly rich and sugary, in fact a perfect conserve. Ripens late.

Col di Signora Bianca Panachée. See *Panachée*.

Common Purple. See *Brown Turkey*.

COURCOURELLE BRUNE.—Fruit, small, roundish. Skin, of a deep brown, covered with thick blue bloom; some are stalked, and others very little so. Flesh, deep red or rose-coloured, tender, but very indifferently flavoured.

COURCOURELLE GAVOTTE.—Fruit, about medium size, round, marked longitudinally, not so much with ribs as with dark lines indicating them. No neck. Skin, deep purplish black over the apex, and where fully exposed to the sun, but shading off to a paler and even to a greenish bronze in the shade, covered with a pretty blue bloom. Eye, open. Flesh, dark blood colour throughout, thick, syrupy, and richly flavoured.

A very first-rate fig. The skin cracks as it ripens.

Cyprus. See *Yellow Ischia*.

DATTE.—Fruit, pyriform, with a short thick neck, and marked longitudinally with obscure ribs. Skin, of a dingy brown, or rather a dirty, muddy colour all round the apex, and gradually becoming paler towards the stalk, where it is green. Eye, small and closed. Stalk, extremely short, scarcely perceptible. Flesh, dark rose-coloured, thick and syrupy, with a rich flavour. Excellent.

DE L'ARCHIPEL.—Fruit, large, obovate; scarcely any neck; marked with longitudinal ridges from the stalk to the apex. Sometimes

they are indicated more by a dark coloured line than by an elevation. Skin, of a warm pale reddish brown, or pale chestnut; bright green on the shaded side and near the stalk, dotted with grey. Eye, closed. Flesh, opaline, with only here and there a fibre of rose colour; tender, juicy, but not rich, being rather flat.

De Bellegarde. See *Black Bourjassotte*.

D'EYRAGUE.—Fruit, below medium size, and oblate. Skin, pale yellow, tinged with green. Flesh, pale rose-coloured, tender and juicy, but not particularly rich in flavour.

DE GRASSE.—Fruit, medium sized, round, and with a short neck, and distinct longitudinal ribs. Skin, yellowish white, covered with blue bloom. Stalk, very short, scarcely perceptible. Eye, like an eyelet-hole. Flesh, very dark red, thick, stiff, and syrupy, with a most delicious flavour.

DE LIPARI (*Verte Petite*).—Fruit, very small, oblate, marked with longitudinal ridges. Skin, green, becoming yellowish as it attains perfect maturity, and covered with a very thin bloom. Eye, open like an eyelet-hole. Stalk, one-eighth of an inch long. Flesh, pale rose-coloured, somewhat opaline, or a pale coppery colour; dry, coarse, and not at all well flavoured.

De Naples. See *White Marseilles*.

De St. Jean. See *Brunswick*.

D'OR DE BAUME.—Fruit, about medium size, oblong, distinctly marked with ribs. Skin, pale hazel brown, and covered with a thin bloom. On the shaded side, and next the stalk, it is green, becoming yellowish at maturity. Stalk, short, very stout. Eye, open like an eyelet-hole. Flesh, pale rose-coloured towards the eye, and opaline next towards the stalk; juicy and richly flavoured. An excellent fig.

D'OR DE LAURA.—Fruit, below medium size, oblong, marked with obscure ribs. Skin, green, becoming yellowish or dirty white when fully ripe. Eye, closed. Flesh, opaline, very tender and melting, rich, sugary, and delicious. Dries and shrivels well.

DR. HOGG'S BLACK.—Fruit, about medium size, oblong obovate. Neck, very short or wanting. Skin, slightly hairy, of a dark mulberry colour, covered with a thick bloom, and numerous little white specks on the surface, which is slightly furrowed in longitudinal lines, and the skin cracks lengthwise when the fruit is fully ripe. Stalk, very short and thick. Eye, small and closed. Flesh, dull red, with a thick syrupy juice, very richly flavoured.

I introduced this variety in 1864, having met with it in a vineyard near Toulouse. It was sent to the garden of the Royal Horticultural Society at Chiswick, and as no name accompanied it, it became distinguished as "Dr. Hogg's Black." I have not yet been able to identify it with any other variety; but there is no doubt that as we become better acquainted with the figs grown in the south of France and in Spain the correct name will some day be discovered.

Drap d'Or. See *Brunswick*.

Early. See *Brown Turkey*.

Early Purple. See *Black Ischia*.

EARLY VIOLET.—Small, roundish. Skin, brownish red, covered with blue bloom. Flesh, red, and well flavoured. August.

Tree hardy, and an abundant bearer; well adapted for pots and for forcing, when it bears three crops in one season. Though small, and in the estimation of some an insignificant variety, this is among figs what the Red Masculine is among apricots, and the Red Nutmeg among peaches—nicely flavoured, very early, and remarkably prolific.

EARLY WHITE (*Early White; Small Early White*).—Fruit, roundish-turbinate, somewhat flattened at the apex. Skin, thin, pale yellowish white. Flesh, white, sweet, but not highly flavoured. August.

Figue-Poire. See *Bordeaux*.

Fleur Rouge. See *Brown Turkey*.

Ford's Seedling. See *White Marseilles*.

GOURAUD NOIR.—Fruit, about medium size, oblong. Skin, quite black. Flesh, deep red and deliciously flavoured.

A very excellent fig, which is much grown in Languedoc, and where I have eaten it from the tree in great perfection.

GRIZZLY BOURJASSOTTE (*Bourjassotte Grise; Napolitaine*).—Fruit, about medium sized, round, and so much flattened as to be somewhat oblate. Skin, of a chocolate colour, covered with a very thin bloom. Neck, very short. Eye, open. Flesh, of a deep dark blood red colour, with a thick syrupy juice, and very richly flavoured.

A delicious fig; ripe in the end of September.

Gros de Draguignan. See *Agen*.

GROSSE MONSTRUEUSE DE LIPARI.—Fruit, very large; three inches wide and nearly as much high; turbinate and broad and flattened at the apex. Skin, pale chestnut brown, darker on the side exposed to the sun, and marked with darker longitudinal ribs down the sides, and with occasional dark spots, the whole surface covered with a thick bloom. Stalk, short and thick. Eye, large and closed. Flesh, dull red, thick, juicy, and well-flavoured.

A large and handsome fig of great merit, which I found in an orchard in the department of Bouches de Rhône, and introduced to the Royal Horticultural Society. The tree is a good grower and bears abundantly.

Grosse Verte. See *Nebian*.

Hanover. See *Brunswick*.

Howick. See *Brown Turkey*.

Italian. See *Brown Turkey*.

JERUSALEM.—Fruit, roundish. Skin, quite black, with a reddish mahogany colour towards the stalk, covered with a fine blue bloom. Eye, quite closed. Stalk, stout and short. Flesh, very dark blood colour; rich, sugary, and finely flavoured. It has a fine briskness in its flavour.

The tree is a very bad bearer.

Large Blue. See *Brown Turkey*.

Large White Genoa. See *White Marseilles*.

Large White Turkey. See *Brunswick*.

Lee's Perpetual. See *Brown Turkey*.

Long Naples. See *Brown Turkey*.

LUCREZIA.—Fruit, medium sized, round, inclining to turbinate. Skin, thick, pale dull dingy white, covered with a thick grey bloom. Stalk, very short. Flesh, very dark blood red, or mulberry colour, of a firm consistency, and sugary, with a very rich flavour.

This is a most delicious fig.

Madeleine. See *Angélique*.

Madonna. See *Brunswick*.

MALTA (*Small Brown*).—Small, roundish turbinate, compressed at the apex. Skin, pale brown when fully ripe. Flesh, the same colour as the skin; very sweet and well flavoured. End of August. If allowed to hang till it shrivels, it becomes quite a sweetmeat.

MARSEILLAISE.—Fruit, small, roundish, or turbinate, with indistinct ribs at the stalk. Skin, yellow or greenish yellow, without any bloom, and cracks in lines when quite ripe. Flesh, distinctly rose-coloured in the centre, opaline towards the stalk; tender, juicy, and sweet, but not richly flavoured.

This is quite distinct from our *White Marseilles*, which is called *Figue de Naples* by the French.

MARTINIQUE.—Fruit, below medium size, round, and with a short neck, distinctly and prominently ribbed. Skin, quite a deep black purple, pretty thick, and covered with blue bloom. Eye, like an eyelet-hole. Stalk, very short. Flesh, very dark, thick, stiff, and syrupy.

A delicious fig.

MONACO BIANCO.—Fruit, above medium size, round, and flattened with somewhat of a neck, but very little, and with obscure ribs. Skin, green, becoming yellowish green when ripe, and with a very thin bloom. Eye, large. Stalk, very short. Flesh, dark red, juicy, brisk, and well flavoured, but not richly so.

Rather a coarse fig. It cracks and opens much at the eye. The

skin also cracks much. It is not a first-rate variety in comparison with some of the others.

MOUISSOUNE.—Fruit, below medium size, round, and inclining to oblate, marked with distinct ribs, running from the stalk to the apex. Skin, quite black purple, covered with blue bloom. Stalk, very short. Eye, open, showing the red inside. Flesh, bright rose colour throughout, very juicy and tender, rich, syrupy, and delicious.

Murrey. See *Brown Turkey*.

Nagronne. See *Bordeaux*.

NEBIAN (*Grosse Verte*).—Fruit, above medium size, roundish ovate, and marked with obscure longitudinal ribs. Skin, quite green, a bright pea green, becoming a little yellow at maturity, and not covered with any bloom. Stalk, a quarter of an inch long. Eye, open. Flesh, very dark red throughout, and firm, with a rich and sugary flavour. Rather late.

Negro d'Espagne. See *Black Genoa*.

NEGRO LARGO.—Fruit, of the largest size, nearly four inches long by two and three quarters wide; long pyriform. Skin, jet black, marked with longitudinal ribs, extending the whole length of the fruit. Eye, open, and generally with a globule of syrup dropping from it when quite ripe. Stalk, short. Flesh, pale red, very tender and juicy, with a rich, thick, and highly-flavoured juice, and when highly ripened the flesh and skin together become quite melting and form a delicious sweetmeat.

This is one of the best figs in cultivation.

Mr. Fleming, of Clevedon, says: "The habit of the plant is good, and for growing in pots it is unequalled by any other fig I know. The plant from which the fruit was taken, which I exhibited to the Royal Horticultural Society, was grown in an 8½-inch pot, and brought to perfection three dozen fruit, weighing from three to four ounces each."

NERII. See *White Ischia*. The variety Mr. Knight introduced under this name was the White Ischia. By the name "Nerii," is intended the "Nero," or Black Fig, of the Italians, and the variety Mr. Knight received was evidently incorrect; the true Fico Nero being the Black Ischia, and not the White Ischia.

Nero. See *Black Ischia*.

NIGRETTE.—Fruit, very small, oblate, and with a short neck. Skin, dark black purple all over the apex, and half-way towards the stalk, where it shades off to a reddish purple. Stalk, one-eighth of an inch long. Eye, open like an eyelet-hole. Flesh, pale rose-coloured, juicy, sweet, and well flavoured.

NOIRE D'ESPAGNE.—Fruit, small, round, and regularly formed, without ribs. Skin, thick, quite black, covered with a thick blue

bloom, which gives it a very handsome appearance, and cracking in white lines when ripe. Eye, closed. Stalk, short. Flesh, deep rose-coloured; tender, juicy, and very sweet, but not so rich and sugary.

This is like Black Bourjassotte, but is extremely early, it being quite past when the others are ripening.

Noire de Languedoc. See *Black Genoa*.

CEIL DE PERDRIX.—Fruit, small and oblate, with an oblique axis. Skin, very dark chestnut or mahogany, covered with a thin bloom, but where shaded and round the stalk it is green. Stalk, very short. Flesh, a sort of coppery colour, with a tinge of rose or salmon in it; juicy, tender, and sweet.

A good little fig.

PANACHÉE (*Col di Signora Panachée; Col di Signora Bianca Panachée*).—Fruit, above medium size, roundish turbinate, even, regularly formed, and handsome in appearance. Neck, short. Skin, straw yellow, beautifully striped with longitudinal bands of bright, lively green, some of which are broad and some narrow. Eye, closed, and with a narrow iris round it. Stalk, about a quarter of an inch long. Flesh, bright rose colour throughout, with a thick rim of white skin as a margin to it.

Similar in every respect to *Col di Signora Bianca*, except in the variegation of the skin and the shorter neck. It is equally as richly flavoured.

PEAU DURE (*Peldure; Verte Brune*).—Fruit, medium sized, pyriform, with a short neck, and generally with one side of the crown hanging lower than the other; and marked with numerous longitudinal ribs, running from the stalk to the apex. Skin, green, with a brownish tinge, becoming gradually a dingy white as it dries. Flesh, bright rose-coloured throughout, becoming darker. Very rich and excellent.

An admirable variety for drying.

Peldure. See *Peau Dure*.

Petaluse. See *Angélique*.

Petite Aubique. See *Bordeaux*.

PIED DE BŒUF.—Fruit, large, obtuse, pyriform, or long obovate, marked with numerous distinct ribs on its side. Skin, of a clear mahogany brown or reddish purple where fully exposed to the sun, and greenish where shaded. Flesh, pale and opaline, with the faintest stain of flesh colour round some of the seeds; not at all richly flavoured.

A large but rather coarse fig.

Pocock's. See *White Marseilles*.

POULETTE.—Fruit, above medium size, and handsome; obscurely ribbed, and with somewhat of a neck. Skin, green mixed, and with a

sort of dirty brown, and covered with a grey bloom. It cracks in lines when fully ripe. Eye, closed. Stalk, very short. Flesh, dark red, very tender and juicy, charged with a thick syrup.

A very excellent and handsome fig.

PRÉCOCE D'ESPAGNE.—Fruit, small, quite round, with obscure longitudinal lines. Skin, dark green, tinged with brown over the crown, and becoming gradually paler towards the stalk. Stalk, about a quarter of an inch long. Flesh, opaline under the skin, and rose-coloured at the centre; very richly flavoured, and the juice quite a syrup.

This is a very early variety, and in Spain is called *Tres fer*, or thrice bearing.

Précoce Noire. See *Black Bourjassotte*.

PREGUSSATA.—Fruit, small, round, compressed at the ends. Skin, purplish brown in the shade, dark brown, covered with pale spots, next the sun. Flesh, deep red, rich and luscious. August to October. Well adapted for forcing.

Purple. See *Brown Turkey*.

Raby Castle. See *White Marseilles*.

RECOUSSE NOIRE.—Fruit, large, roundish-oblate, with a long neck, very much more swollen on one side than the other, and marked with obscure ribs. Skin, dark mahogany or chestnut colour, becoming paler towards the neck, and generally greenish at the stalk, which is very short. Eye, closed. Flesh, dark opaline, with a tinge of very delicate rose at the centre; very tender and juicy, but not very highly flavoured, being rather flat and herbaceous than otherwise.

Reculver. See *Black Provence*.

Red. See *Brunswick*.

Ronde Noire. See *Black Ischia*.

ROSE PEYRONNE.—Fruit, medium sized, roundish oval, marked with longitudinal lines. Skin, pale brown, covered with a fine grey bloom; cracks in netted lines when it ripens. Stalk, about a quarter of an inch long. Flesh, very pale salmon, tender, and very juicy, rich, sugary, and delicious.

This is quite distinct from *Brunswick*, with which it is made synonymous in the Horticultural Society's Catalogue, and in the first edition of this work.

ROUGETTE.—Fruit, below medium size, or small obovate, without ribs. Skin, of a red copper-colour, yellow in the shade, and shading off to yellow towards the stalk. Eye, quite closed. Stalk, short. Flesh, copper-red throughout; tender and juicy, but not sugary or rich, being rather flat than otherwise.

ROYAL VINEYARD.—Fruit, medium sized, long pyriform, with a long slender neck and prominently marked with longitudinal lines. Skin, very thin, hairy, of a fine reddish brown or purple colour, covered with thick bluish bloom. Stalk, long and slender. Eye, large and open. Flesh, bright reddish, very juicy and melting; hollow in the centre.

A richly-flavoured fig. The tree bears abundantly.

It was introduced by Messrs. J. & C. Lee, of the Hammersmith Nurseries, and the name having been lost it was named provisionally Royal Vineyard, but I have not been able to identify it with any other variety which has come under my notice.

SAVANTINE (*Cordillière*).—Fruit, round, marked along its length with prominent nerves. Skin, pale yellow. Flesh, pale red.

Singleton. See *White Ischia*.

Small Blue. See *Brown Turkey*.

Small Brown. See *Malta*.

Small Early White. See *Early White*.

Small White. See *Early White*.

ST. URSULE D'AVIGNON.—Fruit, below medium size, rather oblong, and without a neck, and with slight indications of longitudinal ribs. Skin, of a very pale brown, or copper-coloured, paler at the stalk, where it is tinged with green. Stalk, short. Eye, quite open. Flesh, of a very pale rose colour at the centre, and opaline at the circumference under the skin; very tender, rich, sugary, and syrupy. Excellent.

VERDAL.—Fruit, about medium sized, quite round, and marked with very distinct ribs. Skin, of a dark green colour even when ripe, and without any bloom upon it. Stalk, very short. Eye, open. Flesh, of a dark blood colour, and firm consistency; thick, sugary, and syrupy, and with a fine rich flavour. A delicious fig.

VERNISSENQUE.—Fruit, long, turbinate, very handsome, and regular in shape; marked with longitudinal ribs, which are most distinct at the neck, and diminish towards the apex. Eye, a little open. Neck, long and distinct. Stalk, short. Skin, perfectly black all over, without a trace of pale colour even in the shade, and covered with a fine bloom; it is just like a dark plum in this respect. Flesh, very dark blood red, with a briskish flavour, but flat, and only second-rate.

VERSAILLES.—Fruit, above medium size, long pyriform. Skin, pale greenish white. Flesh, rose-coloured, but not highly flavoured.

Verte Brune. See *Peau Dure*.

Verte Petite. See *De Lipari*.

Violette. See *Bordeaux*.

Violette de Bordeaux. See *Bordeaux*.

VIOLETTE GROSSE (*Aulique*).—Fruit, large, oblong, and perhaps the longest-shaped of any of the figs except Brunswick, its length being three times its diameter. Skin, deep violet. Flesh, red.

Violette Longue. See *Bordeaux*.

VIOLETTE-PERRUQUINE.—Fruit, about medium sized, oblong, marked with obscure ribs. Skin, quite black, covered with a thick blue bloom. Stalk, very short. Eye, like an eyelet-hole. Flesh, deep red, thick and stiff, rather brisk, good, but not richly flavoured. This dries well.

Walton. See *Brown Turkey*.

WHITE BOURJASSOTTE (*Bourjassotte Blanche*).—Fruit, below medium size, round, and somewhat flattened, with distinct longitudinal ribs on the sides. Skin, green, becoming yellowish at maturity, and covered with a thin grey bloom. Eye, quite closed. Stalk, very short. Flesh, dark blood red, thick and stiff, but not particularly rich in flavour, though, at the same time, a good fig.

White Genoa. See *White Marseilles*.

WHITE ISCHIA (*Green Ischia; Nerii; Singleton; Brocket Hall*).—Fruit, small and turbinate. Skin, pale greenish yellow, very thin, so much so that when fully ripe the flesh, which is purple, shines through and gives the fruit a brownish tinge; rich, highly flavoured, and luscious. End of August.

The tree is of small habit of growth, a great bearer, well adapted for pot culture, and forces well.

WHITE MARSEILLES (*Blanche; D'Athènes; Ford's Seedling; Large White Genoa; Marseillaise; de Naples; Pocock's; Raby Castle; White Naples; White Standard; White Genoa*).—Fruit, above medium size, quite round, with a short neck, and well marked longitudinal ridges running from the stalk to the apex. Skin, green, becoming a pale green when it ripens. Eye, open. Flesh, opaline, exceedingly rich, juicy, and sugary.

One of the most delicious figs in cultivation. It dries remarkably well and easily. The tree forces well; and the fruit ripens freely against a wall in the open air.

White Naples. See *White Marseilles*.

White Standard. See *White Marseilles*.

YELLOW ISCHIA (*Cyprus*).—Fruit, large, turbinate. Skin, yellow. Flesh, dark red, tender, and very juicy, with a rich and sugary flavour. September.

LIST OF SELECT FIGS.

*Those marked * are suitable for small collections.*

I. FOR STANDARDS.

Black Ischia	Brown Ischia	*Brown Turkey
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II. FOR WALLS.

Black Genoa	*Brown Turkey	Castle Kennedy
Black Ischia	*Brunswick	*White Marseilles
Brown Ischia		

III. FOR FORCING, OR POT-CULTURE.

*Angélique	Brown Turkey	Pregussata
*Black Ischia	Early Violet	*White Ischia
Brown Ischia	*Marseilles	

IV. FOR GENERAL CULTURE.

*Agen	Célestine	Lucrezia
*Angélique	*Col di Signora Nero	*Poulette
Bellona	Datte	St. Ursule d'Avignon
Black Bourjassotte	De Grasse	Verdal
Brunswick	Gros de Draguignan	*White Marseilles
*Col di Signora Bianca	*Grizzly Bourjassotte	

GOOSEBERRIES.

SYNOPSIS OF GOOSEBERRIES.

I. SKIN RED.

1. § *Round or Roundish.*

A. *Skin smooth.*
 Prince Regent (Boardman)
 Small Red Globe

B. *Skin downy.*
 Miss Bold
 Scotch Nutmeg

C. *Skin rough hairy.*
 Forester (Etchells)
 Hairy Red (Barton)
 Highlander (Banks)

Irish Plum
 Ironmonger
 Lancashire Lad (Hartshorn)
 Napoléon le Grand (Rogers)
 Raspberry
 Rifleman (Leigh)
 Rough Red
 Scotch Nutmeg
 Shakespere (Denny)
 Small Rough Red
 Top Sawyer (Capper)
 Victory (Lomas)

§§ *Oblong, oval, or obovate.*

A. *Skin smooth.*

Beauty (Badrock)
 Conquering Hero (Fish)
 Clayton (Walker)
 Dr. Hogg (Leicester)
 Duke of Sutherland (Biddulph)
 Emperor Napoléon (Rival)
 Foreman (Bratherton)
 John Anderson (Crompton)
 London (Banks)
 Major Hibbert (Etchells)
 Marlborough (Lavington)
 Old England (Rider)
 Plough Boy (Walton)
 Red Turkey
 Ringleader (Johnson)
 Roaring Lion (Farrow)
 Sportsman (Chadwick)
 Talfourd (Penson)
 Wilmot's Early Red
 Wonderful (Saunders)

B. *Skin downy.*

Farmer's Glory (Berry)
 Magistrate (Diggles)
 Red Walnut

C. *Skin rough hairy.*

Atlas (Brundrett)

Beauty of England (Hamlet)
 Bollin Hall (Bradley)
 Companion (Hopley)
 Crown Bob (Melling)
 Dan's Mistake (Spencer)
 Early Black
 Early Rough Red
 Eskender Bey (Pickavance)
 Flixtonia (Barlow)
 Hastenwell (Challinor)
 Keens' Seedling
 Lion's Provider (Fish)
 Magnet (Bratherton)
 Monarch (Bratherton)
 Mr. Chambers (Hewitt)
 Over-All (Bratherton)
 Pastime (Bratherton)
 Red Champagne
 Red Mogul
 Red Oval
 Red Robin (Jacques)
 Red Warrington
 Registrar (Wilkinson)
 Rob Roy
 Slaughterman (Pigott)
 Speedwell (Poulson)
 Yaxley Hero (Spechley)

II. SKIN YELLOW.

§ *Round or Roundish.*

A. *Skin smooth.*

Amber
 Gem (Pennington)
 Railway (Livesey)
 Yellow Ball

B. *Skin downy.*

Golden Drop
 Rumbullion

C. *Skin rough hairy.*

Broom Girl
 California (Henshaw)

Cramp (Badrock)
 Fanny (Williams)
 Great Western (Coleleugh)
 Gunner (Hardcastle)
 High Sheriff (Chapman)
 Lord Rancliffe (Ellis)
 Pretty Boy (Orchard)
 Rockwood (Prophet)
 Sulphur
 Yellow Champagne
 Yellow Warrington

§§ *Oblong, oval, or obovate.*

A. *Skin smooth.*

Australia (Bayley)
 Candidate (Crompton)
 Drill (Cranshaw)
 Duckswing (Buerdsill)
 Leader (Pigott)
 Leveller (Greenhalgh)
 Lord Combermere (Forester)
 Oldham (Rhodes)
 Oyster Girl (Wilkinson)
 Smiling Beauty (Beaumont)

Stella (Leicester)
 Tiger (Rhodes)
 Trumpeter (Partington)
 Tinker (Park)
 Victory (Mather)
 Viper (Gorton)

B. *Skin downy.*

Husbandman (Foster)
 Invincible (Heywood)
 Prince of Orange (Bell)

c. *Skin rough hairy.*

Catherina (Travis)
 Conquering Hero (Catlow)
 Criterion (Livesey)
 Early Sulphur
 Garibaldi (Walton)
 Golden Fleece (Part)
 Golden Gourd (Hill)

Goldfinder (Bell)
 Hue-and-Cry (Leicester)
 Mount Pleasant (Heape)
 Mr. Whittaker (Etchells)
 Pilot (Wood)
 Peru (Cook)
 Yellowsmith

III. SKIN GREEN.

§ *Round or Roundish.*A. *Skin smooth.*

Fearless (Addis)
 Glory of Kingston
 Green Gage (Horsefield)
 Green London (Oliver)
 Green Overall (Foster)
 Jerry (Stanier)
 Queen Victoria (Swift)
 Shiner (Oliver)
 Thumper (Riley)

Joke (Hodkinsons)
 Perfection (Gregory)

c. *Skin rough hairy.*

Green Gascoigne
 Green Rumbullion
 Hebburn Prolific
 King John (Smith)
 Norcliffe (Walton)
 Rough Green (Dutton)
 Thunder (Fairclough)

B. *Skin downy.*

Green Willow

2 §§ *Oblong, oval, or obovate.*A. *Skin smooth.*

Advance (Chippendale)
 Arthur
 Beeston Castle
 Clifton (Ryder)
 Favourite (Bates)
 General (Thewless)
 Glory of Ratcliff (Allen)
 Green River (Cranshaw)
 Green Walnut
 Heart of Oak (Massey)
 Hospool (Whittaker)
 Independent (Briggs)
 Jolly Tar (Edwards)
 Keepsake (Banks)
 London City (Bratherton)
 Matchless (Turner)

Pitmaston Green Gage
 Plunder (Wood)
 Stockwell (Duke)
 Stouter Johnny (Cranshaw)
 Surprise (Moscroft)
 Telegraph (Poulson)

B. *Skin downy.*

Jolly Angler (Collier)
 Laurel (Parkinson)
 Profit (Prophet)

c. *Skin rough hairy.*

Bravo (Beckett)
 Glenton Green
 Gretna Green (Horrocks)
 Sir George Brown (Raker)
 Wistaston Hero (Bratherton)

IV. SKIN WHITE.

§ *Round or Roundish.*A. *Skin smooth.*

Alma (Rowson)
 Crystal
 Hero of the Nile (Moore)
 King of Trumps (Lee)
 Lady Stanley (Webster)
 Miss Nightingale (Walton)
 White Rasp

c. *Skin rough hairy.*

Hedgehog
 Lady Leicester (Bell)
 Mitre (Skellum)
 Overseer (Wilkinson)
 Postman (Boardman)
 Royal White
 Snowball (Adams)
 Snowball (Etchells)
 Snowdrop (Bratherton)
 Weasel (Waldon)

B. *Skin downy.*

Early White

7 §§ Oblong, oval, or obovate.

A. *Skin smooth.*

Careless (Crompton)
 Citizen (Scerratt)
 Eagle (Cook)
 Elizabeth (Hollins)
 Flora (Chapman)
 Freedom (Moore)
 Lady Delamere (Wild)
 Lioness (Fennyhaugh)
 Progress (Lockett)
 Queen Caroline (Lovart)
 Queen of Trumps (Horrocks)
 White Fig

B. *Skin downy.*

Cheshire Lass (Saunders)
 Sheba Queen (Crompton)
 Wellington's Glory
 White Lily
 White Lion (Cleworth)

Whitesmith (Woodward)

C. *Skin hairy.*

Abraham Newland (Jackson)
 Antagonist (Oldfield)
 Blackley Hero (Boardman)
 Bonny Lass (Capper)
 Bright Venus (Taylor)
 Duchess of Sutherland (Biddulph)
 Eva (Walton)
 Governess (Bratherton)
 Jenny Lind (Lockett)
 Lady of the Manor (Hopley)
 Monster (Baker)
 Peto (Hilton)
 Princess Royal
 Queen of the West (Bayley)
 Snowdrift (Hardman)
 Tally-Ho (Riley)
 White Champagne

ABRAHAM NEWLAND (Jackson).—Large and oblong. Skin, white and hairy. Highly flavoured and excellent. Bush, erect.

ADVANCE (Chippindale).—Fruit, long; the two-veined a little tapered, the three-veined long and well formed. Skin, smooth, light green. Bush, spreading; bears freely.

A new variety, which in 1864 weighed 23 dwt. 14 gr.

ALMA (Rowson).—Fruit, plump, and square shaped, of medium length, with seed-veins deeply sunk towards the stalk. Skin, smooth, greenish white. Flavour, good. In 1863 weighed 25 dwt.

Bush, spreading, and an excellent bearer.

AMBER (*Yellow Amber; Smooth Amber*).—Medium sized, roundish. Skin, smooth, greenish yellow. Of good flavour, but not first-rate. Bush, a good bearer; spreading.

ANTAGONIST (Oldfield).—Fruit, long, with large plump nose and broad raised shoulders; the seed-veins broad and a little sunk. Will grow from one and three-quarters to two and a quarter inches in length, and from five to five and a quarter inches in circumference. Skin, hairy, creamy white, veins a little green. Flavour, good. In 1864 weighed 34 dwt. 4 gr.; in 1863 weighed 34 dwt. 21 gr.

This is the largest white gooseberry in cultivation, having several times been the heaviest berry grown of any colour for the season, and the heaviest white berry ever since 1857. One of the very best either for exhibition or market purposes.

Bush, large and spreading; a vigorous grower and an excellent bearer.

Aston. See *Red Warrington*.

Aston Seedling. See *Red Warrington*.

ARTHUR (Scerratt).—Fruit, long oval, tapering from the centre towards the snuff and stalk, from 13 to 15 eighths long, and $4\frac{1}{4}$ to $4\frac{3}{4}$ inches in circumference. Skin, smooth and thin, light green. Flesh, tender, and of good flavour.

This variety is but little grown. It bears freely, and makes a fine bush.

ATLAS (Brundrett).—Large, oblong. Skin, red, hairy. Of good flavour, but not first-rate. Bush, erect.

AUSTRALIA (Bayley).—Fruit, plump, well formed, and of medium length. Skin, smooth, pale yellow, with a dull shade of green intermixed. Flavour, good. In 1864 weighed 25 dwt. 18 gr.

Bush, large and spreading; a free bearer; makes pendulous wood.

BEAUTY (Badrock).—Fruit, large, from one and three-quarters to two inches long. Skin, smooth, deep red, shaded with pink, and when ripe covered with a white bloom. A beautiful late variety, well flavoured, but not first-rate. Weight in 1864, 31 dwt. 6 gr.

A good bearer, and makes a large spreading bush.

BEAUTY OF ENGLAND (Hamlet).—Large and oblong. Skin, red, hairy. Of good flavour. Bush, spreading.

Belmont's Green. See *Green Walnut*.

BEESTON CASTLE (Nicholls).—Fruit, well formed. Berry, rather oblong, and a little taper towards the stalk; from 12 to 14 eighths in length, and $4\frac{1}{2}$ to 5 inches in circumference. Skin, smooth, bright dark green. In 1852 the raiser weighed it 26 dwt. 12 gr.

Bush, large, with strong, erect prickly wood, and an uncertain cropper.

BLACKLEY HERO (Boardman).—Fruit, long, oval. Skin, hairy, yellowish white, a little mottled. Flavour, good. In 1860 weighed 26 dwt. 1 gr. A late variety.

Bush, pendulous, large, and spreading.

BOLLIN HALL (Bradley).—Fruit, of medium length. Skin, a little hairy, deep red. Flavour, tolerable. Weight in 1863, 27 dwt. 2 gr. Makes a good spreading bush.

BONNY LASS (Capper).—Large, oblong. Skin, white and hairy. Of second-rate quality. Bush, spreading.

BRAVO (Beckett).—Fruit, long. Skin, hairy, dark green. Flavour, good. Bush, a medium size; bears freely. A new variety, which in 1864 weighed 23 dwt. 18 gr.

BRIGHT VENUS (Taylor).—Medium sized, obovate. Skin, slightly hairy, white, and covered with a bloom when it hangs long. Sugary, rich, and excellent, and hangs till it shrivels. Bush, rather erect, and a good bearer.

British Prince. See *Prince Regent* (Boardman's).

BROOM GIRL (Hampson).—Fruit, plump, square, and shouldered, from 12 to 15 eighths long, and 5 to 5 $\frac{3}{8}$ inches in circumference, with a very long stalk. Skin, thin and hairy, dark yellow, of an olive shade. Flavour, first-rate. Ripens early. In 1852 it weighed 28 dwt. 12 gr. Bush, large, makes strong upright wood, and bears freely. An excellent old variety.

CALIFORNIA (Hendshaw).—Fruit, round, of medium length. Skin, hairy, dull pale yellow, showing a green under shade. Flavour, good. In 1863 it weighed 24 dwt. 16 gr.

Bush, large, bears freely, and makes long, pendulous wood. A late variety.

CANDIDATE (Crompton).—Fruit, very long; the two-veined ones tapering towards the stalk; the three-veined ones rounded and better formed. Skin, smooth, dark, muddy green, shaded with yellow. Flavour, good, but not first-class. In 1864 weighed 25 dwt.

Makes pendulous wood, and forms a large spreading bush.

CARELESS (Crompton).—Fruit, long and plump. Skin, smooth and even, creamy white. One of the handsomest gooseberries grown. Flavour, good. In 1864 weighed 31 dwt. 19 gr.

Bush, spreading; makes slender, prickly wood, and is an excellent bearer.

CATHERINA (Travis).—Fruit, long and evenly formed, without ridge or indentation, and beautifully rounded to the stalk, with broad seed-veins. Skin, a little hairy, bright orange yellow. Flavour, first-rate. In 1852 it weighed 32 dwt. 8 gr.

Bush, medium sized, spreading; makes slender wood.

CHESHIRE LASS (Saunders).—Large and oblong. Skin, very thin, downy, and white. Flavour, rich and sweet. Bush, erect, and a good bearer. Excellent for tarts, on account of its early attaining a size for that purpose.

CITIZEN (Scerratt).—Fruit, long, tapering towards the stalk. Skin, smooth, greenish white. Flavour, good. In 1860 weighed 23 dwt. 12 gr.

Bush, spreading; bears freely.

CLAYTON (Walker).—The two-veined berries are very long formed and flat-sided, with broad, square formed shoulders, the berry increasing in thickness to the nose; the three-veined ones rounder and

finely formed. Skin, smooth, dark purplish red, with broad, light, conspicuous veins. Flesh, of tolerable flavour. In 1864 weighed 32 dwt. 8 gr.

Shoots, strong and a little pendulous; makes a fine large bush, and bears freely.

CLIFTON (Rider).—Fruit, well formed, of medium length. Skin, smooth, deep green, of a dull shade. Flavour, good. In 1864 weighed 22 dwt. 7 gr.

Bush, large and spreading; bears freely.

COMPANION (Hopley).—Fruit, of medium length, chiefly two-veined, a little flat-sided towards the stalk, with plump shoulders, and nicely rounded towards the nose. Skin, thin and very hairy, bright light red. Flavour, first-rate. Weight in 1852, 31 dwt. 11 gr. An early variety.

A very handsome early variety, suitable either for cropping or exhibition purposes. Makes a fine spreading bush, and bears freely.

CONQUERING HERO (Fish).—Fruit, very long and well-proportioned, terminating at the snuff with a sharp, pointed, prominent nose. Skin, occasionally a little hairy, of a dark red colour, dotted and shaded, with a greenish grey showing through the deep red. Flavour, moderate. Weight in 1852, 31 dwt. 11 gr.

Bush, a free grower, making long, slender shoots; large and spreading, and a moderate cropper.

CRAMP (Badrock).—Fruit, plump and round. Skin, very hairy, dark dull green, shaded with yellow and brown. Flavour, good. In 1864 weighed 24 dwt. 21 gr.

The bush is large, with strong, erect wood. Early.

CRITERION (Livesey).—Fruit, plump, of medium length. Skin, a little hairy, dark greenish yellow. Flavour, good. In 1864 it weighed 25 dwt. 17 gr.

The bush bears freely; makes vigorous wood, a little pendulous, and is large and spreading.

CROWN BOB (Melling).—Very large and oblong. Skin, thin, hairy, bright red, with a greenish tinge toward the stalk. Of good flavour, and a first-rate variety. Bush, pendulous, and an abundant bearer.

CRYSTAL.—Small and roundish. Skin, thick, smooth, or very slightly downy, and white. Of good flavour, and chiefly valuable for coming in late. Bush, spreading, and rather pendulous; leaves not hairy above.

DAN'S MISTAKE (Spencer).—Fruit, of medium length, very handsome. Skin, hairy, bright light red shaded with pink; the seed-

veins broad and green, level with the surface. Flavour, good, but not first-rate. A useful variety, either for market or exhibition purposes. It weighed in 1865, 31 dwt.

Makes strong erect shoots, and forms a large bush; bears freely.

Dr. Davies' Upright. See *Red Champagne*.

DR. HOGG (Leicester).—Fruit, long, flat-sided, with broad shoulders and large plump nose; the seed-veins broad and deeply sunk. Stalk, long, with a purple wing at the joint. Skin, occasionally hairy, and covered with a greyish down, deep purplish red, with veins of a deeper shade. Flavour, good. A new variety; in 1864 weighed 29 dwt. 4 gr.

Makes a fine bush, with strong upright wood, which is short jointed, the thorns very stiff, and leaves large.

Double Bearing. See *Red Walnut*.

DRILL (Cranshaw).—Fruit, long; the two-veined ones tapering towards the stalk, the three-veined ones long, and rounder than the others, also better shouldered. Skin, smooth, deep dull green, shaded over with yellow. Flavour, good. In 1864 it weighed 30 dwt.; in 1865 weighed 32 dwt.

The bush bears freely, makes long vigorous wood, and is large and spreading. A late sound variety.

DUCHESS OF SUTHERLAND (Biddulph).—Fruit, long, oval. Skin, smooth, or occasionally a little hairy, creamy white. Flavour, good. In 1860 weighed 23 dwt. 9 gr. Bush, medium sized, spreading, and a free bearer.

DUCK WING (Buerdsill).—Large and obovate. Skin, yellow, and smooth. A late variety, and only of second-rate quality. Bush, erect.

DUKE OF SUTHERLAND (Biddulph).—Fruit, very long, tapering a little towards the stalk. Skin, smooth, light red blended with pink and grey. Flavour, tolerable. In 1864 it weighed 29 dwt.

A very late variety; makes long slender wood, a little pendulous, and forms a large spreading bush; bears freely.

EAGLE (Cooke).—Fruit, long, tapering slightly towards the stalk, which is long and fine. Skin, smooth, greenish white. Flavour, good. In 1830 weighed 37 dwt. 12 gr.

Bush, large and spreading; makes long slender wood, and bears well. A good old variety, now surpassed by newer kinds for exhibition.

EARLY BLACK.—Medium sized, oblong. Skin, dark red, and hairy. A second-rate variety. Bush, pendulous.

EARLY ROUGH RED.—Small, roundish oblong. Skin, red, and hairy. A well-flavoured variety, but not first-rate. Bush, spreading.

EARLY SULPHUR (*Golden Ball ; Golden Bull ; Moss's Seedling*).—Medium sized, roundish oblong. Skin, yellow and hairy. Of second-rate quality. Bush, erect, very early, and a great bearer; leaves, downy.

EARLY WHITE.—Medium sized, roundish oblong. Skin, thin, transparent, yellowish white, and slightly downy. Very sweet, good, and early. A first-rate variety. Bush, spreading and erect; an excellent bearer.

ELIZABETH (Hollins).—Fruit, long. Skin, smooth, greenish white. Flavour, good. In 1863 weighed 26 dwt. 2 gr.

Bush, makes strong pendulous wood, and bears freely.

EMPEROR NAPOLEON (Rival).—Large and obovate. Skin, red, and smooth. A second-rate variety. Bush, pendulous, and a good bearer.

ESKENDER BEY (Pickavance).—The two-veined berries are long, and a little tapering towards the stalk, the three-veined ones of medium length, and better formed. Skin, hairy, very dark red, almost maroon; one of the darkest gooseberries grown. Flavour, not good. In 1864 weighed 30 dwt. 6 gr.

Makes long slender wood, and forms a large bush. A good cropper.

EVA (Walton).—Fruit, long, plump, and evenly formed. Skin, hairy, dull yellowish white. Flavour, good. In 1862 weighed 22 dwt.

Bush, spreading; makes vigorous wood, a little pendulous, and bears freely.

FANNY (Williams).—Fruit, round. Skin, hairy, pale dull yellow. Flavour, rich and excellent.

Bush, an excellent bearer, and makes slender, erect wood.

FARMER'S GLORY (Berry).—Very large, and obovate. Skin, thick, downy, and dark red, with a mixture of green. A first-rate variety, and of excellent flavour. Bush, pendulous, and an abundant bearer.

FAVOURITE (Bates).—Medium sized, oblong. Skin, smooth, and green. Flavour, second-rate. Bush, pendulous.

FEARLESS (Addis).—A plump-formed fruit of medium length. Skin, smooth, light green of a mealy shade. Flavour, good. In 1852 weighed 27 dwt. 10 gr. Bush, spreading.

FLIXTONIA (Barlow).—Fruit, plump, of medium length. Skin, a little hairy, bright light red blended with grey. Flavour, good. In 1852 it weighed 27 dwt. 15 gr.

Makes long, slender, erect wood, and forms a large handsome bush.

FLORA (Chapman).—Fruit, long, tapering a little towards the stalk, except the three-veined ones, which are long and oval. Skin, smooth, bears freely, greenish white. In 1860 weighed 25 dwt. 3 gr.

Bush, large, makes strong pendulous wood. A very late variety.

FOREMAN (Bratherton).—Fruit, very long, from 2 to $2\frac{1}{4}$ inches in length, and of uniform thickness the whole length of the berry. Skin, smooth; colour, very dark red. Flavour, good. It was grown by the raiser as a seedling, 30 dwt. 11 gr.; sent out in 1863 at 21s. per lot; and in 1864, the first year after being sent out, was 28 dwt. 20 gr.

Bush, with long, pendulous shoots, large and spreading.

FORESTER (Etchells).—Fruit, plump and short, very even in size. Skin, hairy, bright red. Flavour, rich and sweet, quite first-rate.

An excellent bearer. Makes long, slender, erect shoots, and forms a large bush. An early variety.

FREEDOM (Moore).—Fruit, very long; the two-veined ones flat-sided, and a little tapered, the three-veined ones long, and rounder than the two. Skin, smooth, creamy white. Flavour, good. In 1852 weighed 28 dwt. 15 gr.

Bush, large, spreading, and vigorous, and an excellent bearer.

GARIBALDI (Walton).—Fruit, long, well-formed berry. Skin, hairy, bright light orange yellow. Flavour, good.

Bush, large and spreading, an excellent bearer, and makes long, pendulous wood. A new variety; in 1862 was shown as a seedling by the raiser, and was the heaviest yellow gooseberry grown in England that season, the weight being 27 dwt. 14 gr.

GEM (Pennington).—Fruit, round, of medium length. Skin, smooth, bright golden yellow. Flavour, first-rate; bears freely. The bush is medium sized, and makes slender wood. A new early variety.

GENERAL (Thewless).—Fruit, long, round. Skin, deep green, with at times a shade of white intermixed. Flavour, tolerable. In 1852 it weighed 27 dwt. 14 gr.

Bush, bears freely, and makes short, stiff, erect wood. A late variety.

GENERAL MARKHAM (Dennis).—A good sized handsome berry, from 13 to 15 eighths of an inch long, and from $4\frac{1}{4}$ to $4\frac{3}{4}$ inches in circumference. Skin, smooth, dark bright green, with light-coloured veins; a very handsome berry, of good flavour. In 1854 it weighed 23 dwt. 6 gr.

A large bush, which bears freely, and makes vigorous wood, with large leaves, which have a woolly appearance.

GIPSY QUEEN (Leicester).—Fruit, from 12 to 14 eighths in length, and $4\frac{1}{2}$ to 5 inches in circumference. Skin, smooth and thin, pale

yellow, blended with white. Flesh, delicate, and richly flavoured. In 1862 it weighed 22 dwt. 11 gr.

Bush, medium sized, bears freely, and makes long, slender wood. It is an early variety.

GLENTON GREEN (*York Seedling*; *Hedgehog* of some).—Medium sized, oblong, narrowest at the base. Skin, rather thick, very hairy, green, and with whitish veins. Of a sweet and excellent flavour. Bush, pendulous, and an excellent bearer. Young shoots downy, and sprinkled near the base with small prickles. Leaves, downy above.

GLORY OF KINGSTON.—Medium sized, roundish. Skin, smooth, and green. Not highly flavoured. Bush, spreading, and a bad bearer.

GLORY OF RATCLIFF (Allen).—Medium sized, oblong. Skin, thick, quite smooth, and light green. Of excellent flavour, and sweet. Bush, spreading, and somewhat pendulous, and a good bearer.

Golden Ball. See *Early Sulphur*.

Golden Bull. See *Early Sulphur*.

GOLDEN DROP (*Golden Lemon*).—Medium sized, roundish. Skin, downy, and yellow. Of second-rate quality. Bush, erect.

GOLDEN FLEECE (Part).—Very large, oval. Skin, yellow, and hairy. Of first-rate quality.

GOLDEN GOURD (Hill).—Very large and oblong. Skin, greenish yellow, and hairy. Of second-rate quality. Bush, pendulous.

Golden Lemon. See *Golden Drop*.

GOLDFINDER (Bell).—Fruit, very long. Skin, hairy, light yellow. Flavour, very rich.

It is an excellent bearer; makes long, slender wood, and forms a large spreading bush.

GOVERNESS (Bratherton).—Large, roundish oblong. Skin, greenish white, and hairy. Of second-rate quality. Bush, spreading.

GREAT WESTERN (Coleclough).—Fruit, round, of medium length. Skin, hairy, dull greenish yellow. Flavour, good. In 1864 it weighed 26 dwt. 3 gr.

The bush is large and spreading, and makes strong pendulous shoots.

GRETNA GREEN (Horrocks).—Fruit, round and plump, of medium length. Skin, hairy, dark bright green. Flavour, good.

It bears freely, and makes strong, stiff, erect wood, and forms a good upright bush.

GREEN GAGE (Horsefield).—Large and roundish. Skin, green, and smooth. Flavour, only third-rate. Bush, spreading.

GREEN GASCOIGNE (*Early Green; Early Green Hairy*).—Small and round. Skin, thin, dark green, and hairy. Very early, and sweet. Bush, very erect, and an excellent bearer.

Green Laurel. See *Laurel*.

GREEN LONDON (Oliver).—Fruit, plump, evenly formed, of medium length. Skin, smooth, dark bright green. Flavour, good. In 1863 it weighed 27 dwt.

Makes short-jointed wood, with few thorns, and forms a medium sized bush.

GREEN OVERALL (Forster).—Fruit, very handsome, round, evenly formed, of medium length. Skin, thin, smooth, deep green, covered with a grey down or bloom, similar to that on the peach. Flavour, delicious—first-rate. In 1852 it weighed 27 dwt. 6 gr.

Bush, spreading; bears freely. An early variety.

GREEN PRINCE.—Fruit, plump and square shouldered; from 12 to 14 eighths long, and from $4\frac{1}{2}$ to 5 inches in circumference. Skin, thick, a little hairy, pale light green. Flesh, coarse, but of good flavour. In 1852 it weighed 25 dwt. 4 gr.

Bush, large and spreading, an excellent bearer, and makes strong, vigorous wood.

GREEN RIVER (Cranshaw).—Fruit, oval, of medium length. Skin, smooth, deep green with light veins. Flavour, good. In 1852 it weighed 25 dwt. 22 gr. Bears freely, and makes a fine spreading bush.

GREEN WALNUT (*Belmont Green; Smooth Green; Nonpareil*).—Fruit, medium sized, obovate. Skin, very thin, dark green, and smooth. An early variety, of excellent flavour. Bush, with long, spreading shoots; leaves, close to the branches, and a great bearer.

Green Willow. See *Laurel*.

Grundy's Lady Lilford. See *Whitesmith* (Woodward).

GUNNER (Hardeastle).—Fruit, round. Skin, very hairy, dark olive shaded over with yellow. Flavour, first-rate. In 1830 it weighed 28 dwt. 18 gr. Bush, large; a good bearer, and makes strong, erect wood.

Hairy Amber. See *Yellow Champagne*.

Hairy Black. See *Ironmonger*.

HAIRY RED (Barton).—Small and roundish. Skin, thick, red, and slightly hairy. Briskly and well flavoured. Bush, erect, and an excellent bearer.

Hall's Seedling. See *Whitesmith* (Woodward).

HASTENWELL (Challinor).—Fruit, plump, of medium length. Skin, thin and hairy, dark red, of a brown shade. Flavour, very good. In 1864 weighed 23 dwt. 19 gr.

Bush, with strong, short-jointed shoots, and of medium size; a free bearer, and an early variety.

HEART OF OAK (Massey).—Large and oblong, tapering to the stalk. Skin, thin, green, with yellowish veins. Rich and excellent. Bush, pendulous, and an abundant bearer.

HEBBURN PROLIFIC.—Medium sized, roundish. Skin, rather thick, dull green, and hairy. Very rich and sweet. Bush, erect, with broad, thick leaves, and an abundant bearer.

HEDGEHOG.—Medium sized, roundish. Skin, thin, white, and hairy. A richly-flavoured variety. Bush, erect, the shoots thickly set with small bristly spines. This name is also applied to Glenton Green, in Scotland.

HERO OF THE NILE (Moore).—Fruit, plump, of medium length. Skin, smooth, greenish white. Flavour, good. In 1864 weighed 28 dwt.

Makes a medium sized spreading bush, and bears freely.

HIGHLANDER (Banks).—Fruit, short and round. Skin, hairy, and very thin, deep red mottled with a darker shade. Flavour, first-rate. In 1852 weighed 27 dwt. 23 gr.

Bush, with long slender shoots, and of medium size; an excellent bearer. An early variety.

HIGH SHERIFF (Chapman).—Fruit, plump and round. Skin, very hairy, deep orange yellow. Flavour, first-rate. In 1864 it weighed 28 dwt. 2 gr.

Bush, large and spreading; an excellent bearer, and makes slender, pendulous wood.

HOSPOOL (Whittaker).—Fruit, long and well formed. Skin, smooth. Flavour, good. A promising new variety, which, in 1864, weighed 26 dwt. 17 gr. Bears freely.

Makes long, pendulous wood, and forms a spreading bush.

HUE-AND-CRY (Leicester).—Fruit, long. Skin, hairy, deep greenish yellow. Flavour, not good. In 1864 it weighed 27 dwt. 16 gr. The bush is medium sized, bears freely, and makes stiff, short-jointed, erect wood.

HUSBANDMAN (Foster).—Large and obovate. Skin, yellow, and downy. Of second-rate quality. Bush, erect.

INDEPENDENT (Brigg).—Large and obovate. Skin, green, and smooth. Of second-rate quality. Bush, erect, and a good bearer.

INVINCIBLE (Heywood).—Large, and roundish oblong. Skin, yellow, and downy. Of second-rate quality. Bush, erect.

IRISH PLUM.—Medium sized, roundish. Skin, dark red, and hairy. A first-rate dessert sort. Bush, erect.

IRONMONGER (*Hairy Black*).—Small and roundish. Skin, red, and hairy. A first-rate variety, of excellent flavour, but inferior to Red Champagne, which is also known under this name chiefly in Scotland, and from which it is distinguished in having rounder and darker red fruit, and a spreading bush—that of the Red Champagne being erect; leaves, downy.

JENNY JONES (Leicester).—Fruit, long, berry from 13 to 15 eighths in length, and $4\frac{1}{4}$ to $4\frac{3}{4}$ inches in circumference. Skin, smooth, thin, greenish white. Flesh, tender, and of excellent flavour. In 1860 weighed 22 dwt. 1 gr.

Bush, spreading, and a moderate bearer.

JENNY LIND (Lockett).—Fruit, long, well formed. Skin, hairy, creamy white. Flavour, good. Weighed, in 1852, 26 dwt. 18 gr. An early variety. Bush, an excellent bearer. Makes stiff, erect wood.

JERRY (Stanier).—Fruit, plump, of medium length. Skin, smooth, deep bright green. Flavour, good. In 1864 weighed 27 dwt. 8 gr. Bush, medium sized, spreading, and bears freely.

JOHN ANDERSON (Crompton).—Fruit, very long, tapering towards the stalk. Skin, smooth, bright red. In 1864 it weighed 25 dwt. 10 gr. Bush, large and spreading. A late variety.

JOLLY ANGLERS (Collier) (*Lay's Jolly Angler*).—Large and oblong. Skin, green, and downy. Of first-rate quality, and a good late sort. Bush, erect.

JOLLY TAR (Edwards).—Large and obovate. Skin, green, and smooth. Of first-rate quality. Bush, pendulous, and a good bearer.

KEENS' SEEDLING (*Keens' Seedling Warrington*).—Medium sized, oblong. Skin, brownish red, hairy. Of first-rate quality. Bush, pendulous; a great bearer, and earlier than Red Warrington.

KEEPSAKE (Banks).—Fruit, of medium length, a little tapered towards the stalk; nose plump, and shoulders square. Skin, occasionally a little hairy. Flavour, delicious. In 1841 it weighed 23 dwt. 4 gr.

The bush is very large, and an excellent bearer. The fruit soon gets large, and ripens early.

KING JOHN (Smith).—Fruit, of medium length, a little flat-sided, with broad raised shoulders, and plump nose. Skin, hairy, dark dull green. Flavour, good. In 1864 it weighed 25 dwt. 5 gr.

Makes strong, erect, short-jointed wood, and forms a medium sized bush.

KING OF TRUMPS (Lees).—Fruit, plump and well formed; of medium length. Rather flat-sided towards the stalk, and with broad shoulders. Skin, a little hairy, dull greenish white. Flavour, good. In 1862 weighed 26 dwt. 15 gr.

Bush, makes long, slender wood, and is a free bearer.

LADY LEICESTER (Bell).—Fruit, plump, of medium length; the seed-veins a little sunk; shoulders broad, and a little raised. Skin, hairy, greyish white, with a light shade of green from its green veins. In 1852 weighed 30 dwt. 4 gr.

The bush makes wood of a medium strength, which turns a little from each bud, and bears freely. An early variety.

LADY STANLEY (Webster).—Fruit, round, of medium length. Skin, smooth, greenish white. Flavour, good. In 1852 weighed 25 dwt. 18 gr.

Bush, bears freely, makes slender wood.

LANCASHIRE LAD (Hartshorn).—Large and roundish. Skin, dark red, and hairy. Of second-rate quality. Bush, erect, and a good bearer.

Lancashire Lass. See *Whitesmith* (Woodward).

LAUREL (Parkinson) (*Green Laurel; Green Willow*).—Large and obovate. Skin, pale green, and downy. A first-rate variety, somewhat resembling Woodward's Whitesmith. Bush, erect, and a good bearer.

Lay's Jolly Angler. See *Jolly Anglers* (Collier's).

LEADER (Pigott).—Fruit, of medium length, square shoulders; the seed-veins a little sunk towards the stalk. Skin, thin, smooth, dull greenish yellow, covered with a greyish down. Ripens early, and has a very soft appearance. Flavour, very rich, and first-rate. A good old standard variety. In 1843 weighed 28 dwt. 14 gr., and has many times been the heaviest yellow of the season.

Bush, luxuriant, and an excellent bearer.

LEGERDEMAIN (Webster).—Fruit, large and long, rather flat sided, tapering towards the stalk; from 14 eighths to 2 inches in length, and from 4 to 4½ inches in circumference. Skin, smooth and thin, dull light yellow rather. Flesh, tender, and of good flavour. In 1853 weighed 23 dwt. 20 gr.

A moderate bearer, and makes a large, spreading bush. A late variety.

LEVELLER (Greenhalgh).—Fruit, long, and well formed, tapering a little towards the stalk, with a rather sharp nose. Skin, smooth, dull greenish yellow. Flavour, good. One of the best yellows. In 1864 weighed 30 dwt. 11 gr.

Bush, large, spreading, and luxuriant. An excellent bearer.

LION'S PROVIDER (Fish).—Fruit, long. Skin, a little hairy; bright light red, shaded with pink. Flavour, good. A beautiful variety. In 1863 it weighed 30 dwt. 21 gr.

Bush, with long, slender, erect shoots; bears freely.

LOFTY (Oldfield).—Fruit, long, from 11 to 14 eighths long, and $4\frac{3}{4}$ to $5\frac{1}{4}$ inches in circumference. Skin, smooth, or occasionally a little hairy, very thin, dark green. Flesh, tender, very rich and delicious. In 1855 it weighed 23 dwt. 15 gr.

Bush, medium sized, and bears freely.

LONDON (Banks).—This variety grows in various forms, in consequence of its being tender when in bloom, often suffering from the early spring frosts, which cause it to be deficient of seed, consequently the berries will be short and deformed; but when perfect it is a fine, long-formed berry. The two-veined ones are rather flat-sided, with broad raised shoulders, the seed-veins a little sunk towards the stalk, with plump, nicely rounded nose; the three-veined ones are very long, and rounder than the two-veined, and are generally pretty near the same diameter throughout. Skin, smooth, deep purplish red. Flavour, good, but not first-rate. In 1852 it weighed 37 dwt. 7 gr.; in 1864, 36 dwt. 4 gr.; in 1865, 33 dwt. 12 gr.

It ripens quickly, and does not hang long, it being an especial favourite with wasps and birds; nor does it succeed well until the plants are strong, it will then grow and bear freely, making long vigorous shoots (a little pendulous), with but few thorns, and forms a large spreading bush. This is the largest gooseberry at present proved, having held its own for nearly a quarter of a century against all former varieties, and hundreds of others sent out since its introduction.

LONDON CITY (Bratherton).—Fruit, long, similar in form to London. Skin, smooth, pale light green. Flavour, good. In 1864 it weighed 30 dwt. 5 gr.

Makes strong stiff wood, and forms a good bush.

LORD COMBERMERE (Forester).—Large and obovate. Skin, yellow, and smooth. Of second-rate quality. Bush, spreading.

LORD ELDON (Leicester).—Fruit, round, from 12 to 14 eighths in length, and $4\frac{1}{2}$ to 5 inches in circumference. Skin, thin and smooth, dark green. Flesh, tender, sweet, and very rich. Ripens early. In 1858 it weighed 22 dwt. 20 gr.

The bush is medium sized, bears freely, and makes slender, straight wood.

LORD RANCLIFFE (Ellis).—Fruit, round, of medium size. Skin, hairy, light yellow. Flavour, good. In 1864 it weighed 28 dwt. 8 gr.

Bush, large and spreading; an excellent bearer, and makes long, straight wood.

MAGISTRATE (Diggles).—Large and obovate. Skin, red, and downy. A first-rate variety. Bush, spreading.

MAGNET (Bratherton).—Fruit, very long, from two to two and a quarter inches in length, and well proportioned. Skin, hairy, light red. In 1854 it weighed 28 dwt. 20 gr.

An excellent bearer, ripens early, and hangs well; makes long, slender wood, and forms a large spreading bush.

MAJOR HIBBERT (Etchells).—Fruit, long, tapering towards the stalk. Skin, smooth, light red. Weighed 25 dwt. 15 gr. in 1864.

A very late variety; makes long, slender, trailing wood, and forms a large spreading bush.

MARLBOROUGH (Lavington).—Fruit, very long. Skin, a little hairy, light red shaded with grey. Flavour, good.

Bush, an excellent bearer, large and spreading. A new late variety. Grown as a seedling, 27 dwt. 18 gr.

MATCHLESS (Turner).—Fruit, long oval. Skin, smooth, deep green. Flavour, good. In 1864 weighed 27 dwt. 18 gr.

Bush, spreading, bears freely. Makes long, slender wood.

MAYOR OF OLDHAM.—Fruit, round, from 12 to 13 eighths in length, and $4\frac{1}{4}$ to $4\frac{1}{2}$ inches in circumference. Skin, smooth, very thin, dull greenish white. Flesh, tender, and of exquisite flavour.

Bears freely, and makes a fine bush, but the fruit is not now large enough for exhibition.

MISS BOLD (*Pigeon's Egg*).—Medium sized, roundish. Skin, red, and downy. Of first-rate quality, and early; it somewhat resembles Red Walnut, but is better. Bush, spreading.

MISS NIGHTINGALE (Walton).—Fruit, round, of medium length. Skin, smooth, greenish white. In 1864 weighed 24 dwt. 19 gr.

Bush, spreading; makes strong, pendulous wood, and bears freely.

MITRE (Skellum).—Fruit, thick and round. Skin, hairy, bears freely, greyish white. Flavour, good. In 1864 weighed 26 dwt. 12 gr.

Makes strong, erect wood, and forms a large bush, which bears freely.

MODEL (Oldfield).—Fruit, tapering slightly, from 12 to 14 eighths in length, and from $4\frac{1}{2}$ to 5 inches in circumference, with long slender stalk, which is winged at the joint. Skin, hairy, dull pale green.

Flavour, excellent. A large variety, but very tender in spring, and generally a shy cropper.

Bush, spreading and large; makes long, vigorous wood.

MONARCH (Bratherton).—Fruit, plump, of medium length. Skin, hairy, bright deep red. In 1852 weighed 27 dwt. 18 gr.

A good bearer; makes strong, erect wood, and forms a large bush.

MONSTER (Baker).—Fruit, long. Skin, hairy, dull greenish white. Flavour, good. In 1864 weighed 23 dwt. 21 gr.

Makes slender, prickly wood, and forms a medium sized bush.

MORETON HERO (Pigott).—Fruit, oval, from 12 to 15 eighths in length, and $4\frac{1}{2}$ to 5 inches in circumference. Skin, smooth or downy, thin, pale yellow. Flesh, very richly flavoured. In 1852 it weighed 26 dwt. 6 gr.

Bears freely, and makes a fine bush.

MORETON LASS (Pigott).—Fruit, round, well formed, from 12 to 14 eighths long, and from $4\frac{1}{2}$ to 6 inches in circumference. Skin, smooth, thin, creamy white. Flesh, tender, of first-rate flavour. In 1848 it weighed 23 dwt. 14 gr.

Bears freely, and makes a medium sized bush.

Moss' Seedling. See *Red Warrington*.

MOUNT PLEASANT (Heape).—Fruit, long, finely formed, with broad seed-veins. Skin, hairy, deep orange yellow. Flavour, good. In 1864 it weighed 31 dwt. 4 gr.

The bush is large, bears freely, and makes strong, vigorous wood, and forms a large bush. One of the best yellows and a sound late variety.

MR. CHAMBERS (Hewett).—Fruit, long, and very handsome. Skin, hairy, bright red; very strong. In 1863 it weighed 26 dwt. 6 gr.

Makes strong, pendulous wood, and forms a large spreading bush.

MR. WHITTAKER (Etchells).—Fruit, plump, of medium length. Skin, hairy, dull greenish yellow. Flavour, good. In 1864 it weighed 24 dwt. 4 gr.

Bush, large, bears freely; makes slender, straight wood.

Murrey. See *Red Walnut*.

NAPOLÉON LE GRAND (Rogers).—Fruit, round, of medium size. Skin, very hairy, bright scarlet red. Flavour, good. In 1860 weighed 26 dwt. 22 gr.

The bush makes strong, pendulous wood, and is large and spreading, but does not always bear freely.

Nonpareil. See *Green Walnut*.

NORCLIFFE (Walton).—Fruit, plump, of medium length. Skin, very hairy, deep bright green. In 1864 weighed 26 dwt. 4 gr.
Bush, erect; makes very strong, erect wood. A new variety.

Nutmeg. See *Raspberry*.

OLD ENGLAND (Rider).—Large and roundish-oblong. Skin, dark red, and smooth. Of second-rate quality, resembling Wilmot's Early Red. Bush, pendulous.

OLDHAM (Rhodes).—Fruit, of medium length, square-shouldered, and plump. Skin, smooth, dull greenish yellow. Flavour, good. In 1858 weighed 27 dwt. 8 gr.

Bush, bears freely, and makes a medium quantity of strong, erect wood.

Old Preserver. See *Raspberry*.

OVER-ALL (Bratherton).—Large and oblong. Skin, red, and hairy. Of second-rate quality. Bush, pendulous.

OVERSEER (Wilkinson).—Fruit, round, of medium length. Skin, hairy, creamy white. Flavour, good. In 1865 weighed 29 dwt. 12 gr.

Makes vigorous wood, and forms a large spreading bush, which bears freely.

OYSTER GIRL (Wilkinson).—Fruit, very long. Skin, smooth, bright pale yellow. Flavour, good. In 1864 weighed 25 dwt. 9 gr.

The bush is large and spreading, bears freely, and makes long, slender wood, a little pendulous. A new variety.

PASTIME (Bratherton).—Large and roundish. Skin, dark red, and hairy. Of second-rate quality. The fruit is often furnished with extra bracts attached to its sides. Bush, pendulous.

PATIENCE (Brown).—Fruit, long, from 13 to 15 eighths in length, and $4\frac{1}{2}$ to $4\frac{5}{8}$ inches in circumference. Skin, smooth, thin, greenish, speckled white. Flesh, tender, and very fine flavour. In 1852 it weighed 23 dwt. 17 gr.

Bears freely, and makes a fine bush.

PERFECTION (Gregory).—Large and roundish. Skin, green, and downy. A first-rate variety, and late. Bush, pendulous.

PERFECTION (Spencer).—Fruit, round, from 12 to 14 eighths in length, and $4\frac{1}{2}$ to 5 inches in circumference. Skin, a little hairy, thin, light yellow. Flesh, tender, and with a fine melon flavour. In 1864 it weighed 25 dwt. 26 gr.

A medium sized bush, and a moderate bearer, makes slender wood.

PERU (Cook).—Fruit, long; the two-veined ones plump at the nose, tapering slightly to the stalk, the three-veined ones shorter and better

formed. Skin, a little hairy, pale yellow of a white shade. Flavour, good. In 1852 it weighed 30 dwt.

The bush is large and spreading, does not bear freely, and makes vigorous wood, a little pendulous.

PETO (Hilton).—Fruit, long, tapering towards the stalk. Skin, hairy, greenish white. Flavour, good. In 1862 weighed 26 dwt. 4 gr.

Makes stiff wood, and forms a medium sized bush, which bears freely.

Pigeon's Egg. See *Miss Bold*.

PILOT (Wood).—Fruit, long; the two-veined ones tapering a little towards the stalk, with sharp-pointed nose, the three-veined ones finely formed. Skin, hairy, bright light yellow. Flavour, good. In 1852 weighed 29 dwt. 6 gr.

The bush is spreading, and makes long pendulous wood.

PITMASTON GREEN GAGE.—Small and obovate. Skin, green, and smooth. A first-rate variety, very sugary, and will hang on the bush till it becomes shrivelled. Bush, erect.

PLOUGH BOY (Walton).—Fruit, very long and well formed, the whole length of the berry free from ridges or indentations. Skin, smooth, very bright light red, shaded with yellow. Flavour, first-rate, and one of the handsomest gooseberries in cultivation. In 1864 it weighed 30 dwt. 21 gr., and in 1865, 29 dwt. 22 gr.

The bush is spreading, and makes long, slender wood. This is a new and scarce variety. A late variety.

PLUNDER (Woods).—Fruit, long, a little taper towards the stalk. Skin, smooth, light green shaded with white. Flavour, good. In 1864 weighed 29 dwt. 21 gr.

Bush, large and spreading, and a free bearer.

PRETTY BOY (Orchard).—Fruit, plump, handsomely formed, and of medium length. Skin, hairy, bright orange yellow, mottled with a deeper shade. Flavour, good. A beautiful new variety.

The bush is medium sized, and bears freely.

PRINCE OF ORANGE (Bell).—Large and oblong. Skin, yellow, and downy. Of second-rate quality. Bush, pendulous.

PRINCE REGENT (Boardman).—Large and roundish. Skin, dark red, and smooth. A second-rate variety. Bush, spreading.

PRINCESS ROYAL.—Large and obovate. Skin, greenish white, and hairy. Of first-rate quality. Bush, pendulous, and a good bearer.

PROFIT (Prophet).—Large and oblong. Skin, green and downy. Of second-rate quality. Bush, spreading.

PROGRESS (Lockett).—Fruit, long, a little flat-sided, and tapering slightly. Skin, a little hairy occasionally, greenish white. Flavour, good. In 1864 weighed 24 dwt. 13 gr.

Makes strong pendulous wood, and forms a large spreading bush, which bears freely. A late variety.

POSTMAN (Boardman).—Fruit, round, of medium length, free from ridges, and beautifully rounded to the stalk. Skin, hairy, pure white, with broad green veins. Flavour, good. In 1864 weighed 27 dwt.

Makes vigorous wood, and forms a large spreading bush, which bears freely. A new variety.

QUEEN CAROLINE (Lovart).—Medium sized, obovate. Skin, white and smooth. Of second-rate quality. Bush, erect.

QUEEN OF TRUMPS (Horrocks).—Fruit, long, a little flat-sided, and tapers a little from the centre. Skin, smooth, dull greenish white. Flavour, first-rate. In 1864 weighed 31 dwt.

Makes vigorous wood, and forms a large spreading bush. A first-class early variety either for market or exhibition.

QUEEN VICTORIA (Swift).—Fruit, round, of medium length, well shouldered, and a little ridged at the top. Skin, smooth, light green, with a greyish shade intermixed. Flavour, moderate. In 1852 weighed 26 dwt. 6 gr.

Bush, with slender wood, medium sized. An early variety.

QUEEN OF THE WEST (Bagley).—Fruit, long. Skin, hairy, creamy white. Flavour, good. In 1854 weighed 24 dwt. 18 gr.

Makes slender pendulous wood, and forms a large spreading bush, and bears freely.

RAILWAY (Livesey).—Fruit, round, of medium length. Skin, smooth, or a little hairy, dull greenish yellow. In 1864 weighed 30 dwt. 7 gr.

The bush is large and spreading, and bears freely. A late variety.

RANDOM GREEN (Boots).—Fruit, plump, and well formed, from 12 to 14 eighths long, and $4\frac{1}{2}$ to $5\frac{1}{8}$ inches in circumference. Skin, smooth and thin, dark bright green, with light-coloured veins. Flesh, tender, and of excellent flavour. In 1852 it weighed 25 dwt. 15 gr.

A great bearer.

RASPBERRY (*Old Preserver*; *Nutmeg*).—Fruit, small, roundish oblong. Skin, thick, dark red, and hairy. Richly flavoured, and sweet. Ripens early. Bush, spreading, and a good bearer.

RED CHAMPAGNE (*Dr. Davies' Upright*; *Countess of Errol*; *Ironmonger*, in Scotland).—Small and roundish oblong, sometimes tapering towards the stalk. Skin, rather thick, light red, and hairy. Flavour, very rich, vinous, and sweet. Bush, very erect, and a good bearer. This is known in Scotland by the name of "Ironmonger."

RED MOGUL.—Small and roundish oblong. Skin, thin, red, with a mixture of green, and hairy. Of first-rate quality. Bush, spreading, and a good bearer; leaves, smooth, by which it is distinguished from Ironmonger.

RED OVAL.—Large and oval. Skin, red, and hairy. Of first-rate quality. Bush, spreading.

RED ROBIN (Jaques).—Fruit, plump, of medium length. Skin, hairy, dark brownish red. Flavour, good. In 1852 it weighed 28 dwt. 10 gr.

Bush, an excellent bearer, makes erect wood, and is a free grower. An early variety.

RED WALNUT (Murrey; Eckersley's Double-bearing).—Medium sized, obovate. Skin, red, and downy. An early variety. Of second-rate quality. Bush, spreading.

RED WARRINGTON (Aston; Aston Seedling; Volunteer).—Above medium size, roundish oblong. Skin, red, and hairy. A first-rate late variety, and highly esteemed for preserving. Bush, pendulous.

REGISTRAR (Wilkinson).—Fruit, long. Skin, hairy, dark purplish red. Flavour, good.

The bush bears freely, and is spreading. A new early variety.

RICARDS (Poulson).—Fruit, round and well formed, from 12 to 14 eighths in length, and $4\frac{3}{4}$ to $5\frac{1}{4}$ inches in circumference. Skin, a little hairy, bright deep red. Is rather late. Flesh, rather coarse, but of good flavour. In 1852 it weighed 27 dwt. 10 gr.

Bush, large and spreading, bears freely, makes long, slender, pendulous wood. This is a rather late variety.

RIFLEMAN (Leigh), (Alcock's Duke of York; Yates' Royal Anne; Grange's Admirable).—Large, roundish. Skin, red, and hairy. A first-rate late variety. Bush, erect, and a good bearer.

RINGLEADER (Johnson).—Large and oblong. Skin, red, and smooth. A second-rate variety. Bush, pendulous.

ROARING LION (Farrow) (Great Chance).—Very large, oblong. Skin, red, and smooth. A second-rate variety as to flavour, but one of the largest in size. Bush, pendulous.

ROB ROY.—Medium sized, obovate. Skin, red, and hairy. A first-rate variety, and very early. Bush, erect.

ROCKWOOD (Prophet).—Large and roundish. Skin, yellow, and hairy. Flavour, second-rate. Bush, erect.

ROUGH GREEN (Dutton).—Fruit, plump, of medium length. Skin, hairy, pale green. Flavour, good. In 1852 weighed 27 dwt. 19 gr.

Bush, bears freely; makes stiff, short-jointed, prickly wood, and is of a small erect habit. A useful early variety, but does not make bush sufficient for general purposes.

ROUGH RED (*Little Red Hairy; Old Scotch Red; Thick-skinned Red*).—Small and round. Skin, red, and hairy. A first-rate variety, of excellent flavour, and highly esteemed for preserving. Bush, spreading.

Rough Yellow. See *Sulphur*.

Round Yellow. See *Rumbullion*.

ROYAL WHITE.—Small and round. Skin, white, and hairy. A first-rate dessert variety. Bush, erect.

RUMBULLION (*Yellow Globe; Round Yellow*).—Small and roundish. Skin, pale yellow, and downy. Flavour, of second-rate quality. Bush, erect, and a great bearer; and the fruit much grown for bottling.

RUMBULLION, GREEN.—Small and round. Skin, green, and hairy. Flavour, second-rate. Bush, erect.

SAFETY (Rhodes).—Fruit, long and tapering, from 13 to 15 eighths long, and $4\frac{1}{4}$ to $4\frac{1}{2}$ inches in circumference. Skin, smooth and thin, very pale green. Flesh, tender and well flavoured.

A large spreading bush, an abundant bearer, and makes long wood.

SCOTCH NUTMEG.—Medium sized, roundish. Skin, red, hairy, or downy. Flavour, second-rate. Bush, erect.

SHAKESPERE (Denny).—Large and roundish. Skin, red, and hairy. Of first-rate flavour. Bush, erect.

SHEBA QUEEN (Crompton).—Large and obovate. Skin, white, and downy. Flavour, of the first quality. Bush, erect. Very similar to Whitesmith.

SHINER (Oliver).—Fruit, round, of medium length, the two-veined ones rather flat-sided, but well shouldered. Skin, smooth, light green, shaded with white. Flavour, good. In 1864 weighed 29 dwt. 10 gr., and in 1865, 31 dwt. 19 gr. This is the heaviest green gooseberry ever exhibited.

Bush, large and spreading, makes long slender wood, bears freely.

SIR CHARLES NAPIER (Bayley).—Fruit, round, from 12 to 14 eighths in length, and from $4\frac{1}{2}$ to 5 inches in circumference. Skin, thin, smooth, deep green, with light-coloured veins. Flesh, tender, and of good flavour, but it is a variety little grown.

Bush, handsome, bears freely.

SIR GEORGE BROWN (Baker).—Fruit, long, well formed. Skin, hairy, pale dull green, speckled with a deeper shade. Flavour, good. In 1864 weighed 29 dwt. 7 gr.

Makes long, vigorous wood, and forms a large spreading bush.

Sir Sidney Smith. See *Whitesmith* (Woodward's).

SLAVE (Sharples).—Fruit, long, tapering towards the stalk, from 13 to 15 eighths in length, and from $4\frac{1}{4}$ to $4\frac{3}{4}$ inches in circumference. Skin, thin, smooth, dark green. Flesh, very tender, of good flavour. Rather late. A new variety, which, in 1863, weighed 24 dwt. 17 gr.

Bush, large, bears freely, and makes long wood of a medium strength.

SLAUGHTERMAN (Pigott).—Fruit, long. Skin, thin, and a little hairy, very dark mottled red. Flavour, good. In 1852 it weighed 30 dwt.

The bush is an excellent bearer, makes slender wood, a little pendulous. Early.

Small Dark Rough Red. See *Small Rough Red*.

SMALL RED GLOBE (*Smooth Scotch*).—Small and roundish. Skin, smooth, and red. Of first-rate quality, and with a sharp, rich flavour. Bush, erect.

SMALL ROUGH RED (*Small Dark Rough Red*).—Small and round. Skin, red, and hairy. Of first-rate quality, and early. Bush, spreading, and the leaves pubescent.

SMILING BEAUTY (Beaumont).—Large and oblong. Skin, thin, yellow, and smooth. Of first-rate flavour. Bush, pendulous, and a good bearer.

Smooth Amber. See *Amber*.

Smooth Green. See *Green Walnut*.

Smooth Red. See *Turkey Red*.

Smooth Scotch. See *Small Red Globe*.

SNOWBALL (Adams).—Medium sized, roundish. Skin, white, and hairy. Of first-rate flavour. Bush, pendulous.

SNOWBALL (Etchells).—Fruit, round, of medium length. Skin, hairy, creamy white. Flavour, good. In 1854 weighed 26 dwt. 22 gr.

Makes strong pendulous wood, and forms a large spreading bush, which bears freely.

SNOWDRIFT (Hardman).—Fruit, long, tapering towards the stalk. Skin, thick and hairy, greenish white, a little speckled. Flavour, moderate. In 1857 weighed 27 dwt. 3 gr.

Makes strong wood, and forms a large bush, which bears freely.

SNOWDROP (Bratherton).—Fruit, plump, of medium length. Skin, thin and hairy, pure white, with broad conspicuous green veins. Flavour, first-rate; not to be surpassed. One of the most beautiful gooseberries grown. In 1852 weighed 34 dwt. 5 gr.

Makes slender, prickly wood, and forms a large spreading bush, which bears freely.

SOUTER JOHNNY (Cranshaw).—Fruit, very long, tapering a little towards the stalk. Skin, smooth, bright light green. A promising new variety. In 1865 weighed 25 dwt. 15 gr.

Bush, spreading, makes long, vigorous wood, and bears freely. A late kind.

SPEEDWELL (Poulson).—Fruit, plump, of medium length. Skin, very hairy, bright light red. Flavour, first-rate. In 1864 it weighed 29 dwt. 4 gr. This is an early variety. The bush is large, and makes vigorous, erect wood. An excellent bearer.

SPORTSMAN (Chadwick).—Large and obovate. Skin, dark red, and smooth. Flavour, second-rate. Bush, spreading.

STELLA (Leicester).—Fruit, long, oval. Skin, smooth, dull light yellow. Flavour, good. In 1864 weighed 25 dwt.

Bears freely, makes vigorous wood, and forms a large bush.

STOCKWELL (Duke).—Fruit, long, oval. Skin, smooth, bright green. Flavour, good. In 1864 weighed 30 dwt. 18 gr.

Bush, makes slender wood, and is of medium size, and spreading.

SULPHUR (*Rough Yellow*).—Small and roundish. Skin, yellow, and hairy. Flavour, of first-rate quality. Bush, erect, and the leaves not pubescent, by which it is distinguished from Early Sulphur.

SURPRISE (Moscroft).—Fruit, very long and well-formed. Skin, smooth, pale light green. Flavour, good. In 1863 weighed 27 dwt. 2 gr. Bush, spreading, and bears freely.

TALFOURD (Penson).—Fruit, plump and handsome, of medium length. Skin, smooth, dark red, with light pink coloured veins. Flavour, good. Weighed in 1864, 29 dwt. 8 gr.

Bush, large and spreading, an excellent bearer, makes vigorous wood, a little pendulous. Late.

TALLY HO (Riley).—Fruit, long oval. Skin, hairy, greenish white. Flavour, moderate. In 1852 weighed 26 dwt. 18 gr.

Makes strong, prickly wood. A good bearer, and forms a large bush.

TANTIVY (Leicester).—Fruit, long, tapering towards the stalk, from 13 to 15 eighths in length, and $4\frac{1}{4}$ to $4\frac{3}{4}$ inches in circumference. Skin, thick, smooth, light green. Flesh, coarse, but of excellent flavour.

A variety but little grown; makes slender wood, and forms a medium sized bush.

TELEGRAPH (Poulson).—Fruit, long, and flat-sided, with broad, square shoulders. Skin, smooth, deep bright green, with light veins. Flavour, good. Bears freely.

Bush, makes stiff, short-jointed wood. A late variety.

Thick-skinned Red. See *Rough Red*.

THUMPER (Riley).—Fruit, plump, of medium length, the two-veined ones flat-sided, with broad shoulders. Skin, smooth, green. Flavour, first-rate. In 1848 weighed 30 dwt. 9 gr.

Bush, pendulous, and bears freely. A late variety.

THUNDER (Fairclough).—Fruit, plump, of medium length. Skin, hairy, green. Flavour, first-rate. In 1854 weighed 27 dwt. 14 gr.

Bush, medium sized, bears freely, and makes short, jointed wood, a little erect. A good early variety.

TIGER (Rhodes).—Fruit, long, and well-formed. Skin, smooth, orange yellow, with veins of a lighter shade. Flavour, good.

The bush is large and spreading.

TINKER (Parks).—Fruit, long, and well formed. Skin, smooth; colour, deep greenish yellow. In 1864 weighed 25 dwt. 13 gr.

A new variety, which bears freely, and makes a fine bush.

TOP SAWYER (Capper).—Large and roundish. Skin, pale red, and hairy. Flavour, of second-rate quality. Bush, pendulous.

TRUMPETER (Partington).—Fruit, long, and well formed. Skin, smooth, dull orange yellow. Flavour, good. A new variety, which in 1864 weighed 27 dwt. 6 gr.

Bears freely, and makes a fine spreading bush.

TURKEY RED (*Smooth Red*).—Small and obovate. Skin, smooth, and red. Of first-rate flavour. Bush, spreading.

TWO-TO-ONE (Whittaker).—Fruit, strong veined and square shouldered, from 13 to 15 eighths in length, and $4\frac{3}{4}$ to $5\frac{1}{4}$ inches in circumference. Skin, hairy, thin, bright golden yellow. Flesh, tender, and flavour, good. In 1852 it weighed 28 dwt. 8 gr.

It forms a large spreading bush, which bears freely, and makes strong wood.

VICTORY (Lomas).—Large and roundish. Skin, red, and hairy. Of second-rate flavour, but much esteemed for cooking. Bush, pendulous.

VICTORY (Mather).—Large and obovate. Skin, yellow, and smooth. Flavour, only second-rate. Bush, spreading.

VIPER (Gorton).—Large and obovate. Skin, greenish yellow, and smooth. Flavour, second-rate. Bush, pendulous.

Volunteer. See *Red Warrington*.

WEASEL (Waldon).—Fruit, plump, of medium length. Skin, hairy, creamy white, with light green veins. Flavour, good. In 1864 weighed 24 dwt. 8 gr.

Makes slender, prickly wood, and forms a medium sized bush.

WELLINGTON'S GLORY.—Large and roundish oblong. Skin, thin, white, and downy. Flavour, of first-rate quality. Bush, erect.

WHITE CHAMPAGNE.—Small and roundish oblong. Skin, white, and hairy. Flavour, of first-rate quality. Bush, erect; leaves, pubescent.

WHITE FIG.—Small and obovate. Skin, white, and smooth. Flavour, of first-rate quality, and rich. Bush, spreading but tender.

WHITE LILY.—Medium sized, obovate. Skin, white, and downy. Flavour, of second-rate quality. Bush, erect.

WHITE LION (Cleworth).—Large and obovate. Skin, white, and downy. Of first-rate quality, and a good late sort. Bush, pendulous.

WHITE RASP.—Small and round. Skin, white, and smooth. Flavour, of second-rate quality. Bush, spreading.

WHITESMITH (Woodward), (*Whitesmith; Sir Sidney Smith; Hall's Seedling; Lancashire Lass; Grundy's Lady Lilford*).—Large, roundish oblong. Skin, white and downy. Flavour, of first-rate excellence. Bush, erect, and a good bearer.

WILMOT'S EARLY RED.—Large and roundish oblong. Skin, dark red, and smooth. Of second-rate quality. Bush, pendulous.

WISTASTON HERO (Bratherton).—Large and oblong. Skin, green, and hairy. Flavour, second-rate. Bush, erect.

WONDERFUL (Saunders).—Fruit, plump, well formed, of medium length. Skin, smooth, dark purplish red. Flavour, good, but not first-rate. In 1845 it weighed 33 dwt.

The bush is medium sized, makes short jointed, stiff wood, with bright shining leaves; breaks early in spring, and is very tender.

Yates' Royal Anne. See *Rifleman*.

YAXLEY HERO (Speechly).—Large and obovate. Skin, red, and hairy. Flavour, of first-rate quality. Bush, erect.

Yellow Amber. See *Amber*.

Yellow Aston. See *Yellow Warrington*.

YELLOW BALL.—Medium sized, roundish. Skin, yellow, and smooth. Flavour, of first-rate quality. Bush, erect.

YELLOW CHAMPAGNE (*Hairy Amber*).—Small and roundish. Skin, yellow, and hairy. Of first-rate excellence. Bush, erect.

Yellow Globe. See *Rumbullion*.

YELLOWSMITH.—Small and roundish oblong. Skin, yellow, and hairy. Of first-rate quality, resembling Yellow Champagne. Bush, erect.

YELLOW WARRINGTON (*Yellow Aston*).—Middle sized, roundish oblong. Skin, yellow, and hairy. Of first-rate quality. Bush, pendulous.

York Seedling. See *Glenton Green*.

SELECT GOOSEBERRIES.

*Those marked * are adapted for small collections.*

FOR FLAVOUR.

Red.

Companion	*Red Champagne	Small Rough Red
*Ironmonger	Red Globe	Speedwell
*Keens' Seedling	*Red Warrington	*Turkey Red
Miss Bold	Rough Red	*Wilmot's Early Red
Raspberry	Scotch Nutmeg	

Yellow.

Broom Girl	Glory of Ratcliff	*Rockwood
Candidate	Leader	Rumbullion
*Early Sulphur	Moreton Hero	Yellow Ball
Gipsy Queen	Perfection	*Yellow Champagne

Green.

Beeston Castle	*Green Walnut	Lord Eldon
General Markham	*Heart of Oak	Model
*Green Gascoigne	Hebburn Prolific	*Pitmaston Green Gage
*Green Overall	Keepsake	Random Green
Green Prolific	Lofty	

White.

*Bright Venus	Jenny Jones	*Snowdrop
*Crystal	King of Trumps	Tally Ho
Eagle	Lady Leicester	White Champagne
*Early White	*Mayor of Oldham	*Whitesmith
Hedgehog	Patience	

FOR SIZE.

	<i>Red.</i>	
Clayton Conquering Hero	Dan's Mistake Duke of Sutherland	London Wonderful
	<i>Yellow.</i>	
Catherina Criterion	Drill Leveller	Mount Pleasant Peru
	<i>Green.</i>	
General Green London	Shiner Stockwell	Telegraph Thumper
	<i>White.</i>	
Antagonist Careless	Freedom Hero of the Nile	King of Trumps Snowdrift

TABLE by which the approximate weights of Gooseberries may be ascertained by measurement with the callipers :—

Diameter of Width.	Diameter of Length.	Weight.	
		Dwt.	Grs.
Eighths.	Eighths.		
12	16	27	"
12	15	25	"
12	14	23	"
12	13	21	"
12	11	18	13
11	16	22	16
11	15	21	6
11	14	19	20
11	13	18	10
11	12	17	"
11	11	15	14
11	10	14	4
10	16	18	18
10	15	17	13
10	14	16	9
10	13	15	5
10	12	14	1
10	11	13	22
10	10	11	17
10	9	10	13

GRAPES.

SYNOPSIS OF GRAPES.

I. BERRIES ROUND, OR NEARLY SO.

1. * *Black or Purple.*

A. *Muscats*.†
 Angers Frontignan.
 August Frontignan.
 Black Frontignan.
 Caillaba.
 Early Black Frontignan.
 July Frontignan.
 Lierval's Frontignan.
 Meurthe Frontignan.
 Muscat Champion.
 Neapolitan Frontignan.
 Purple Constantia.
 Sarbelle Frontignan.

B. *Not Muscats.*
 Aramon.

Bidwill's Seedling.
 Black Corinth.
 Black Damascus.
 Black July.
 Black Muscadine.
 Black Sweetwater.
 Dutch Hamburg.
 Early Black Bordeaux.
 Espiran.
 Fintindo.
 Frankenthal.
 Gros Colman.
 Gros Guillaume.
 Miller's Burgundy.
 Mill Hill Hamburg.

2. ** *Red, Tawny, or Striped.*

A. *Muscats.*
 Catawba.
 Red Frontignan.
 Madeira Frontignan.

B. *Not Muscats.*
 Ahbee.

Aleppo.
 Chasselas de Falloux.
 Fendant Rose.
 Gromier du Cantal.
 Lombardy.
 Red Chasselas.

3. *** *White, Yellow, or Green.*

A. *Muscats.*
 Ascot Citronelle.
 Chasselas Musqué.
 Citron Frontignan.
 Dr. Hogg.
 Duchess of Buccleuch.
 Early Ascot Frontignan.
 Early Auvergne Frontignan.
 Early Saumur Frontignan.
 Early Silver Frontignan.
 Early Smyrna Frontignan.
 Early White Frontignan.
 Graham's Muscat Muscadine.
 Ottonel Frontignan.
 Salamon's Frontignan.
 Trovéren Frontignan.
 White Frontignan.

B. *Not Muscats.*
 Buckland Sweetwater.
 Calabrian Raisin.
 Chaptal.
 Chasselas Duhamel.

Chasselas de Florence.
 Chasselas Marès.
 Chasselas Royal.
 Chasselas Vibert.
 Ciotat.
 Duc de Malakoff.
 Duke of Buccleuch.
 Dutch Sweetwater.
 Early Chasselas.
 Early Malingre.
 Ferdinand de Lesseps.
 General Della Marmora.
 Gros Romain.
 Pitmaston White Cluster.
 Prolific Sweetwater.
 Royal Muscadine.
 Stillward's Sweetwater.
 White Corinth.
 White Frankenthal.
 White Lady Downe's.
 White Nice.
 White Rissling.
 White Sweetwater.

† The term "Muscats" includes, besides the true Muscats, the American Grapes with their peculiar foxy flavour.

II. BERRIES OVAL, OR NEARLY SO.

1* *Black or Purple.*

A. *Muscats.*

Black Muscat of Alexandria.
Ingram's Hardy Prolific Muscat.
Isabella.
Jura Black Muscat.
Madsesfield Court.
Mrs. Pince's Black Muscat.
Venn's Black Muscat.

B. *Not Muscats.*

Alicante.
Black Champion.
Black Cluster.
Black Hamburg.
Black Monukka.

Black Prince.
Blussard Noir.
Cambridge Botanic Garden.
Catalanesca Nera.
Chilwell Alicante.
Ferral.
Gros Maroc.
Ischia.
Lady Downe's.
Morocco.
Morocco Prince.
Oeillade.
Royal Ascot.
Trentham Black.
West's St. Peter's.

2* * *Red, Tawny, or Striped.*

A. *Muscats.*

None.

B. *Not Muscats.*

Barbarossa.
Purple Fontainbleau.
Schiras.

3* * *White, Yellow, or Green.*

A. *Muscats.*

Bowood Muscat.
Canon Hall Muscat.
Muscat of Alexandria.
St. Laurent Muscat.

B. *Not Muscats.*

Alexandrian Ciotat.
Bicane.
Cabral.
Chaouch.
Cornichon Blanc.
Early Green Madeira.
Early White Malvasia.
Ferdinand de Lesseps.
Foster's White Seedling.
Golden Champion.
Golden Queen.

Golden Hamburg.
Grosse Perle Blanche.
Luglienga Bianca.
Marchioness of Hastings.
Mrs. Pearson.
Panse Jaune.
Reeves' Muscadine.
Royal Vineyard.
St John's.
Scotch White Cluster.
Syrian.
Trebiano.
Verdelho.
Waltham Cross.
White Lisbon.
White Romain.
White Tokay.

Aegyptische. See *Black Hamburg*.

AHBEE.—Bunches, large and thickly set. Berries, large and round. Skin, thin, of a pale greenish yellow colour, which becomes of a clear pale yellow, tinged with very thin dull red as it ripens. Flesh, firm, sweet, and without much flavour.

A showy but not highly flavoured grape; a native of India.

Aiga Passera. See *Black Corinth*.

ALEPPO (*Chasselas Panaché; Morillon Panaché; Raisin d'Alep; Raisin Suisse*).—Bunches, medium sized, loose, and not shouldered. Berries, medium sized, round, of various colours, some being black, others white or red, while some are striped with black, or red and white; sometimes a bunch will be half white and half black; and others are wholly white or wholly black. The flesh is inferior in flavour.

The vine succeeds in a warm vinery, but requires the hothouse to bring it to perfection. The leaves are striped with green, red, and yellow.

ALEXANDRIAN CIOTAT.—Bunches, large, long, and loose, with narrow shoulders. Berries, oval. Skin, thin, pale yellow, but becoming of an amber colour as the fruit are highly ripened, and covered with numerous russety dots. Flesh, firm and breaking, juicy, and well flavoured.

Ripens with the heat of a vinery. A good bearer, but the bunches set badly.

This is in all respects similar to the Muscat of Alexandria in the fruit, but has no Muscat flavour.

Alexandrian Frontignan. See *Muscat of Alexandria*.

ALICANTE (*Black Lisbon; Black Portugal; Black Palestine; Black Spanish; Black St. Peter's; Black Tokay; Black Valentia; Meredith's Alicante; St. Peter's; Espagnin Noir; Alicantenwein; Blauer von Alicante; Sanct Peter's Traube; Schwarzer Spanischer*).—Bunches, large, and sometimes shouldered, frequently cylindrical and long, occasionally broadly ovate, and always well set. Berries, large, perfectly oval or olive-shaped, jet black, and covered with a thin blue bloom. Skin, tough and membranous, but not too thick. Berry stalks less than half an inch long, very slightly and thinly warted, and with a small receptacle. Flesh, very tender, adhering a little to the skin, juicy, and with a flavour similar to that of Black Hamburg. Seeds, rather large, varying from one to three in each berry, and attached to a seed-string tinged with red.

A fine large showy grape, both in bunch and berry, which hangs remarkably well, and is an excellent late variety.

I have been thus minute in the description of this grape because of the great confusion that exists as to the varieties bearing this name. It is the Alicante of Speechly, and it is also the true Black St. Peter's (not West's St. Peter's), and in my investigations of the vineyards of the south of France I have found it under the name of Espagnin Noir.

The name of Alicante is given to several varieties of grapes in the south of France and in the Peninsula, but is not applicable to any variety in particular. In the department of Gard, it is applied to *Gromier du Cantal*; in Andalusia to the *Tintilla* and *Tinto*; in Provence to *Mourvéde*; and in the Eastern Pyrenees to *Matara*. Then the Alicante of Bouches-des-Rhône vineyards is the *Granaxa* of Arragon, and *Granuche* of Eastern Pyrenees; while, in the neighbourhood of Alicante, the name is given to two or three different sorts. In Great Britain *Black Prince* is sometimes, but erroneously, called Alicante; and the variety which in the second edition of this work was called *Kempsey Alicante*, I have discovered to be nothing else than the Morocco.

Alicantwein. See *Alicante*.

Amber Muscadine. See *Royal Muscadine*.

ANGERS FRONTIGNAN (*Muscat Noir d'Angers*).—Bunches, medium sized, compact, and shouldered. Berries, about medium size, round. Skin, dark purple, covered with thick blue bloom. Flesh, tender, juicy, richly flavoured, and with a powerful Muscat aroma.

This is a first-rate grape, ripening earlier than Black Hamburgh, and requiring the same treatment. The vine is a strong grower and a free bearer.

It was raised at Angers by M. Vibert.

Ansley's Large Oval. See *Morocco*.

Arkansas. See *Catawba*.

ARAMON (*Burchardt's Prince; Plant Riche; Ugni Noir*).—Bunches, with a long, herbaceous, brittle stalk; large, long, and tapering, and well set. Berries, large, round, with a few that are occasionally inclining to oval. Skin, thick, of a deep black colour, and covered with a dense bloom. Flesh, tender, juicy, melting, rich, and vinous.

A first-rate late grape, which requires artificial heat to bring it to perfection. It hangs very late, and in the months of February and March it is one of the most sprightly flavoured sorts in cultivation. The leaves die pale yellow.

This is extensively cultivated in Languedoc and Provence, on account of its great fertility and the large quantity of wine that it yields; but the wine is not of a high character, being principally the *vin ordinaire* of that part of the country. The stalks of the bunches are so brittle that the vintagers do not use a knife when gathering them, but simply break them off with the hand. It delights in a deep alluvial soil.

ASCOT CITRONELLE.—Bunches, a foot long, not shouldered, or very slightly so. Stalks, stout. Berries, medium sized, round, with stout, warted berry stalks. Skin, white, covered with thin bloom, and marked with a distinct style-point at the apex. Flesh, tender, very rich, and finely flavoured, with an admixture of citron and muscat.

A very fine grape, raised by Mr. Standish, of Ascot, from Blanc de Saumur, crossed with Muscat Citronelle. It resembles White Frontignan in the bunch.

AUGUST FRONTIGNAN (*Muscat d'Août*).—Berries, medium sized, round, inclining to oval. Skin, deep purple. Flesh, very rich and juicy, with a slight Muscat aroma.

An early grape, ripening about the end of August. The vine forms a dwarf bush, and on that account is well adapted for pot culture, but it is a delicate grower. It ripens against a wall in the open air.

Raised by M. Vibert, of Angers. It has a small indifferent little bunch, and its earliness is its only recommendation.

August Traube. See *Black July*.

Bammerer. See *Black Hamburgh*.

BARBAROSSA (*Brizzola*; *Rossea*; *Uva Barbarossa*).—Bunches, medium sized, shouldered. Berries, slightly oval, or obround. Skin, thin and delicate, of a grizzly colour, or pale red, covered with a thin grey bloom. Flesh, delicate, juicy, sweet, and with somewhat of a Royal Muscadine flavour, but very much richer. Galesio says it is "the king of dessert grapes."

This is a very fine dessert grape.

The grape which has been grown in this country for some years under the name of Barbarossa is a totally different variety. Its correct name is Gros Guillaume, and it is black, while the Barbarossa is, as its name implies, a rose-coloured or grizzly grape.

Barbaroux. See *Gromier du Cantal*.

Bar-sur-Aube. See *Early Chasselas*.

Bec d'Oiseau. See *Cornichon Blanc*.

BICANE (*Vicane*).—The bunches are large and well set, and of an ovate shape. The berries are large and roundish oval. Skin, white, very thin and tender, so as to show the texture of the flesh through, and covered with very thin white bloom. Flesh, tender, very juicy, and melting, with a fine Black Hamburgh flavour.

A very fine white grape of great merit, both for the size of the bunch, the flavour of the berries, and its earliness. It ripens about the same time as the Sweetwater, and before the Royal Muscadine. The Panse Jaune is frequently and erroneously called Bicane on the Continent.

BIDWILL'S SEEDLING.—Bunches, large, long, loose, and shouldered. Berries, large and round. Skin, thin, quite black, and covered with a thin blue bloom. Flesh, tender, melting, and juicy, but with a most disagreeable earthy flavour, which seems peculiar to it, as I have never met with this variety without it.

It ripens very well against a wall, in the West of England, by the end of October. The leaves die yellow.

It was raised by Mr. J. C. Bidwill, of Exeter, and was first exhibited by Messrs. James Veitch & Son, at a meeting of the British Pomological Society in October, 1858.

Bilsenroth. See *Black Hamburgh*.

Black Alicante. See *Alicante*.

Black Burgundy. See *Black Cluster*.

BLACK CHAMPION.—Bunches, with short, thick stalks, not shouldered, thickly set. Berries, large, roundish oval. Skin, thin, black, or dark purple, covered with fine thin bloom. Flesh, tender, but somewhat firm, very juicy, rich, and sweet; having rarely any seeds, or more than one.

This is about a fortnight earlier than Black Hamburgh in the same

house, and always colours better and more freely than that variety; the berry is also more oval, and the wood shorter jointed. Ripens in a cool vinery.

This and Mill Hill Hamburg are sometimes called *Champion Hamburg*, and hence the one is often taken for the other. They are, however, very distinct kinds, and can easily be distinguished, for the berries of Black Champion are oval, while those of Mill Hill Hamburg are round and sometimes oblate. The foliage of the latter is also paler, and appears flaccid when hanging on the vine.

BLACK CLUSTER (*Black Burgundy; Black Morillon; Burgundy; Blauer Clävner; Early Black; Morillon Noir; Pineau; Schwarzer Riessling*).—Bunches, small, very compact, cylindrical, and occasionally shouldered. Berries, generally oval, inclining to roundish. Skin, thin, blue-black, covered with blue bloom. Flesh, juicy, sweet, and richly flavoured.

Ripens well against a wall in the open air, and is one of the best for this purpose. The bunches are larger than those of Miller's Burgundy.

This is one of the varieties most extensively cultivated for wine on the Rhine and the Moselle, and it also furnishes the greater part of the Champagne and Burgundy wines.

Black Constantia. See *Purple Constantia*.

BLACK CORINTH (*Currant; Corinthe Noir; Passolina Nera; Aiga Passera; Zante*).—Bunches, compact, small, and short. Berries, small and round, not larger than a pea, with some larger ones interspersed. Skin, thin, black, and covered with blue bloom. Flesh, juicy, sweet, richly flavoured, and without seeds.

It produces small, insignificant bunches and berries, and though the fruit is of good flavour, it is a variety which is grown more for curiosity than for any merit it possesses. It requires the heat of a vinery.

It is from the Black Corinth that the "currants" of the grocers are produced, and "currant" is merely a corruption of corinth. It is extensively grown in Zante and Cephalonia, and the fruit when gathered is simply dried on the ground in the sun, and this accounts for the presence of small stones and earth found in grocers' currants, necessitating their being washed before they are used.

BLACK DAMASCUS (*Damascus; Worksop Manor*).—Bunches, large and loose. Berries, large and round, interspersed with others of small size. Skin, thin, but tough, of a deep black colour. Flesh, juicy, sweet, and richly flavoured.

A first-rate late grape, requiring the heat of a hothouse to bring it to perfection.

I have not been able to ascertain the original name of this grape, but it was called Black Damascus by Speechly, who was the first to describe it, from having been introduced to this country from Damascus by Edward, ninth Duke of Norfolk, and cultivated at Welbeck many years prior to his decease in 1777.

BLACK FRONTIGNAN (*Muscat Noir; Muscat Noir Ordinaire; Sir William Rowley's Black*).—Bunches, pretty large, cylindrical, somewhat loose, and occasionally shouldered. Berries, small, round, and

unequal in size. Skin, thin, blue-black, and covered with blue bloom. Flesh, firm, red, and juicy, with a rich vinous and musky flavour.

Ripens against a wall in favourable situations and in warm seasons, but is generally grown in a vinery.

BLACK HAMBURGH (*Garnston Black Hamburg*; *Hampton Court*; *Knevet's Black Hamburg*; *Red Hamburg*; *Richmond Villa*; *Warner's Hamburg*; *Muscattellier Noir*; *Blauer Trollinger*; *Fleischtrauben*; *Bocksaugen*; *Bilsenroth*; *Hammelshoden*; *Hudler*; *Straihu-traube*; *Mohrentutten*; *Rother Maltheser*; *Schwarzwälscher*; *Pommerer*; *Bammerer*; *Weissholziger*; *Trollinger*; *Blauer Wingertshäuser*; *Welke Burgundske*; *Welko modre*; *Aegyptische*; *Grosser Burgunder*; *Bockshoden*; *Schliege*; *Huttler*; *Frankenthaler*).—Bunches, large, broadly shouldered, conical, and well set. Berries, roundish-oval. Skin, thin, but membranous, deep blue-black, covered with blue bloom. Flesh, rather firm, but tender, very juicy, rich, sugary, and highly flavoured.

This highly popular grape succeeds under every form of vine culture. It ripens against a wall, in favourable situations, in the open air; it succeeds well in a cool vinery; and it is equally well adapted for forcing. The vine is a free bearer; and the fruit will hang, under good management, until January and February. The leaves die yellow.

The Frankenthal, or, as it is sometimes called, *Victoria Hamburg*, is now very frequently met with in gardens under the name of *Black Hamburg*, from which it is distinguished by its much larger bunches, round hammered berries, which have a thicker skin, and the more robust growth of the vine.

I have been considerably puzzled by an examination of the distinguishing characteristics of the two grapes called *Black Hamburg* and *Frankenthal*. At one time I have thought I detected distinctions which were at once well defined and fixed, and at another these seemed to disappear; and the two were so similar as to suggest a suspicion that they were identical; and this has arisen with the same vines after a succession of years' fruiting. The *Black Hamburg*, and indeed all grapes, are very easily affected, both in form and flavour, by the soil in which they are grown and the treatment to which they are subjected; and I think those slight distinctions which we often see are not permanent. I have watched this subject with some care, and I have remarked the same vine will in one year produce berries which are perfectly round, and in another they will be distinctly oval. This is also frequently observed in the *White Muscat of Alexandria*. In one year the berries are roundish oval, and in another they are long oval, and frequently with a contraction at the stalk end, giving it a pear shape.

But I do not think the varieties of form in the *Black Hamburg* are altogether due to soil and cultivation. It is one of those fruits which, like the *Peach Apricot*, and *Green Gage Plum*, reproduce themselves occasionally from the seed with slight variations, and some of the different forms may arise in this way. There is no doubt that the *Victoria Hamburg*, which has of late years been identified with *Frankenthal*, is one of these, and a very superior one.

The *Black Hamburg* was imported from *Hamburg* by *John Warner*, a London merchant who lived at *Rotherhithe*, and cultivated a large garden, in which was a vineyard, in the early part of last century. It is from this circumstance that it takes its name of *Hamburg* and *Warner's Hamburg*. A fanciful story has been published about it having been brought direct from the *Alhambra* in *Spain*, and that the name now adopted is a corruption of that. I doubt very much if it is a Spanish grape. I am rather inclined to think that it has come from the East, as I can trace it by its synonyms through *Hungary* and the whole of *Germany*; and my esteemed friend, the late *Comte Odart*, remarks that it is

met with from Strasburg to Vienna and Pesth, and that it may be called the national grape of the Germans, the Belgians, and the Dutch. He might have included the English also. On looking at the synonyms one is struck with the prevalence of German and Hungarian names over the very few of French, Spanish, or Portuguese, and this tends to show that it is more known in the East than in the West. In fact, it is hardly known at all in France except under its English and German names of Black Hamburg and Frankenthal. It is very difficult to ascertain of what country it is a native.

The largest bunch of Black Hamburg ever grown was that grown by Mr. Hunter, gardener to the Earl of Durham at Lambton Castle, and exhibited at Belfast in 1874, which weighed 21 lbs. 12 oz.

BLACK JULY (*Early Black July*; *July*; *De la Madeleine*; *Madeleine Noire*; *Morillon Hâtif*; *Raisin de Juillet*; *Raisin Précoce*; *De St. Jean*; *August Traube*; *Jacob's Traube*).—Bunches, small and cylindrical. Berries, small and round. Skin, thick, deep purple, covered with blue bloom. Flesh, sweet and juicy, but not highly flavoured.

The great recommendation of this variety is its earliness, and the facility with which it ripens against a wall in the open air. The flowers are tender, and, consequently, unless grown in a cool vinery, the bunches are loose, and the berries thin; but when protected the plant produces close, compact bunches, and is an excellent bearer. Although this is the earliest grape, it is not so highly flavoured as Black Cluster and Miller's Burgundy.

Black Lisbon. See *Alicante*.

Black Lombardy. See *West's St. Peter's*.

BLACK MONUKKA.—Bunches, very large, shouldered, and thickly set. Berries, singularly shaped, being like monster barberries, obovate-oblong. Skin, of a deep dull chestnut colour, very thin, adhering closely to the flesh, which is firm, crisp, and very juicy, with a sweet and very rich flavour, more so than Black Hamburg.

This is a remarkable looking grape, and may be eaten with pleasure, being entirely without seeds. The vine is a vigorous grower and a great bearer, and is highly deserving of cultivation. The leaves die dull reddish brown.

Black Morillon. See *Black Cluster*.

Black Morocco. See *Morocco*.

Black Muscadell. See *Morocco*.

BLACK MUSCADINE (*Black Chasselas*; *Chasselas Noir*).—Bunches, medium sized, compact. Berries, about medium sized, round, inclining to oval. Skin, thick, deep purplish black, covered with blue bloom. Flesh, juicy, sweet, sugary, and richly flavoured.

When well ripened this is an excellent grape, and has a trace of musky aroma in its flavour; but to obtain it thus it requires to be grown in a warm vinery.

BLACK MUSCAT OF ALEXANDRIA (*Muscat Hamburg*; *Red Muscat of Alexandria*; *Snow's Muscat Hamburg*).—Bunches, large and shouldered. Berries, large and oval, or roundish-oval. Skin, tough, but not thick, dark reddish purple, covered with thin blue bloom. Flesh, rather melting, very juicy, rich, and sugary, and with an exquisite Muscat flavour.

A delicious grape. The berries are rather smaller than those of the White Muscat of Alexandria, but are equally rich in flavour, and ripen more easily. It may be grown either in a warm vinery or a hothouse; but the latter is not indispensable.

This grape had become very scarce until it re-appeared under the name of Snow's Muscat Hamburg. It was re-introduced by Mr. S. Snow, gardener to Lady Cowper, Wrest Park, Bedfordshire.

Black Palestine. See *Alicante*.

Black Portugal. See *Alicante*.

BLACK PRINCE. (*Boston*; *Pocock's Damascus*; *Langford's Incomparable*; *Sir A. Pythes' Black*; *Steward's Black Prince*).—Bunches, long, and generally without shoulders, but occasionally shouldered. Berries, above medium size, oval. Skin, thick, deep purplish black, covered with thick blue bloom. Flesh, white or greenish, tender, very juicy, with a rich, sugary, and sprightly flavour.

This is a grape of first-rate quality, ripens well in a cool vinery, or against a wall, in favourable situations, and always colours well. The vine is a good bearer; the leaves in autumn die off purple.

Black St. Peter's. See *Alicante*.

Blacksmith's White Cluster. See *Scotch White Cluster*.

Black Spanish. See *Alicante*.

BLACK SWEETWATER (*Waterzoet Noir*).—Bunches, small, short, and compact. Berries, round. Skin, very thin and black. Flesh, tender, juicy, and very sweet, but has little aroma or richness.

This succeeds well against a wall, where it ripens early, or in a cool vinery; but it is impatient of forcing, and the berries are liable to crack when subjected to too much heat.

Black Tokay. See *Alicante*.

Black Tripoli. See *Frankenthal*.

Black Valentia. See *Alicante*.

Blanc Précoce de Kienzheim. See *Early White Malvasia*.

Blanche. See *St. John's*.

Blauer von Alicant. See *Alicante*.

Blauer Clävner. See *Black Cluster*.

Blauer Müllerrebe. See *Miller's Burgundy*.

Blauer Trollinger. See *Black Hamburg*.

Blauer Wingertshäuser. See *Black Hamburgh*.

BLUSSARD NOIR.—Bunches, about medium size, not so large as those of *Black Hamburgh*, and not shouldered. Berries, medium sized, roundish-oval. Skin, tender, dark brownish red, almost black, covered with thin bloom. Flesh, tender, juicy, and agreeably but not richly flavoured.

The vine is a very strong grower, and bears freely, and has a fine, robust, and healthy constitution, and might prove useful as a stock on which to graft other varieties. The leaves die off yellow.

Bocksaugen. See *Black Hamburgh*.

Bockshoden. See *Black Hamburgh*.

Boston. See *Black Prince*.

Bouadlès. See *Ceillade*.

BOWOOD MUSCAT (*Tynningham Muscat*).—This is a seedling raised from *Muscat of Alexandria*, to which it bears a close resemblance; but it differs from its parent in setting its fruit better, and in being a better bearer.

Brizzola. See *Barbarossa*.

BUCKLAND SWEETWATER.—Bunches, large, shouldered, and well set; heart-shaped. Berries, large, round, inclining to oval. Skin, thin, transparent, pale green, becoming pale amber when ripe. Flesh, tender, melting, and very juicy, sweet, and well flavoured. Seeds, rarely more than one in each berry.

This is a very excellent and valuable early white grape, producing large bunches. It ripens well in an ordinary vinery, and is of a very hardy constitution.

Burchardt's Amber Cluster. See *Early White Malvasia*.

Burchardt's Prince. See *Aramon*.

Burgundy. See *Black Cluster*.

Busby's Golden Hamburgh. See *Golden Hamburgh*.

CABRAL.—Bunches, medium sized, not shouldered, well set. Berries, very large, roundish-oval. Skin, yellowish white, tough, and membranous, covered with thin white bloom. Berry-stalks very short, thick, and warted, having a very large warted receptacle. Flesh, firm, very juicy, rather sweet, and inclining to be rich when highly ripened, but generally with a watery juice and a poor Sweetwater flavour.

A beautiful and showy grape, requiring a high temperature to have it in perfection. The leaves die off yellow.

CAILLABA (*Caillaba Noir Musqué*).—Bunches, small, cylindrical, and with a short shoulder. Berries, rather below medium size, round.

Skin, thin, but membranous, black. Flesh, rather firm, juicy, and sweet, with a fine Muscat flavour.

This is a good form of Black Frontignan, moderately early, and ripens in a cool vinery about the beginning or middle of September. The vine is delicate, and requires high cultivation.

CALABRIAN RAISIN (*Raisin de Calabre*).—Bunches, large, slightly shouldered, long, and tapering, sometimes upwards of a foot in length. Berries, large, quite round. Skin, thick, but so transparent that the texture of the flesh and the stones are distinctly visible; white. Flesh, moderately firm, with a sugary juice and good flavour.

This is a late and long-hanging grape, forming an excellent white companion to West's St. Peter's. It is not of first-rate quality as to flavour, but is, nevertheless, a valuable grape to grow on account of its late-keeping properties. The vine is a strong grower and a good bearer; succeeds in a cool vinery, and will also stand a good deal of heat. The leaves die off yellow.

CAMBRIDGE BOTANIC GARDEN.—This has been said to be identical with Black Prince, with which it is in many instances confounded; but it differs from that variety in having shorter and much more compact bunches. Bunches, rarely shouldered. Berries, large and oval. Skin, brownish black. Flesh, firm, juicy, sweet, and highly flavoured; with from two to three seeds in each berry, while in Black Prince they vary from three to five.

An excellent out-door grape, ripening well against a wall, and well adapted for a cold vinery. Mr. Rivers has found it well suited for pot culture.

Campanella Bianca. See *Royal Muscadine*.

CANON HALL MUSCAT.—This differs from its parent, the Muscat of Alexandria, in having better set and more tapering bunches, and rather larger and rounder berries. The vine is of more robust growth, and the flowers have six, and sometimes seven, stamens; but the fruit is not so highly flavoured as that of Muscat of Alexandria.

CATALANESCA NERA.—Bunches, large, long, tapering, and shouldered. Berries, ovoid, berry-stalks dark purple. Skin, thick, jet black, covered with a blue bloom. Flesh, very firm, and, when allowed to hang till the spring, very rich and vinous.

A first-rate, late-hanging grape, the rich flavour of which is not apparent till the fruit has hung till about January and February. It does very well in an ordinary vinery, but is better in a Muscat house.

The vine is a very robust grower, and the leaves, which are very handsome, die off pale yellow.

CATAWBA (*Arkansas; Catawba Tokay; Lebanon Seedling; Red Murrey; Singleton*).—Bunches, medium sized, shouldered. Berries,

medium sized, round. Skin, thick, pale red, becoming a deeper colour as it ripens, and covered with a lilac bloom. Flesh, somewhat glutinous, juicy, sweet, and musky.

A popular American dessert grape, and used also for wine. It is very productive, and very hardy.

Cevana Dinka. See *Grizzly Frontignan*.

Champion Hamburg. See *Black Champion and Mill Hill Hamburg*.

Champion Hamburg Muscat. See *Muscat Champion*.

CHAOUCH (*Chavoush*).—Bunches, about nine inches long, very loose, tapering, and shouldered. Berries, large and oval. Skin, of a pale amber colour when quite ripe, thin, and adhering closely to the flesh. Flesh, firm, juicy, and agreeably flavoured.

A second-rate grape, introduced from the Levant. It sets its fruit very badly, both when forced in this country, and also on the shores of the Mediterranean, where I have seen it in a very miserable condition.

CHAPTAL.—Bunches, large. Berries, large and round, inclining to oval. Skin, white. Flesh, juicy and sweet.

This is a new French grape of excellent quality, well adapted for a cool vinery, where it ripens about the middle of September. The vine is a great bearer, and, according to Mr. Rivers, is well adapted for pot culture.

Charlesworth Tokay. See *Muscat of Alexandria*.

Chasselas. See *Royal Muscadine*.

Chasselas de Bar-sur-Aube. See *Early Chasselas*.

Chasselas Blanc. See *Royal Muscadine*.

Chasselas Doré. See *Royal Muscadine*.

Chasselas Duc de Malakoff. See *Duc de Malakoff*.

CHASSELAS DUHAMEL.—This is, in all respects, very much like Chasselas Vibert, and was raised in the same batch of seedlings.

CHASSELAS DE FALLOUX (*Chasselas Rose de Falloux; Chasselas Rose Jalabert; Chasselas Rouge Royal; Chasselas de Negrepont*).—Bunches, long and compact. Berries, large, round, and somewhat flattened. Skin, tough, of a pale yellow colour at first, but gradually changing to a pale red. Flesh, firm, juicy, sweet, and refreshing, with a distinct trace of Muscat flavour.

The vine is a great bearer, and well suited for pot culture. The fruit ripens in September in an ordinary vinery.

Chasselas Hâtif de Teneriffe. See *Royal Muscadine*.

CHASSELAS DE FLORENCE.—Bunch, small, cylindrical, and loose. Berries, small, partly white, and partly of a pale grizzly colour. Skin, thin, and transparent, showing the veins and the seeds through it. Flesh, very tender and sweet, with a thin Sweetwater flavour.

This is a form of the Royal Muscadine, which ripens under the same treatment as that variety, but it is really not worth cultivation.

Chasselas de Fontainbleau. See *Royal Muscadine*.

Chasselas Hâtif de Tonneins. See *Early White Malvasia*.

Chasselas Impérial Précoce. See *Prolific Sweetwater*.

Chasselas de Jerusalem. See *Frankenthal*.

Chasselas de Montauban. See *Prolific Sweetwater*.

CHASSELAS MARÈS.—A superior form of Royal Muscadine, with much larger berries, and very early.

CHASSELAS MUSQUÉ (*Jostling's St. Alban's*; *Muscat Muscadine*; *Muscat Fleur d'Oranger*; *Muscat de Jesus*; *Tokai Musqué*).—Bunches, long, tapering, rather loose, and shouldered. Berries, above medium size, round. Skin, greenish white, changing to pale amber when highly ripened, and covered with a delicate white bloom. Flesh, firm, rich, sugary, and with a high Muscat flavour.

A most delicious grape of first-rate quality. It may be grown either in a cool or warm vinery; but the berries are very liable to crack, unless the vine is growing in a shallow border, and the roots and atmosphere of the house are kept moderately dry when the fruit is ripening. It is rather an early variety, and ripens in a vinery in the beginning of September.

Chasselas Musqué de Sillery. See *Salamon's Frontignan*.

Chasselas de Negrepoint. See *Chasselas de Falloux*.

Chasselas Panaché. See *Aleppo*.

Chasselas Rose de Falloux. See *Chasselas de Falloux*.

CHASSELAS ROYAL.—Mr. Rivers has a variety under this name which he describes as “Berries, round, large, of a pale amber when ripe. Bunches, short and thick, with shoulders. A great bearer. A new and excellent grape.”

Chasselas Rose Jalabert. See *Chasselas de Falloux*.

Chasselas Rouge. See *Red Chasselas*.

Chasselas Rouge Foncé. See *Red Chasselas*.

Chasselas Rouge Royal. See *Chasselas de Falloux*.

CHASSELAS VIBERT.—Bunches, long, cylindrical, and well set. Berries, large and round. Skin, thin and transparent, yellowish white, but, when highly ripened, of a fine pale amber colour, and sometimes

with a rosy tint. Flesh, firm, juicy, sweet, and sprightly, but not rich.

This, in the form and size of the bunches and berries, resembles the Prolific Sweetwater; but it is readily distinguished from all the Sweetwaters, to which section it belongs, by the bristly pubescence of its leaves, both above and beneath. I have found it about eight days earlier than Royal Muscadine. The vine is hardy and prolific, and well adapted for pot culture. It may be grown in a cool vinery. The leaves die yellow.

Chasselas Violet. See *Red Chasselas*.

Chavoush. See *Chaouch*.

CHILWELL ALICANTE.—Bunches, large, nine inches to a foot long, broad shouldered, and with very stout stalks. Berry-stalks, long, slender, and slightly warted. Berries, large, an inch or more in length, oblong or oval. Skin, thick and membranous, quite black, covered with thin bloom. Flesh, tender and very juicy, sweet, and richly flavoured. Seeds, rarely more than two, and generally only one.

A very excellent grape, superior to the Alicante, from which it was raised, and with long oval berries like Morocco.

A seedling raised from Alicante by Mr. Pearson, of Chilwell, near Nottingham, and which first fruited in 1871.

CIOTAT (*Malmsey Muscadine; Parsley-leaved; Raisin d'Autriche; Petersilien Gutedel*).—Bunches, medium sized, not quite so large as those of Royal Muscadine, shouldered and loose. Berries, medium sized, round, uneven, with short, thin stalks. Skin, thin, greenish yellow or white, covered with bloom. Flesh, tender, sweet, and with the flavour of Royal Muscadine, of which this variety is a mere form, differing in having the leaves very much cut. It ripens in a cool vinery.

CITRON FRONTIGNAN (*Muscat Citronelle*).—Bunches, small and cylindrical. Berries, medium sized, quite round. Skin, tender, white, covered with a thin bloom. Flesh, firm and crackling, very juicy, with a fine brisk citron flavour, and a distinct Frontignan aroma.

A very excellent little grape, well adapted for pot culture. It ripens freely in an ordinary vinery.

Le Cœur. See *Morocco*.

Corinthe Blanc. See *White Corinth*.

Corinthe Noir. See *Black Corinth*.

CORNICHON BLANC (*Finger Grape; White Cucumber; Bec d'Oiseau; Teta de Vaca*).—Bunches, rather small, round, and loose. Berries, very long, sometimes an inch and a half, and narrow, tapering to both ends, and just like very large barberries. Skin, thick, green, and covered with white bloom. Flesh, firm and sweet.

A late ripening and late-hanging grape of little value, and requires stove heat to ripen it.

- Cranford Muscat. See *Graham's Muscat Muscadine*.
 Cranford Muscat Muscadine. See *Graham's Muscat Muscadine*.
 Cumberland Lodge. See *Frankenthal*.
 Currant. See *Black Corinth*.
 Damascus. See *Black Damascus*.
 D'Arboycce. See *Royal Muscadine*.
 De Candolle. See *Gromier du Cantal*.
 Diamant. See *Scotch White Cluster*.
 Diamant Traube. See *Scotch White Cluster*.
 Diamond Drop. See *Dutch Sweetwater*.

DR. HOGG.—Bunches, tapering, a foot long, and well shouldered. Berries, above medium size, round, three quarters to seven-eighths of an inch in diameter, on slender stalks. Skin, thin and membranous, not at all astringent, but sweet; yellowish green when ripe, becoming of a rich amber colour when highly ripened. Flesh, firm, sweet, and sprightly, and with a fine Frontignan flavour.

The finest of the white Frontignan grapes, equalling Chasselas Musqué in flavour, but much superior to it in size of the bunches and the berries, the latter of which never crack their skin as that variety invariably does.

It was raised by Mr. John Pearson, of Chilwell, Nottingham, from Duchess of Buccleuch, and received a first-class certificate from the Royal Horticultural Society in 1872.

DUCHESS OF BUCCLEUCH.—Bunches, long and tapering, sometimes more than a foot in length, and well set and shouldered. Berries, rather small and round. Skin, white or rather greenish, assuming a yellowish tinge as the fruit attains maturity, covered with a thin grey bloom. Flesh, tender, and very juicy, with a rich Muscat flavour.

This excellent grape will ripen in a cool house.

It was raised by Mr. Thomson, gardener to his Grace the Duke of Buccleuch, at Dalkeith Park.

DUC DE MALAKOFF (*Chasselas Duc de Malakoff*).—This is a form of the Sweetwater, but somewhat earlier. In all respects it so nearly resembles that variety that it is not worth growing as distinct. From what I have seen of it, it sets as badly as the Sweetwater, and produces a bunch with a few large and a great many small berries.

DUKE OF BUCCLEUCH.—Bunch, large, ovate, from eight to ten inches long, with large broad shoulders. Stalk, thick, rather gross and fleshy. Berries, enormously large, roundish in form, inclining to oblate, with a large style-point. Skin, thin, pale greenish amber, becoming of a rich amber when fully ripened. Flesh, tender, very juicy, with a full rich sprightly Hamburgh flavour, exceedingly plea-

sant. The berries rarely possess more than two seeds, and the volume of pulp in a single berry is very great.

This is the largest-berried white grape in cultivation; succeeds under the same treatment as Black Hamburg, and ripens some weeks earlier than that variety. Plant of strong and robust growth, like that of the Canon Hall Muscat, and a very free and fruitful bearer.

Raised by Mr. Wm. Thomson, of Clovenfords, N.B. It received a first-class certificate from the Royal Horticultural Society in 1872.

DUTCH HAMBURGH (*Wilmot's Hamburg*).—Bunches, medium sized, compact, and rarely shouldered. Berries, very large, roundish, oblate, uneven, and hammered. Skin, thick, very black, and covered with a thin bloom. Flesh, pretty firm, coarse, and not so highly flavoured as the Black Hamburg.

It ripens in an ordinary vinery. The berries are much larger and more flattened than those of the Black Hamburg, and are generally hollow in the centre. Though a very showy fruit it is much inferior in quality to the Black Hamburg.

It is called Wilmot's Hamburg from having been grown very successfully by Mr. Wilmot, an extensive market gardener of Isleworth, forty years ago.

DUTCH SWEETWATER (*Perle Blanche*).—Bunches, rather above medium size, shouldered, and very loose, containing many badly-developed berries. Berries, large and round. Skin, thin and transparent, exhibiting the veins of the flesh; white, and covered with a thin bloom, and, when highly ripened, streaked with traces of russet. Flesh, tender, very juicy, sweet, and with a fine delicate flavour.

A well-known and excellent early grape, whose greatest fault is the irregularity with which its bunches are set.

EARLY ASCOT FRONTIGNAN.—Bunches, of medium size, slightly shouldered. Berries, round, of medium size; clear amber colour. Flesh, tender, extremely sweet and luscious, with a fine Frontignan flavour.

A remarkably early grape, which ripens well against a wall in the open air, grown under the same circumstances as Black Hamburg; it ripens fully a month earlier than that variety.

It was raised by Mr. John Standish, of Ascot, from Muscat de Saumur fertilized by Chasselas Musqué.

EARLY AUVERGNE FRONTIGNAN (*Muscat du Puy de Dôme; Muscat Précoce du Puy de Dôme; Muscat Eugénien*).—This is an early form of the White Frontignan, with a short cylindrical bunch, and round berries, which are not so thickly set as in the White Frontignan. The flesh is tender and juicy, and with a pleasant Muscat flavour.

EARLY BLACK BORDEAUX.—Bunches, medium sized. Berries, about medium sized, round. Skin, quite black, covered with a thin

bloom. Flesh, tender and juicy, and sweeter than the Hamburg, to which it has some resemblance in flavour.

This ripens fully a month before the Black Hamburg in the same house and position, and is an excellent early black grape.

Early Black. See *Black Cluster*.

EARLY BLACK FRONTIGNAN (*Muscat Précoce d'Août*).—Berries, below medium size, and round. Skin, black. Flesh, rich and juicy, with a rich Frontignan flavour.

A small and insignificant grape, the only merit of which is its earliness.

The vine is more robust in its habit than the August Muscat, and the fruit ripens against a wall.

This is one of the seedlings of the late M. Vibert, of Angers.

EARLY CHASSELAS (*Chasselas Hâtif; Chasselas de Bar-sur-Aube; Krach Gutedel*).—This is very similar to the Royal Muscadine in general appearance, and has, therefore, been frequently confounded with it; but it is a very distinct variety when obtained true, and is readily known by its very firm crackling flesh, which is richly flavoured.

The vine may be distinguished by its small quantity of foliage, which is somewhat hairy, and by the leaf-stalk being frequently warted.

EARLY GREEN MADEIRA (*Vert Précoce de Madère*).—Bunches, of good size, cylindrical, slightly compact. Berries, medium sized, oval. Skin, of a green colour, which it retains till its perfect maturity, when it becomes a little clearer, but still preserving the green tinge. Flesh, with a rich and sugary flavour.

This is one of the earliest grapes, and ripens in a cool vinery from the beginning to the middle of August. It will also succeed against a wall in the open air; but, of course, is not then so early. It bears considerable resemblance to the Verdelho, but is said to be earlier than that variety. I have not been able to examine the two growing under the same circumstances.

Early Kienzheim. See *Early White Malvasia*.

Early Leipzic. See *Early White Malvasia*.

EARLY MALINGRE (*Madeleine Blanche de Malingre; Malingre; Précoce de Malingre; Précoce Blanc*).—Bunches, of pretty good size, but loose and badly set. Berries, very small, round, inclining to oval. Skin, white. Flesh, rather richly flavoured, juicy, and sugary.

One of the earliest grapes, ripening in a cool vinery in the beginning of August; and in the open air, against a wall, it is the earliest white grape. The vine forms a handsome bush, and is well suited for pot culture; but the bunches are so ill set and the berries so small, that the sort is not worth growing, notwithstanding its rich and sweet flavour.

EARLY SAUMUR FRONTIGNAN (*Muscat de Saumur*; *Muscat Hâtif de Saumur*; *Madeleine Musquée de Courtiller*; *Précoce Musqué*).—Bunches, small, shouldered, and very compact. Berries, medium sized, round, frequently very much flattened. Skin, thin, beautifully transparent, white, assuming an amber tinge towards maturity, and marked with tracing of russet like the Royal Muscadine. Flesh, firm, rich, sugary, and juicy, with the distinct Muscat aroma.

A first-rate and very early grape, ripening with the Black July, from seed of which it was raised. The vine is an abundant bearer, and may be grown either in a cool vinery or against a wall in the open air, and it is valuable for pot culture.

It was raised in 1842 by M. Courtiller, of Saumur, from seed of Ischia.

EARLY SILVER FRONTIGNAN (*Muscat Bifère*).—Bunches, of good size, cylindrical. Berries, large and round. Skin, thin, pale green, covered with a thin white silvery bloom. Flesh, very tender and juicy, not very richly flavoured, and with an agreeable Muscat flavour, which is not so powerful as in Chasselas Musqué or White Frontignan.

In the south of Europe it produces a second crop from the young shoots, which is frequently more abundant than the first.

EARLY SMYRNA FRONTIGNAN (*Muscat de Smyrne*; *Isaker Daisiko*).—The bunch and berries are not so large as those of the old White Frontignan; bunches are well set, about six or seven inches long, not shouldered, cylindrical. Berries, about the size of those of Royal Muscadine, of a fine rich amber colour when fully ripe, and sometimes dotted over with minute rose-coloured dots. The flesh is melting, very juicy, and with a fine brisk Muscat flavour, in which is a distinct taste of orange-flower aroma.

This is a sort well worth cultivating, and it may possibly succeed out of doors, as it ripens as early as the Royal Muscadine. It belongs to the White Frontignan, and not to the Chasselas Musqué class, and shows no trace of cracking in the berries.

EARLY WHITE FRONTIGNAN (*Muscat Primavis*).—This has very generally been regarded as synonymous with Chasselas Musqué, in consequence of that variety having been received under the same name from the Continent. The true one, however, is a form of White Frontignan; earlier than it is, and about eight or ten days later than Early Saumur Muscat. It may be distinguished from the White Frontignan by the much shorter joints of the wood, and consequent crowding of the leaves, which in the young state are much more red than those of the White Frontignan. The bunches and berries are not larger; the latter are covered with a thick white bloom, and the flavour, which is rich, is not so Muscat.

EARLY WHITE MALVASIA (*Grove-End Sweetwater*; *Early Leipsic*; *Mornas Chasselas*; *White Melier*; *Burchardt's Amber Cluster*;

Early Kienzheim ; *Blanc Précoce de Kienzheim* ; *Précoce de Kienzheim* ; *Melior Blanc Hâtif* ; *Chasselas Hâtif de Tonneins* ; *Früher Leipziger* ; *Weisse Cibebe*).—Bunches, about medium size, six to eight inches long, loose, tapering, and occasionally shouldered. Berries, medium sized, roundish-oval. Skin, thin, and transparent, greenish white, but becoming yellow at maturity, and covered with white bloom. Flesh, abundant, very juicy, sweet, and rich.

One of the earliest grapes known. It ripens in a cool vinery about the beginning or middle of August, and also against a wall in the open air. The vine is an excellent bearer, and succeeds well when grown in pots. The leaves die pale bright yellow.

Erbalus. See *Trebbiano*.

Espagnin Noir. See *Alicante*.

Esperione. See *Espiran*.

ESPIRAN (*Turner's Black* ; *Aspirant Noir* ; *Esperione*).—Bunches, large and loose. Berries, large and quite round, marked on the sides with the sutures of the carpels, and with a distinct style-point on the apex. Skin, dark blackish purple, covered with blue bloom. Flesh, rather firm than tender, juicy, sweet, and briskly flavoured.

This is a very distinct grape from either the Black Hamburgh or Frankenthal, with both of which of late years it has by some been confounded. The berries are as round and smooth as bullets, and loosely set on the bunch, and the leaves die off a rich purple colour.

FENDANT ROSE (*Fendant Roux* ; *Tokay des Jardins*).—Bunch, long and cylindrical, occasionally shouldered. Berries, medium sized, of a pale red or grizzly colour. Flesh, tender, sweet, and with the flavour of the Royal Muscadine. A variety of Red Chasselas, resembling Chasselas de Falloux and Red Chasselas. It produces a large bunch, and is very fertile.

FERDINAND DE LESSEPS.—Bunches, about the size of those of Royal Muscadine, shouldered and tapering. Berries, about the size of those of that variety, oval. Skin, of a fine deep amber colour, membranous. Flesh, tender, juicy, and melting, with a very rich and peculiar flavour, composed of a mixture of muscat and strawberry.

This is a fine grape, and ripens well in a house without fire heat.

It was raised by Mr. John Pearson, of Chilwell, from Royal Muscadine, crossed by the Strawberry Grape, and was awarded a first-class certificate by the Royal Horticultural Society in 1870.

FERRAL (*Large Black Ferral* ; *Raisin des Balkans* ; *Sabalskanskoï*).—Bunches, very large, long, and loose. Berries, very large, long-oval, or rather oblong. Skin, thick and tough, adhering to the flesh, of a dark mahogany red, and almost black at the point. Flesh, firm, coarse, and with a very indifferent flavour.

A large showy grape, but very coarse, and worthless as a dessert fruit.

FINTINDO.—A variety very much resembling Frankenthal.

Finger Grape. See *Cornichon Blanc*.

Flame-coloured Tokay. See *Lombardy*.

Fleischtrauben. See *Black Hamburg*.

FOSTER'S WHITE SEEDLING.—Bunches, large and well set. Berries, rather large, roundish-oval. Skin, greenish yellow, becoming a clear amber when ripe. Flesh, tender, melting, very juicy, sweet, and richly flavoured.

A fine showy grape of first-rate quality. It ripens at the same time as Royal Muscadine, and is superior to it. The leaves die bright yellow.

FRANKENTHAL (*Black Tripoli*; *Merrick's Victoria*; *Pope Hamburg*; *Victoria Hamburg*; *Gros Bleu*; *Chasselas de Jerusalem*).—Bunches, large and heavily shouldered. Berries, roundish, frequently oblate, and rarely roundish-oval, sometimes hammered and scarred, as in the Dutch Hamburg. Skin, thick, adhering to the flesh, deep black purple, covered with bloom. Flesh, firm, and often forming a hollow cell round the seeds, juicy, sugary, sprightly, and richly flavoured.

This is very frequently met with in gardens under the name of Black Hamburg, from which it is easily distinguished by its round, frequently oblate, and hammered berries.

Frankenthal Blanc. See *White Frankenthal*.

Frankenthaler. See *Black Hamburg*.

Froc de la Boulaye. See *Prolific Sweetwater*.

Früher Leipziger. See *Early White Malvasia*.

Garnston Black Hamburg. See *Black Hamburg*.

GENERAL DELLA MARMORA.—A variety much resembling Buckland Sweetwater, with which some consider it synonymous, while others think it differs in being a better bearer.

Golden Frontignan. See *Salamon's Frontignan*.

GOLDEN CHAMPION.—Bunches, large, eight to nine inches long. Ovate in shape, and well shouldered, and with a very thick fleshy stalk. Berries, very large, an inch and three-eighths long, and from an inch and an eighth to an inch and a quarter broad, oval or ovate, with very stout warted stalks. Skin, thin, pale yellow, and becoming amber when fully ripe. Flesh, firm, very juicy, and with the flavour of Black Hamburg.

A large and very handsome early grape, which as a rule does not hang long; but along with its relative Duke of Buccleuch is one of the largest grapes in cultivation.

It was raised by Mr. William Thomson, at Dalkeith Palace Gardens, in 1863, and was the result of a cross between Mill Hill Hamburg and Bowood Muscat. It received a first-class certificate from the Royal Horticultural Society in July, 1868.

GOLDEN HAMBURGH (*Busby's Golden Hamburg*; *Stockwood Park Golden Hamburg*).—Bunches, large, loose, branching, and shouldered. Berries, large and oval. Skin, thin, of a pale yellow colour, but when highly ripened, pale amber. Flesh, tender and melting, very juicy, rich, sugary, and vinous.

An excellent early grape, but must not be allowed to hang long, as it very soon decays after ripening, particularly at the point of union with the stalk, where it becomes discoloured. Ripens in a cool vinery, and forces well. The leaves die yellow.

GOLDEN QUEEN.—Bunches, nine inches long, with a stout stalk, long, tapering, and well shouldered, like Muscat of Alexandria. Berry-stalks, rather long, but stout and wanted. Berries, upwards of an inch, and sometimes an inch and a quarter long; oblong or oval. Skin, membranous, of a clear amber colour. Flesh, firm and crackling, very juicy, and richly flavoured.

This is a fine grape, and the constitution of the vine is very good.

It was raised by Mr. John Pearson, of Chilwell, Nottingham, from Alicante, crossed by Ferdinand de Lesseps, and was awarded a first-class certificate by the Royal Horticultural Society in 1873.

GRAHAM'S MUSCAT MUSCADINE (*Cranford Muscat Muscadine*; *Cranford Muscat*).—The bunches are of good size and cylindrical, similar in every respect to those of Royal Muscadine. The berries also resemble those of that variety, but the flavour is strongly charged with that of the Muscat, and is more piquant than in the Chasselas Musqué, which is rather sugary than sprightly in its flavour. The flesh is also more tender, and not so crackling. It ripens perfectly in a house without fire heat.

Grauer Muskateller. See *Red Frontignan*.

Grec Rouge. See *Gromier du Cantal*.

Grizzly Frontignan. See *Red Frontignan*.

GROMIER DU CANTAL (*Barbaroux*; *De Candolle*; *Grec Rouge*; *Gros Gromier du Cantal*; *Malaga*; *Raisin du Pauvre*; *Raisin de Servie*).—Bunches, large, a foot long, broad, and shouldered. Berries, large and round. Skin, very thin, amber-coloured, mottled with light purplish brown. Flesh, tender, juicy, and sweet, with a brisk vinous flavour.

Requires a warm vinery to ripen it, and it does not keep long after being ripe. In some of the vineyards of France, and particularly in those of Tarn et Garonne, it is called *Alicante*.

Gros Bleu. See *Frankenthal*.

GROS COLMAN.—Bunches, very large. Berries, very large and round. Skin, thick and tough, adhering closely to the flesh, dark purple or black. Flesh, coarse, juicy, and sweet, and of a flavour that cannot be called either rich or agreeable.

This is a magnificent-looking grape, the bunches and berries being

equally of an unusually great size ; the latter certainly as large as some plums. It requires a considerable amount of heat to ripen it, and it hangs very late.

Gros Coulard. See *Prolific Sweetwater*.

Gros Gromier du Cantal. See *Gromier du Cantal*.

GROS GUILLAUME (*Seacliffe Black*).—Bunches, twelve to eighteen inches long, shouldered, tapering, and compact. Berries, round, inclining to oval. Skin, tough, but not thick, of a deep black colour, covered with thin bloom. Flesh, tender, juicy, and of good flavour, though not rich.

This is a valuable late grape, hanging all the winter, and keeping well till the middle of March, when it is particularly rich, and has a fine brisk flavour. It is only after hanging that it acquires its best condition. The vine is a bad bearer, except in poor soils, and it requires the aid of artificial heat to ripen the fruit properly. The leaves die dark purple mottled.

This is generally grown in Great Britain as *Barbarossa*.

GROS MAROC (*Marocain*).—Bunches, large, long, and shouldered, and with a long stalk. Berries, large and oval. Skin, thick, of a deep reddish purple, and covered with an abundant blue bloom. Flesh, tender, sweet, and richly flavoured.

This is an excellent grape, and ripens along with the Black Hamburg. It is frequently confounded with the Gros Damas, from which it is distinguished by its smoother and more deeply-cut leaves, shorter-jointed wood, and earlier ripening.

Grosse Panse. See *Panse Jaune*.

GROSSE PERLE BLANCHE.—Bunches, large, loose, and tapering. Berries, of large size, oval, and in shape resembling those of Muscat of Alexandria. Skin, thick and tough, of a pale amber colour when quite ripe. Flesh, firm and crackling, but without any flavour.

This is very like Panse Jaune, but sets its fruit very much better.

GROS ROMAIN.—This is a large, round-berried grape, of a deep amber colour, which Mr. Rivers says is of a nice flavour ; but the fruit sets badly. It is quite distinct from White Romain.

Grosser Burgunder. See *Black Hamburg*.

Grove-End Sweetwater. See *Early White Malvasia*.

Gutedel. See *Royal Muscadine*.

Hammelshoden. See *Black Hamburg*.

Hampton Court. See *Black Hamburg*.

Horsforth's Seedling. See *Morocco*.

Hudler. See *Black Hamburg*.

Huttler. See *Black Hamburg*.

INGRAM'S HARDY PROLIFIC MUSCAT.—Bunches, long and tapering, not shouldered, from nine inches to a foot in length. Berries, medium sized, perfectly oval, and well set. Skin, quite black, covered with blue bloom. Flesh, moderately firm, juicy, sugary, and with a piquant and rich flavour, having a faint trace of Muscat aroma.

This is an excellent grape, and remarkably prolific. The wood is very short-jointed, and the vine succeeds well in a cool greenhouse. It has all the appearance of being a good out-door grape, but the vine is very subject to mildew.

It was raised by the late Mr. Thomas Ingram, gardener to Her Majesty at Frogmore, and received a first-class certificate from the Royal Horticultural Society in 1861.

ISABELLA.—Bunches, large. Berries, large and oval. Skin, thin, of a dark purple colour, almost black, and covered with bloom. Flesh, tender, juicy, sweet, and vinous, with a musky flavour.

This is a variety of *Vitis Labrusca*, a native American grape, cultivated in the open air in the United States, both for the dessert and for wine; but it is not of much account in England.

ISCHIA (*Noir Précoce de Gênes; Uva di tri volte*).—The bunches and berries of this variety very much resemble those of Black Cluster; but the fruit ripens as early as that of Black July, and is very much superior in flavour to that variety. Berries, medium sized, black, very juicy, sweet, and vinous.

The vine is very vigorous and luxuriant in its growth, and bears abundantly, if not pruned too closely. In Italy it produces three crops in a year by stopping the shoot two or three joints beyond the last bunch, just as the flower has fallen and the berries set; new shoots are started from the joints that are left, and also bear fruit, and these being again stopped, a third crop is obtained. This variety succeeds admirably against a wall in the open air.

Jacob's Traube. See *Black July*.

Jew's. See *Syrian*.

Joannec. See *St. John's*.

Joannenc. See *St. John's*.

Josling's St. Alban's. See *Chasselas Musqué*.

July. See *Black July*.

JULY FRONTIGNAN (*Muscat de Juillet*).—This is a very early variety, having a distinct Muscat flavour. It was introduced by Mr. Rivers, who describes it as follows:—Berries, round, purple, of medium size, rich, juicy, and excellent.

This grape will ripen on a wall, as it is one of the earliest of its race, and is well adapted for pot culture in the orchard-house.

JURA BLACK MUSCAT (*Muscat Noir de Jura*).—Bunches, long and tapering, very slightly shouldered, and larger than those of Black

Frontignan. Berries, above medium size, oval, and well set. Skin, deep purplish black, covered with thin blue bloom. Flesh, tender, very juicy, richly flavoured, and with a fine, but not powerful Muscat aroma.

This is a valuable grape. The vine is a prolific bearer. The leaves die purple mottled.

Kempsey Alicante. See *Morocco*.

Knevett's Black Hamburg. See *Black Hamburg*.

Krach Gutedel. See *Early Chasselas*.

Laan Hâtif. See *Scotch White Cluster*.

LADY DOWNE'S.—Bunches, shouldered, from eight to ten inches long, and rather loose. Berries, above medium size, roundish oval. Skin, rather thick, tough, and membranous, reddish purple at first, but becoming quite black when fully coloured, and covered with a delicate bloom. Flesh, dull opaline white, very firm, sweet, and richly flavoured, with a faint trace of Muscat flavour, but not so much as to include it among Muscats. Seeds, generally in pairs.

This is a very valuable grape, and may be ripened with the heat of an ordinary vinery. It forces well, and will hang to the month of March without shrivelling or discolouration of either berries or stalks. The vine is a vigorous grower and an abundant bearer, seldom producing less than three bunches on each shoot. I have seen bunches of this grape ripened in August, hang till March, and preserve all their freshness, even at that late season, when the berries were plump and delicious.

Grafted on the Black Hamburg the berries are much increased in size, but the flavour is not improved. On Gros Guillaume it does not succeed so well, but the flavour is improved, and the fruit does not hang so long as when on its own roots. The leaves die bright yellow.

Large Black Ferral. See *Ferral*.

Lashmar's Seedling. See *St. John's*.

Lebanon Seedling. See *Catawba*.

LIÉRAL'S FRONTIGNAN (*Muscat Liérial*).—Bunches, quite small, cylindrical, and well set. Berries, small, round, covered with a thick bloom. Skin, tender, quite black. Flesh, tender and sweet, with a slight Muscat flavour. Seeds, very large for the size of the berry.

A very early grape, but much too small for general cultivation.

LOMBARDY (*Flame-coloured Tokay*; *Red Rhenish*; *Red Taurida*; *Wantage*).—Bunches, very large, shouldered, closely set, and handsome; sometimes weighing from six to seven pounds. Berries, large and round, inclining to oval. Skin, pale red or flame-coloured. Flesh, firm, sweet, and well-flavoured, but only second-rate.

This requires a high temperature to ripen it. The vine is a very

strong grower, and requires a great deal of room, but it is a good bearer. The only recommendation to this variety is the great size of the bunches and beauty of the fruit.

Longford's Incomparable. See *Black Prince*.

LUGLIENGA BIANCA.—Bunches, of good size, long, loose, and tapering. Berries, medium sized, oblong, and not thickly set. Skin, pale green, assuming an amber colour towards maturity. Flesh, tender, juicy, sweet, and nicely flavoured.

This is a very early grape, ripening in a cool vinery in August. It would ripen well out of doors against a wall.

Macready's Early White. See *St. John's*.

MADEIRA FRONTIGNAN (*Muscat Noir de Madère*; *Muscat Rouge de Madère*).—Bunches, of medium size, rather compact. Berries, above medium size, round. Skin, reddish purple. Flesh, very juicy and rich, with a high Muscat flavour.

This is an excellent grape, and ripens well in a cool vinery at the same season as the Black Hamburgh.

De La Madeleine. See *Black July*.

Madeleine Blanche de Malingre. See *Early Malingre*.

Madeleine Musquée de Courtyiller. See *Early Saumur Frontignan*.

Madeleine Noir. See *Black July*.

MADRESFIELD COURT.—Bunches, large, long, and tapering, well shouldered, and with a short, stout stalk. Berry-stalks, short, stout, and warted. Berries, large, oval, or oblong, even in size. Skin, tough and membranous, but not thick and coarse, quite black, and covered with a fine bloom. Flesh, greenish or opaline, tender, juicy, rich, and with an appreciable Frontignan flavour, though not so marked as in the Frontignans and Muscats.

A very excellent grape, of the greatest merit. It ripens in an ordinary vinery without fire heat, if necessary, but like all grapes is improved by the use of it. Some have failed in growing it properly by subjecting it to too high a temperature. The bunches weigh from 4 lbs. to 6 lbs.

It was raised by Mr. William Cox, gardener to Earl Beauchamp, at Madresfield Court, Worcestershire, by hybridising Muscat of Alexandria with Morocco. It was awarded a first-class certificate by the Royal Horticultural Society in 1868.

Malaga. See *Gromier du Cantal*.

Malaga. See *Muscat of Alexandria*.

Malingre. See *Early Malingre*.

Malmsey Muscadine. See *Ciotat*.

MARCHIONESS OF HASTINGS.—Bunches, large, loose, and broadly shouldered. Berries, upwards of an inch long, and about an inch wide; oval. Skin, thin, greenish white, covered with thin grey bloom. Flesh, thin and watery, without any flavour.

This is an early grape, and ripens in an ordinary vinery. Its only

recommendation is the size of the bunches, which may be grown to weigh four pounds.

Melior Blanc Hâtif. See *Early White Malvasia*.

Meredith's Alicante. See *Alicante*.

Merrick's Victoria. See *Frankenthal*.

Meunier. See *Miller's Burgundy*.

MEURTHE FRONTIGNAN (*Muscat Noir de Meurthe; Muscat Violet de Seine et Marne*).—Bunches, medium sized, cylindrical, occasionally with a small shoulder, and very compact. Berries, large and perfectly round, on short, stout, slightly warted green berry-stalks. Skin, quite black, covered with a thin blue bloom, and marked with a distinct style-point. Flesh, very firm and crackling, juicy, brisk, sugary, and rich, with a fine Muscat flavour.

This is one of the finest of all the Black Frontignans, and it succeeds well in an ordinary vinery.

MILL HILL HAMBURGH (*Champion Hamburg*).—Bunches, very large and shouldered; thickly set. Berries, very large, round, inclining to oblate, and hammered. Skin, thin and tender, deep black, covered with blue bloom. Flesh, very solid, tender, and melting; very juicy, sweet, richly flavoured, and vinous.

A noble grape of first-rate quality, having the appearance of the Dutch Hamburg with the quality of the Black Hamburg. The plant is easily distinguished by the pale yellowish green and sickly appearance of its foliage, which has the flaccid look as if the plant were flagging. See *Black Champion*.

Miller Grape. See *Miller's Burgundy*.

MILLER'S BURGUNDY (*Miller Grape; Meunier; Blauer Müllerrebe*).—Bunches, short, cylindrical, and compact, with a long stalk. Berries, small, round, inclining to oval, uniform in size, with short, warted stalks. Skin, thin, black, and covered with blue bloom. Flesh, red, sweet, juicy, and highly flavoured, and contains two seeds.

An excellent grape for out-door cultivation, as it ripens well against a wall. It is easily distinguished from all other grapes by its very downy leaves, which, when they are first expanded, are almost white, and this they in some degree maintain during the greater part of the season. On this account it is called "The Miller."

MRS. PEARSON.—Bunches, large, nine inches to a foot long, tapering, and well shouldered. Stalks, very thick and stout. Berry-stalks, short, stout, and warted, with a large receptacle. Berries, an inch long and seven-eighths of an inch wide; roundish oval. Skin, membranous, amber-coloured, or with a pinkish tinge when highly ripened. Flesh, firm, very juicy, exceedingly rich and sugary, intermixed with a fine sprightly flavour.

A delicious fruit. The vine has a very robust constitution, as is

evidenced by the very stout bunch and berry-stalks, and the thick leathery foliage.

It was raised by Mr. John Pearson, of Chilwell, near Nottingham, from the Alicante crossed by Ferdinand de Lesseps, and is therefore of the same origin as Golden Queen. It was awarded a first-class certificate by the Royal Horticultural Society in 1874.

MRS. PINCE'S BLACK MUSCAT.—Bunches, large, well set, tapering, and shouldered, with a stout stalk. Berries, medium sized, perfectly oval, set on stout, short, rigid berry-stalks, which are coarsely warted, and furnished with very large bold receptacles, which are also very coarsely warted. Skin, thick, tough, and membranous, purplish black, with a thin bloom. Flesh, rather firm, sweet, and vinous, with a fine Muscat flavour.

This is a very valuable grape, as, notwithstanding its great excellence, it ripens in a house without artificial heat, and, unlike the other Muscats, does not require artificial heat to set it. Besides, it has a remarkably strong and hardy constitution, sets freely, and hangs as late as any other grape known.

The origin of this grape is, the seed was sown by the late Mrs. Pince, wife of Mr. R. T. Pince, of the Exeter Nursery, shortly before her death, and the vine first fruited in 1863, when it was awarded a first-class certificate by the Royal Horticultural Society.

Mogul. See *Morocco*.

Mohrentutten. See *Black Hamburg*.

Money's St. Peter's. See *West's St. Peter's*.

Morillon Hâtif. See *Black July*.

Morillon Noir. See *Black Cluster*.

Morillon Panaché. See *Aleppo*.

Mornas Chasselas. See *Early White Malvasia*.

MOROCCO (*Ansley's Large Oval*; *Black Morocco*; *Black Muscadel*; *Le Cœur*; *Horsforth's Seedling*; *Kempsey Alicante*; *Mogul*; *Red Muscadel*).—Bunches, large, loose, and shouldered. Berries, of unequal size; some are large and oval. Skin, thick, reddish brown, becoming black when fully ripe; beginning to colour at the apex, and proceeding gradually towards the stalk, where it is generally paler. Flesh, firm, sweet, but not highly flavoured until it has hung late in the season, when it is very rich, sprightly, and vinous; the small berries are generally without seeds, and the large ones have rarely more than one.

This is a late keeping grape of the first quality. It is very late, and requires stove heat to ripen it thoroughly. It is perhaps one of the worst to set its fruit; and to secure anything like a crop, it is necessary to impregnate the ovaries when the vine is in bloom, by passing the hand occasionally down the bunch. The effect of this is explained under Muscat of Alexandria. The leaves die bright yellow.

MOROCCO PRINCE.—Bunches, medium size or large, of an ovate shape, well set, and shouldered. Berries, oval, well set. Skin, tough and membranous, quite black, and covered with thin bloom. Flesh, rather firm and crackling, adhering to the skin, with a fine, brisk, vinous flavour.

This is an excellent late grape, and hangs till March, but the vine is not a good bearer. The leaves die purple.

This was received by the Royal Horticultural Society some years ago, as a cross between Morocco and Black Prince, and hence it was called Morocco Prince.

Moscatel Commun. See *White Frontignan*.

Moscatel Gordo Blanco. See *Muscato of Alexandria*.

Moscatel Menudo. See *Red Frontignan*.

MUSCAT OF ALEXANDRIA (*Alexandrian Frontignan*; *Charlesworth Tokay*; *Malaga*; *Muscato Escholata*; *Muscato Grec*; *Muscato of Jerusalem*; *Muscato of Lunel*; *Muscato Caminada*; *Muscato Romain*; *Moscato Gordo Blanco*; *Passe Musquée*; *Passe Musqué*; *Tottenham Park Muscato*; *Uva Salamana*).—Bunches, large, long, loose, and shouldered; stalk, long. Berries, large, oval, unequal in size, and with long, slender, warted stalks. Skin, thick, generally greenish yellow, but when highly ripened, a fine pale amber colour, and covered with thin white bloom. Flesh, firm and breaking, not very juicy, but exceedingly sweet and rich, with a fine Muscato flavour.

A well-known and most delicious grape, requiring a high temperature to ripen it thoroughly; but it may be sufficiently ripened in a warm vinery, provided it has a high temperature at the time of flowering and while the fruit is setting. The vine is an abundant bearer, but the bunches set badly. To remedy this defect, a very good plan is to draw the hand down the bunches when they are in bloom so as to distribute the pollen, and thereby aid fertilisation. The cause of this defective fertilisation is the tendency of the stigma to exude a globule of liquid which so effectually protects the stigmatic tissue from the influence of the pollen that the ovary is not fertilised. Passing the hand over the bunch, or otherwise agitating it so as to remove moisture, permits the pollen to come in contact with the stigma. The leaves die pale sulphur mottled with brown.

It is this grape which furnishes the Muscato raisins.

Muscato d'Août. See *August Frontignan*.

Muscato Bifere. See *Early Silver Frontignan*.

Muscato Blanc. See *White Frontignan*.

Muscato Caminada. See *Muscato of Alexandria*.

MUSCAT CHAMPION (*Champion Hamburgh Muscato*).—Bunches, very large, resembling those of the Mill Hill Hamburgh; well shouldered. Berries, large, roundish, and inclining to oblate, generally much hammered. Skin, grizzly, inclining to black, and covered with a delicate bloom. Flesh, tender, juicy, and rich, with a distinct Frontignan flavour.

This is a splendid grape, and one of the best in cultivation. The bunches and berries are as large as those of Mill Hill Hamburgh, and the flavour is the same as of that variety, with the fine aroma of the Frontignans superadded.

It was raised by Mr. William Melville, gardener to the Earl of Roseberry, at Dalmeny Park, near Edinburgh, by fertilising Mill Hill Hamburgh with Canon Hall Muscat, and it possesses the merits of both parents.

- Muscat Citronelle. See *Citron Frontignan*.
- Muscat Escholata. See *Muscat of Alexandria*.
- Muscat Eugénien. See *Early Auvergne Frontignan*.
- Muscat Fleur d'Oranger. See *Chasselas Musqué*.
- Muscat Grec. See *Muscat of Alexandria*.
- Muscat Gris. See *Red Frontignan*.
- Muscat Hamburgh. See *Black Muscat of Alexandria*.
- Muscat of Jerusalem. See *Muscat of Alexandria*.
- Muscat de Jesus. See *Chasselas Musqué*.
- Muscat de Juillet. See *July Frontignan*.

MUSCAT ST. LAURENT. Bunches, similar to those of Royal Muscadine. Berries, small, roundish oval. Skin, thin, greenish yellow, becoming pale amber when thoroughly ripened. Flesh, very tender, melting, and juicy, with a refreshing, juicy, and a distinct Muscat aroma.

This variety, introduced by Mr. Rivers, that gentleman says, is very early, and will ripen on a wall with the Sweetwater. It is well adapted for pot culture in the orchard-house and in cool vineries.

- Muscat Lierval. See *Lierval's Frontignan*.
- Muscat of Lunel. See *Muscat of Alexandria*.
- Muscat Muscadine. See *Chasselas Musqué*.
- Muscat Noir de Naples. See *Neapolitan Frontignan*.
- Muscat Noir. See *Black Frontignan*.
- Muscat Noir d'Angers. See *Angers Frontignan*.
- Muscat Noir d'Espagne. See *Trentham Black*.
- Muscat Noir de Jura. See *Jura Black Muscat*.
- Muscat Noir de Madère. See *Madeira Frontignan*.
- Muscat Noir de Meurthe. See *Meurthe Frontignan*.
- Muscat Noir Ordinaire. See *Black Frontignan*.
- Muscat Ottonel. See *Ottonel Frontignan*.
- Muscat Précoce d'Août. See *Early Black Muscat*.
- Muscat Précoce du Puy de Dôme. See *Early Auvergne Frontignan*.

Muscat Primavis. See *Early White Frontignan*.

Muscat du Puy de Dôme. See *Early Auvergne Frontignan*.

Muscat Romain. See *Muscat of Alexandria*.

Muscat Rouge. See *Red Frontignan*.

Muscat Rouge de Madère. See *Madeira Frontignan*.

Muscat de Sarbelle. See *Sarbelle Frontignan*.

Muscat de Saumur. See *Early Saumur Frontignan*.

Muscat de Smyrne. See *Early Smyrna Frontignan*.

Muscat Trovères. See *Trovères Frontignan*.

Muscat Violet de Seine et Marne. See *Meurthe Frontignan*.

Muscattellier Noir. See *Black Hamburg*.

NEAPOLITAN FRONTIGNAN (*Muscat Noir de Naples*).—Bunches, small and well set. Berries, small and round. Skin, very thick, adhering closely to the flesh, black, and covered with thin bloom. Flesh, firm, richly and briskly flavoured.

A very nice little Black Frontignan, but too small for general cultivation.

Negropont Chasselas. See *Chasselas de Falloux*.

Nepean's Constantia. See *White Frontignan*.

Noir Précoce de Gênes. See *Ischia*.

CEILLADE (*Boudalès; Prunelas; Ulliade; Ulliade Noir Musqué; Ulliade Noir Précoce*).—Bunches, medium sized, and with long stalks. Berries, large, oval, uniform in size, and dangling from long stalks. Skin, thin, of a dark purplish black colour, and covered with bloom. Flesh, firm and crackling, juicy, sweet, and of a rich vinous flavour.

The vine is a very abundant bearer, and ripens its fruit in a cool vinery. It is a delicious grape.

Oldaker St. Peter's. See *West's St. Peter's*.

OTTONEL FRONTIGNAN (*Muscat Ottonel*).—Bunches, small and well set. Berries, small. Skin, very thick, greenish yellow, becoming yellow as it ripens. Flesh, tender, rather dry, and not very plentiful nor very juicy, and with a powerful Muscat flavour.

A very early Frontignan grape, ripening a fortnight before Royal Muscadine, but not a desirable variety to grow.

Palestine. See *Syrian*.

Panse Musquée. See *Muscat of Alexandria*.

PANSE JAUNE (*Grosse Panse*).—When the bunches are well set they are large and handsome, long, tapering, and shouldered. Berries, very large, oblong, and like those of Muscat of Alexandria in appearance. Skin, tough and membranous, adhering to the flesh, of

an amber colour, and covered with a thin grey bloom. Flesh, firm, sweet, but not richly flavoured.

It is very rarely that this grape sets its bunches perfectly. The condition in which it is usually met with is very few bunches on the vine, and these so badly set that there are only a few fully developed berries on each bunch. The leaves die pale brown.

Parsley-leaved. See *Ciotat*.

Passe Musquée. See *Muscat of Alexandria*.

Passolina Nera. See *Black Corinth*.

Perle Blanche. See *Dutch Sweetwater*.

Petersilien Gutedel. See *Ciotat*.

Pineau. See *Black Cluster*.

PITMASTON WHITE CLUSTER.—Bunches, medium sized, compact, and shouldered. Berries, medium sized, round, inclining to oblate. Skin, thin, amber-coloured, and frequently russety. Flesh, tender and juicy, sweet, and well flavoured.

An excellent early grape; succeeds well in a cool vinery, and ripens against a wall in the open air.

Plant Riche. See *Aramon*.

Pocock's Damascus. See *Black Prince*.

Pommerer. See *Black Hamburg*.

Poonah. See *West's St. Peter's*.

Pope Hamburg. See *Frankenthal*.

Précoce Blanc. See *Early Malingre*.

Précoce de Kienzheim. See *Early White Malvasia*.

Précoce de Malingre. See *Early Malingre*.

Précocé Musqué. See *Early Saumur Frontignan*.

PROLIFIC SWEETWATER (*Chasselas Impérial Précoce; Chasselas de Montauban; Froc de la Boulaye; Gros Coulard*).—Bunches, medium sized, cylindrical, loose, and not shouldered. Berries, large and round, uniform in size. Skin, thin, greenish yellow, but pale amber when fully ripe. Flesh, tender, juicy, and sweet, with an excellent flavour.

This is an excellent early white grape, and sets its fruit much better than the old Sweetwater. It ripens well in a cool vinery, and is well adapted for pot culture.

Prunellas. See *Æillade*.

PURPLE CONSTANTIA (*Black Constantia; Purple Frontignan; Violet Frontignan; Viollette Muskateller*).—Bunches, long and tapering, very much more so than those of Black Frontignan, and with small shoulders. Berries, large and round. Skin, dark purple, covered with

thick blue bloom. Flesh, juicy, very richly flavoured, and with a Muscat aroma, which is less powerful than in Black Frontignan.

This is a most delicious grape, and requires to be grown in a warm vinery. The leaves die purple.

It is the *Black* or *Purple Frontignac* of Speechly; but is very different from what is generally cultivated for Black Frontignan, that variety being the *Blue* or *Violet Frontignac* of Speechly.

PURPLE FONTAINBLEAU.—I have never seen this grape; but Mr. Rivers speaks of it as a very hardy variety, ripening against a wall in the open air; well adapted for pot culture, and a prodigious bearer. The berries are oval, light purple, sweet, and juicy.

Purple Frontignan. See *Purple Constantia*.

Raisin d'Alep. See *Aleppo*.

Raisin d'Autriche. See *Ciotat*.

Raisin des Balkans. See *Ferral*.

Raisin de Calabre. See *Calabrian Raisin*.

Raisin des Carmes. See *West's St. Peter's*.

Raisin de Cuba. See *West's St. Peter's*.

Raisin de Frontignan. See *White Frontignan*.

Raisin de Juillet. See *Black July*.

Raisin du Pauvre. See *Gromier du Cantal*.

Raisin Précoce. See *Black July*.

Raisin de St. Jean. See *St. John's*.

Raisin de Servie. See *Gromier du Cantal*.

Raisin Suisse. See *Aleppo*.

RED CHASSELAS (*Red Muscadine; Chasselas Rouge; Chasselas Rouge Foncé; Cerese; Septembro*).—Bunches, medium sized, loose, rarely compact, shouldered; with long, thin, and somewhat reddish stalks. Berries, medium sized, round. Skin, thin, red, covered with a violet bloom. Flesh, juicy and sweet.

The vine is a great bearer, and will ripen its fruit in a cool vinery. The most remarkable character of this variety is, that from the time the germ is visible, it changes to red, and it becomes gradually paler as the fruit ripens.

RED FRONTIGNAN (*Grizzly Frontignan; Muscat Gris; Muscat Rouge; Moscatel Menudo; Cevana Dinka; Rother Muskateller; Grauer Muskateller*).—Bunches, large, long, and generally cylindrical, but occasionally with very small shoulders. Berries, above medium size, round. Skin, rather thick, yellow on the shaded side, clouded with pale red on the side next the sun, and covered with grey bloom. Flesh,

rather firm, juicy, but not very melting, with a rich, sugary, and musky flavour.

Ripens about the end of September when not forced, and requires the heat of a warm vinery.

Red Hamburgh. See *Black Hamburgh*.

Red Muncy. See *Catawba*.

Red Muscadel. See *Morocco*.

Red Muscadine. See *Red Chasselas*.

Red Muscat of Alexandria. See *Black Muscat of Alexandria*.

Red Rhenish. See *Lombardy*.

Red Taurida. See *Lombardy*.

REEVES' MUSCADINE.—Bunches, large, conical, loose, and shouldered. Berries, on long slender stalks, medium sized, roundish oval. Skin, tough and membranous, of a fine amber colour when ripe. Flesh, tender, juicy, and vinous.

An excellent white grape, which ripens in an ordinary vinery. The leaves die yellow.

Rheingauer. See *White Rissling*.

Richmond Villa. See *Black Hamburgh*.

Riessling. See *White Rissling*.

Rösslinger. See *White Rissling*.

Rossea. See *Barbarossa*.

Rother Maltheser. See *Black Hamburgh*.

Rother Muskateller. See *Red Frontignan*.

ROYAL ASCOT.—Bunches, medium sized, ovate, shouldered, and compact. Berries, medium sized, round oval or oval. Skin, quite black, covered with a fine thick bloom. Berry-stalks, stout and warted. Flesh, firm, juicy, and with a fine sprightly Black Hamburgh flavour.

An excellent early grape, which is remarkable for its fine colour, which it assumes long before it is ripe. The vine is a great bearer.

It was raised by Mr. Standish, of Ascot, Berkshire, from Bowood Muscat crossed by Trévère, and is remarkable as being the black offspring of two white parents.

ROYAL MUSCADINE (*Amber Muscadine; Muscadine; White Chasselas; D'Arboyce; Chasselas; Chasselas Doré; Chasselas de Fontainbleau; Chasselas Hâtif de Teneriffe; Campanella Bianca; Weisser Gutedel*).—Bunches, long, loose, and shouldered; sometimes compact and cylindrical. Berries, large, round, and, in the compact bunches, inclining to oval. Skin, thin and transparent, greenish yellow, becoming pale amber when quite ripe, and sometimes marked with tracings and dots of russet; covered with thin white bloom. Flesh, tender and juicy, sweet, and richly flavoured.

This excellent and well-known grape ripens well in a cool vinery,

and against walls in the open air. The many names it has received have arisen from the various forms it frequently assumes, and which are occasioned entirely by the nature of the soil and the different modes of treatment to which it is subjected. There is no real difference between this, the Common Chasselas, and Chasselas de Fontainbleau. The White Muscadine of some authors is the Early Chasselas.

ROYAL VINEYARD.—Bunches, large; sometimes long and tapering, and sometimes short ovate. Berries, large and roundish ovate. Skin, white, and somewhat transparent, showing the texture of the flesh through it, remarkably thin, and adhering closely to the flesh. Flesh, firm and crackling, with an agreeable Sweetwater flavour, and with sometimes the faintest trace of Muscat, as Lady Downe's occasionally has.

A late-hanging grape, which requires the heat of a Muscat house. Unless it is assisted in fertilising, as the Morocco and some others require to be, the bunches do not set well.

Rüdesheimer. See *White Rissling*.

Sabalskanskoi. See *Ferral*.

St. Jean. See *Black July*.

ST. JOHN'S (*Raisin de St. Jean; Joannec; Joannenc Blanche; Lashmar's Seedling; Macready's Early White*).—Bunches, about five inches long, with a very long stalk, loose, and with many undeveloped berries. Berries, medium sized, roundish-oval. Skin, thin and green. Flesh, very thin and watery, and, though without much flavour, is agreeable and refreshing.

It ripens against a wall in the open air, and is well adapted for this mode of cultivation.

St. Peter's. See *Alicante*.

Sanct Peter's Traube. See *Alicante*.

SALAMON'S FRONTIGNAN (*Golden Frontignan; Chasselas Musqué de Sillery; Muscat Salamon*).—Bunches, from eight to nine inches long, tapering, very symmetrical, and not shouldered. Berries, medium sized, round, and regular in size. Skin, yellowish green, becoming quite amber-coloured when fully ripe. Flesh, firm and crackling, very rich, and with a fine sprightly Muscat flavour.

This is an improved form of White Frontignan, and ripens a fortnight later than Early Smyrna. It is much superior to Chasselas Musqué, and does not crack its berries as that variety does.

SARBELLE FRONTIGNAN (*Muscat de Sarbelle*).—Bunch, below medium size, about six inches long, loose, and generally with a short shoulder. Berries, small, round, and irregular in size, caused by a tendency to produce small undeveloped berries. Skin, black or dark

purple. Flesh, firm, sweet, sugary, and with a delicate Frontignan flavour.

A small, very early Black Frontignan, suitable for pots, and which may possibly ripen its fruit against a wall in the open air, but hardly worth planting out in a vinery.

SCHIRAS (*Ciras*; *Scyras*; *Sirrah*; *Sirac*).—Bunches, long, loose, and shouldered. Berries, large, oval. Skin, thick, reddish purple, covered with blue bloom. Flesh, rather firm and juicy. Juice, pale red, sugary, and with a delicious aroma. Ripens in a cool vinery, and is as early as the Royal Muscadine.

This fine, large, oval black grape is that which is grown almost exclusively in the vineyards of the Hermitage, and furnishes the celebrated Hermitage wine. It is said to have been originally introduced from Schiraz, in Persia, by one of the hermits who formerly resided there.

Schiliege. See *Black Hamburg*.

Schwarzer Riessling. See *Black Cluster*.

Schwarzer Spanischer. See *Alicante*.

Schwarzwälscher. See *Black Hamburg*.

SCOTCH WHITE CLUSTER (*Blacksmith's White Cluster*; *Laan Hâtif*; *Van der Laan Précoce*; *Diamant*; *Diamant Traube*).—Bunch, long and cylindrical, compact, and occasionally with a short shoulder. Berries, large and oval, about the size of those of Muscat of Alexandria, and marked with a distinct style-point. Skin, very thin and translucent, showing the veins and seeds, and covered with a very delicate bloom. Berry-stalks, short, stout, with a bold receptacle, and very slightly warted. Flesh, very delicate, and with a fine Sweetwater flavour.

This is a very early grape, ripening in August in a cool house, and it hangs in fine condition till February, a property that few early white grapes possess. Babo considers Diamant Traube distinct from Van der Laan Précoce, but I suspect they are synonymous.

Seacliffe Black. See *Gros Guillaume*.

Singleton. See *Catawba*.

Sir A. Pythes' Black. See *Black Prince*.

Sir W. Rowley's Black. See *Black Frontignan*.

Snow's Muscat Hamburg. See *Black Muscat of Alexandria*.

Steward's Black Prince. See *Black Prince*.

STILLWARD'S SWEETWATER.—The bunches and berries of this variety are similar to those of the Dutch Sweetwater and Prolific Sweetwater, but they set much better than either of these; and this is certainly the most preferable of the three. It ripens well out of doors against a wall.

Stockwood Park Hamburgh. See *Golden Hamburgh*.

Stoneless Round-berried. See *White Corinth*.

Straihutraube. See *Black Hamburgh*.

SYRIAN (*Palestine; Jew's; Terre de la Promise*).—Bunches, immensely large, broad-shouldered, and conical. Berries, large, oval. Skin, thick, greenish white, changing to pale yellow when quite ripe. Flesh, firm and crackling, sweet, and, when well ripened, of good flavour.

This is a very good late grape, and generally produces bunches weighing from 7 lbs. to 10 lbs.; but to obtain the fruit in its greatest excellence the vine requires to be grown in a hothouse, and planted in very shallow, dry sandy soil. Speechly states that he grew a bunch at Welbeck weighing 20 lbs., and measuring $21\frac{3}{4}$ inches long and $19\frac{1}{2}$ inches across the shoulders. It is a strong grower and an abundant bearer.

Terre de la Promise. See *Syrian*.

Teta de Vaca. See *Cornichon Blanc*.

Tokai Musqué. See *Chasselas Musqué*.

TOKAY.—The Hungarian wine called Tokay is not produced from any particular kind of grape, nor grown in any particular vineyard; the name is applied to all wine grown on the hills of Zemplen, of which Tokay is the chief; and the ground so cultivated extends over seven or eight square leagues of surface. The name Tokay is, therefore, applicable to many varieties of grapes, and it has thus been applied to several varieties in this country. There are two that are known by this name—the Charlesworth Tokay and the White Tokay. The former is identical with Muscat of Alexandria, and the latter is an entirely different variety, and will be found described under the name of White Tokay.

Tottenham Park Muscat. See *Muscat of Alexandria*.

TREBBIANO (*Trebbiano Bianco; Trebbiano Vero; Erbalus; Ugni Blanc*).—Bunches, very large, broad shouldered, and well set. Berries, medium sized, roundish oval, sometimes oval and sometimes almost round. Skin, thick, tough, and membranous, somewhat adhering to the flesh; greenish white, covered with a very delicate bloom. Flesh, firm and crackling, sweet, and richly flavoured when well ripened.

This is a late grape, requiring the same heat and treatment as the Muscats, and will hang as late as the end of March. It requires fire heat in September and October, to ripen it thoroughly before winter sets in. I have seen bunches of this fourteen inches long and ten inches across.

TRENTHAM BLACK (*Long Noir d'Espagne*).—Bunches, large, tapering, and shouldered. Berries, above medium size, oval. Skin,

though not thick, is tough and membranous, separating freely from the flesh, of a jet black colour, and covered with thin bloom. Flesh, very melting, abundantly juicy, very rich, sugary, and vinous.

A very excellent grape, ripening with Black Hamburgh, but keeping plump long after the Black Hamburgh shrivels. The vine is a free grower and a good bearer.

TROVÉREN FRONTIGNAN (*Trovéren* ; *Muscat Trovéren*).—Bunches, large and well set, with very large round berries. Skin, greenish white at first, changing as it ripens to pale amber, and frequently with russet lines and specks. Flesh, firm and crackling, juicy, sweet, rich, and with a mild Frontignan flavour.

This is a beautiful grape, and appears to be an exaggerated form of White Frontignan. It requires a hot vinery.

Turner's Black. See *Espiran*.

Tynningham Muscat. See *Bowood Muscat*.

Ugni Blanc. See *Trebbiano*.

Ugni Noir. See *Aramon*.

Ulliade. See *Æillade*.

Ulliade Noir Musqué. See *Æillade*.

Ulliade Noir Précoce. See *Æillade*.

Uva di tri Volte. See *Ischia*.

Uva Salamana. See *Muscat of Alexandria*.

Van der Laan Précoce. See *Scotch White Cluster*.

VENN'S BLACK MUSCAT.—Bunches, large, long, tapering, and well shouldered, with rather slender stalks. Berries, medium sized, oval. Skin, brownish black or quite black when well grown, and covered with a fine bloom; thin and membranous. Flesh, firm, rich, and juicy, with a distinct Muscat flavour.

A very excellent black Muscat grape, which ripens in a cool vinery under the same treatment as Black Hamburgh.

It was raised by Mr. Sweeting, gardener to Mr. T. G. Venn, Sneyd Park, near Bristol, and was awarded a first-class certificate by the Royal Horticultural Society in 1874.

VERDELHO.—Bunches, rather small, conical, and loose. Berries, small, unequal in size, and oval. Skin, thin and transparent, yellowish green, but becoming a fine amber colour when highly ripened, with sometimes markings of russet. Flesh, tender, sugary, and richly flavoured.

It is from this grape that the Madeira wine is principally made. The stalk is very brittle and herbaceous.

Vert Précoce de Madère. See *Early Green Madeira*.

Victoria Hamburgh. See *Frankenthal*.

Violet Frontignan. See *Purple Constantia*.

Violette Muskateller. See *Purple Constantia*.

WALTHAM CROSS.—Bunches, very large, long, and tapering, with strong stout stalks well set and well shouldered. Berry-stalk, thick, stout, and warted. Berries, very large, from an inch and a quarter to an inch and three-quarters long; oblong oval. Skin, membranous, pale amber. Flesh, firm and solid, with a sweet, brisk, and very pleasant flavour.

One of the largest, if not the largest, grape in cultivation. It is an exaggerated Muscat of Alexandria, but has not the Muscat flavour.

It was introduced by Mr. William Paul, of Waltham Cross, and received a first-class certificate from the Royal Horticultural Society in 1872.

Wantage. See *Lombardy*.

Warner's Hamburg. See *Black Hamburg*.

Waterzoet Noir. See *Black Sweetwater*.

Weissholziger Trollinger. See *Black Hamburg*.

Weisse Cibebe. See *Early White Malvasia*.

Weisser Muskateller. See *White Frontignan*.

Weisser Riessling. See *White Rissling*.

Welke Burgundske. See *Black Hamburg*.

Welko Modre. See *Black Hamburg*.

WEST'S ST. PETER'S (*Black Lombardy*; *Money's St. Peter's*; *Oldaker's St. Peter's*; *Poonah*; *Raisin des Carmes*; *Raisin de Cuba*).—Bunches, large, tapering, and well shouldered. Berries, large, roundish-oval, and varying in size. Skin, thin, very black, covered with a blue bloom. Flesh, tender, very juicy, sweet, and with a fine sprightly flavour.

This is a very fine late grape, and requires to be grown in a house with stove heat. The leaves die purple.

White Chasselas. See *Royal Muscadine*.

White Constantia. See *White Frontignan*.

WHITE CORINTH (*White Kishmish*; *Stoneless Round-berried*; *Corinthe Blanc*).—Bunches, small, shouldered, and loose. Berries, very small. Skin, yellowish white, changing to amber, covered with white bloom. Flesh, very juicy, sub-acid, and with a refreshing flavour. The seeds are entirely wanting. Of no value.

White Cucumber. See *Cornichon Blanc*.

WHITE FRANKENTHAL (*Frankenthal Blanc*).—Bunches, medium sized, heart-shaped, and distinctly shouldered. Berries, medium sized, obround, or inclining to oval. Skin, white, trans-

parent, and veined, covered with thin white bloom. Flesh, tender, sweet, and pleasantly but not richly flavoured.

A good second-rate grape, which ripens in an ordinary vinery.

WHITE FRONTIGNAN (*White Constantia*; *Nepean's Constantia*; *Muscat Blanc*; *Moscatel Commun*; *Raisin de Frontignan*; *Weisser Muskateller*).—Bunches, large, long, cylindrical, and compact, without shoulders. Berries, medium sized, round. Skin, dull greenish white, or yellow, covered with thin grey bloom. Flesh, rather firm, juicy, sugary, and very rich, with a fine Muscat flavour.

This will ripen either in a cool or warm vinery, but is worthy of the most favourable situation in which it can be grown. The vine is an abundant bearer, and forces well. The leaves die yellow.

White Hamburgh. See *White Lisbon*.

White Kishmish. See *White Corinth*.

WHITE LADY DOWNE'S.—The bunches and berries are similar to those of Lady Downe's, except that the latter are of yellowish white colour.

It was raised by Mr. William Thompson, at Dalkeith Gardens, from Lady Downe's, fertilised by the pollen of Bowood Muscat.

WHITE LISBON (*White Hamburgh*; *White Portugal*; *White Raisin*).—Bunches, large and loose. Berries, oval. Skin, greenish white. Flesh, firm and crackling, not very juicy, but with a sweet and refreshing flavour.

It is this grape which is so largely imported from Portugal during the autumn and winter months, and sold in the fruiterers' and grocers' shops under the name of Portugal Grapes.

White Melier. See *Early White Malvasia*.

White Muscadine. See *Royal Muscadine*.

WHITE NICE.—Bunches, very large and loose, with several shoulders. Berries, medium sized, round, and hanging loosely on the bunches. Skin, thin, but tough and membranous; greenish white, becoming pale amber-coloured as it ripens. Flesh, firm and sweet. Bunches of this variety have been grown to weigh 18 lbs. The leaves are very downy underneath.

White Portugal. See *White Lisbon*.

White Raisin. See *White Lisbon*.

WHITE RISSLING (*Weisser Riessling*).—Bunches, small, short, and compact, scarcely, if at all, shouldered. Berries, round, or somewhat oblate. Skin, thin, greenish white, and, when highly ripened, sometimes with a reddish tinge. Flesh, tender, fleshy, and juicy, with a sweet and agreeably aromatic flavour.

This may be grown either in a cool vinery or against a wall in the

open air. The vine is a great bearer, and is very extensively grown in the vineyards of the Rhine and Moselle.

WHITE ROMAIN.—Bunches, below medium size, and rather closely set. Berries, medium sized, oval. Skin, thin, and so transparent that the seeds can be seen through it; yellowish white, and with a thin bloom. Flesh, tender, very juicy, and sweet. An excellent early grape. The wood is very short-jointed, and the vine forms a small bush; it is well suited for pot culture.

This variety was received by Mr. Rivers from France, under the name of Muscat Romain, which proved to be a misnomer when the vine fruited. It has, therefore, been distinguished by its present name.

WHITE SWEETWATER (*Water Zoet*).—This differs from the Dutch Sweetwater in producing smaller bunches and berries, and in having a thin watery juice. It is not now often met with, and is perhaps quite out of cultivation. The White Sweetwater of Speechnly is Dutch Sweetwater.

WHITE TOKAY.—Bunches, rather large and compact, from nine inches to a foot long, and broad-shouldered. Berries, large and ovate. Skin, thin, pale-coloured, but assuming an amber colour at maturity. Flesh, tender and juicy, with a rich flavour.

This, in the size of the bunch, resembles Muscat of Alexandria, but it is much more compact, and the fruit has not the slightest trace of the Muscat flavour. This is one of the best late hanging white grapes in cultivation, and far surpasses the Calabrian Raisin and the Trebbiano. Mr. Hill, of Keele Hall, grows it very successfully. In the north of England the Muscat of Alexandria is sometimes called Tokay, or Charlesworth Tokay.

Wilmot's Hamburgh. See *Dutch Hamburgh*.

Worksop Manor. See *Black Damascus*.

Zante. See *Black Corinth*.

LIST OF SELECT GRAPES.

*For small establishments any of those marked * may be chosen.*

I. FOR WALLS IN THE OPEN AIR.

<i>Muscats.</i>	<i>Not Muscats.</i>	
*Early Ascot Frontignan	Black July	Pitmaston White Cluster
Early Black Frontignan	*Early White Malvasia	Purple Fontainbleau
*Early Saumur Frontignan	*Espiran	*Royal Muscadine
July Frontignan	*Miller's Burgundy	Stillward's Sweetwater

II. FOR COOL VINERIES.

<i>Muscats.</i>	Madeira Frontignan	Black Prince
Black Frontignan	*Meurthe Frontignan	*Early White Malvasia
Chasselas Musqué		*Madresfield Court
*Early Saumur Frontignan	<i>Not Muscats.</i>	Pitmaston White Cluster
Graham's Muscat Muscadiné	*Black Champion	*Royal Muscadine
	*Black Hamburg	Scotch White Cluster

III. FOR POTS IN ORCHARD HOUSES.

<i>Muscats.</i>	<i>Not Muscat.</i>	Red Chasselas
Citron Frontignan	*Cambridge Botanic Garden	*Royal Muscadine
*Early Saumur Frontignan		Scotch White Cluster
Early Smyrna Frontignan	*Chasselas Vibert	Stillward's Sweetwater
Early White Frontignan	*Early White Malvasia	White Romain
	*Purple Fontainbleau	

IV. FOR FORCING FOR EARLY CROPS.

<i>Muscats.</i>	*Salamon's Frontignan	Buckland Sweetwater
*Black Muscat of Alexandria	*White Frontignan	*Duke of Buccleugh
*Dr. Hogg	<i>Not Muscats.</i>	*Golden Queen
Duchess of Buccleugh	*Black Champion	*Madresfield Court
Red Frontignan	*Black Hamburg	*Royal Muscadine
		*Trentham Black

V. FOR FORCING FOR LATE CROPS.

<i>Muscats.</i>	<i>Not Muscats.</i>	*Lady Downe's
*Bowood Muscat	*Alicante	*Mrs. Pearson
Canon Hall Muscat	Black Damascus	*Trebbiano
*Mrs. Pince's Black Muscat	Gros Guillaume	*West's St. Peter's
Muscat of Alexandria		

MEDLARS.

Broad-leaved Dutch. See *Dutch*.

DUTCH (*Broad-leaved Dutch; Gros Fruit; Gros Fruit Monstrueux; Large Dutch*).—This is by far the largest and most generally grown of the cultivated medlars. The fruit is frequently two inches and a half in diameter, and very much flattened. The eye is very open, wide, and unequally rent, extending in some instances even to the margin of the outline of the fruit. It is of excellent flavour, but, in that respect, inferior to the Nottingham. The young shoots are smooth.

Gros Fruit. See *Dutch*.

Gros Fruit Monstrueux. See *Dutch*.

Large Dutch. See *Dutch*.

Narrow-leaved Dutch. See *Nottingham*.

NOTTINGHAM (*Narrow-leaved Dutch; Small Fruited*).—This is considerably smaller than the Dutch, rarely exceeding an inch and a half in diameter; turbinate, and is more highly flavoured. The young shoots are downy.

Sans Noyau. See *Stoneless*.

Sans Pepins. See *Stoneless*.

Small Fruited. See *Nottingham*.

STONELESS (*Sans Noyau; Sans Pepins*).—In shape this resembles the Nottingham, but it rarely exceeds three quarters of an inch in diameter. The eye is smaller and less rent than in the other varieties. It is quite destitute of seeds and woody core; but the flavour, though good, is inferior to that of the others, being less brisk.

MULBERRIES.

The only variety cultivated in this country for its fruit is the Black Mulberry (*Morus Nigra*), and it is only in the southern counties where it attains perfection. In the midlands it ripens its fruit when trained against a wall; but it is doubtful whether the crop so obtained is sufficient remuneration for the space the tree occupies. Since the introduction of orchard-houses, I have seen the mulberry cultivated very successfully in pots, where the roots are kept under subjection, and the tree is confined to the form of a small bush, or close pyramid. In such condition it bears fruit abundantly, and forms an object of interest as well as of utility.

The Mulberry is a tree that is endowed with great powers of endurance, and does not require a pampered treatment; and it is, therefore, one that is very patient under any experiments it may be subjected to.

NECTARINES.

Following the course I adopted with the Cherries in the first edition of this work, I have in this arranged the Nectarines and Peaches according to a well-defined classification, and given to the large divisions distinctive names by which the different races may be designated. These names are taken from some familiar variety, the characters of which are well known, and which at once convey to the mind those of all the varieties ranged belonging to the same race.

SYNOPSIS OF NECTARINES.

I. FLOWERS LARGE.

1 * *Leaves without glands.*

A. <i>Freestone</i> .—HARDWICKES. Bowden Hardwicke Hunt's Large Tawny	B. <i>Clingstone</i> .—NEWINGTONS. Early Newington Old Newington
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2 ** *Leaves with round glands.*

A. <i>Freestone</i> .—PITMASTONS. Pitmaston Orange Pineapple	B. <i>Clingstone</i> . None
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3 *** *Leaves with kidney-shaped glands.*

A. <i>Freestone</i> .—STANWICKS. Albert Byron Fairchild's Early Humboldt Lord Napier Rivers' Elruge	Rivers' Orange Rivers' White Stanwick White B. <i>Clingstone</i> .—ROMANS. Roman
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II. FLOWERS SMALL.

; * *Leaves without glands.*

A. <i>Freestone</i> .—TAWNYS. Hunt's Tawny	B. <i>Clingstone</i> . None
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2 ** *Leaves with round glands.*

A. <i>Freestone</i> .—BOSTONS. Albert Victor Boston Prince of Wales	Stanwick Elruge B. <i>Clingstone</i> . None
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3 *** *Leaves with kidney-shaped glands.*

A. <i>Freestone</i> .—VIOLETTES. Balgowan Downton Duc du Telliers Elruge Impératrice Late Melting Murrey	Peterborough Victoria Violette Grosse Violette Hâtive B. <i>Clingstone</i> .—GOLDENS. Golden
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ALBERT.—Fruit, of the largest size; round. Skin, greenish white, with a pale red cheek. Flesh, pale red next the stone, from which it separates, juicy and melting, with a brisk vinous flavour. Flowers, large. Glands, kidney-shaped.

A very fine nectarine; ripe in the first and second weeks of Sep-

tember. It requires a warm soil and situation, and is remarkably adapted for forcing, when its flavour is well brought out.

This was raised by Mr. Rivers, of Sawbridgeworth, and is a seedling from the White Nectarine.

ALBERT VICTOR.—Fruit, large, two inches and a half wide and two inches high; roundish, flattened at the crown, from which a deep suture issues, which becomes more faint towards the stalk. Skin, green where shaded, and mottled with dull red on the side next the sun. Flesh, greenish yellow, rather firm, very juicy, with a brisk and sprightly flavour, very red next the stone, from which it separates, except some fibres which adhere. Stone, large and rugged. Flowers, small. Glands, round.

A very large and handsome nectarine; ripe in an orchard-house in the end of August, and the middle and end of September against a wall. The fruit often drops before it is ripe.

It was raised by Mr. Rivers, of Sawbridgeworth, from Prince of Wales Nectarine.

Anderdon's. See *Old Newington*.

Aromatic. See *Violette Hâtive*.

BALGOWAN (*Balgone*).—Fruit, very large, roundish, inclining to ovate. Skin, pale green, mottled with red on the shaded side, but entirely covered with deep, bright red on the side next the sun. Flesh, with a greenish tinge, veined with red at the stone, melting, very rich, and highly flavoured. Flowers, small. Glands, kidney-shaped.

A very large and excellent variety, nearly allied to *Violette Hâtive*, but much hardier and a more vigorous grower. It ripens in the end of August and beginning of September.

It is of Scottish origin, and was received by the Horticultural Society from Mr. Hosie, gardener at Lyndoch in Perthshire, in 1825.

Black. See *Early Newington*.

Black Murrey. See *Murrey*.

BOSTON (*Lewis'*; *Perkins' Seedling*).—Fruit, very large, roundish oval. Skin, bright yellow on the shaded side, and deep red on the side next the sun. Flesh, yellow, without any red at the stone, with an agreeable but not rich flavour. Flowers, small. Glands, round.

Remarkable only for the size and beauty of the fruit, which ripens in the middle of September, and requires a warm season to bring it to maturity.

The Boston Nectarine is an American variety, and was raised from seed of a peach by Mr. T. Lewis, of Boston, U.S.A. It was introduced to this country by Mr. Perkins, of Brooklyn, who sent it to the Horticultural Society in 1824.

BOWDEN.—This is a very large variety, of a round shape. Skin, greenish on the shaded side, dark red next the sun, and with a dispo-

sition to be russety. The flesh is melting, rich, and sugary, with a slightly astringent flavour. Flowers, large. Glands, none.

Ripe in August. The tree is a very dwarf and compact grower.

It was sent to the Horticultural Society in 1827, by Mr. Dymond, of Exeter

Brinion. See *Violette Hâtive*.

Brugnon Musqué. See *Roman*.

Brugnon Red-at-Stone. See *Violette Hâtive*.

BYRON.—Fruit, above medium size, two inches and a quarter wide and about the same in height; roundish, sometimes inclining to oval, marked with quite a faint suture. Skin, rich orange yellow, mottled with deep crimson. Flesh, orange, tender, and melting, very slightly stained with red round the stone, from which it separates freely, and is very richly flavoured. Glands, kidney-shaped. Flowers, very large and handsome, being quite ornamental.

A very excellent fruit; ripe in the beginning of September in an orchard-house, and about a fortnight later against a wall. It has a considerable resemblance to Pine Apple, but the tree is a better grower, and the fruit of finer flavour.

It was raised by Mr. Rivers, of Sawbridgeworth, from seed of Bowden Nectarine.

Claremont. See *Elruge*.

DOWNTON.—Fruit, rather larger than *Violette Hâtive*, roundish oval. Skin, pale green in the shade, but deep red next the sun. Flesh, pale green, reddish at the stone, melting, juicy, and richly flavoured. Flowers, small. Glands, kidney-shaped.

A first-rate variety; ripe in the end of August and beginning of September. The tree is a vigorous grower, and an excellent bearer.

It was raised by Mr. Knight from the *Elruge* and *Violette Hâtive*.

There is an IMPROVED DOWNTON raised by Mr. Rivers, of Sawbridgeworth, which possesses all the distinguishing characteristics of the old variety, but which is a better bearer and a more richly flavoured fruit.

Duc de Telliers. See *Dutilly's*.

Duc de Tello. See *Dutilly's*.

DUTILLY'S (*Duc de Telliers*; *Duc de Tello*).—Fruit, rather large and oval, somewhat flattened on the side marked with the suture. Skin, pale green on the shaded side, but covered with dark red on the side next the sun. Flesh, greenish white with a slight tinge of red next the stone, from which it separates freely. Flowers, small. Glands of the leaves, kidney-shaped.

A well-flavoured fruit; ripe in the end of August and beginning of September.

Mr. Lindley wrote the name of this Duc du Telliers; but Rogers says it "was introduced into England by M. Dutilly Gerrardet, a Dutch merchant who settled at Putney, in Surrey. From that gentleman it got into the possession of the senior Mr. Hunt, who first established the nursery there, and who, with Grey of Fulham, were both great assistants to Miller in bringing out his Dictionary."

Early Black. See *Early Newington*.

EARLY NEWINGTON (*Black; Early Black; Lucombe's Black; Lucombe's Seedling; New Dark Newington*).—Fruit, large, roundish-ovate, enlarged on one side of the suture; apex ending in a swollen point. Skin, pale green in the shade, but bright red, marbled with deeper red, next the sun, covered with a thin bloom. Flesh, greenish white, very red next the stone, to which it adheres; rich, sugary, vinous, and very excellent. Flowers, large. Glands, none.

It is earlier and much richer than the Old Newington, and ripens early in September.

Early Violet. See *Violette Hâtive*.

ELRUGE (*Claremont; Oatlands; Oldenburg; Springrove; Temple*).—Fruit, medium sized, roundish-oval. Skin, pale greenish in the shade, deep red next the sun, interspersed with dark brownish russet specks. Flesh, pale towards the stone, melting, juicy, and richly flavoured. Stone, oval and rough. Flowers, small. Glands, kidney-shaped.

This is one of the best nectarines. It ripens in the end of August and beginning of September. The tree is an excellent bearer, and forces well.

The name Elruge is derived from an anagram of Gurle or Gourle, who was a nurseryman at Hoxton, or Hogsden as it was then called, near London. Mr. Lindley says he was a nurseryman at Hoddesden in Hertfordshire, but that is a mistake. It is he of whom Leonard Meager speaks when, writing in 1670, he says, "Here follows a catalogue of divers sorts of fruit which I had of my very loving friend Captain Garle, dwelling at the great nursery between Spittle-fields and Whitechappel, a very eminent and ingenious nurseryman, who can furnish any that desireth with any of the sorts hereafter mentioned; as also with divers other rare and choice plants." Switzer says: "The Elrouge Nectarine is also a native of our own, the name being the reverse of Gourle, a famous nurseryman at Hogsden in Charles the Second's time, by whom it was raised."

Emmertons's White. See *White*.

FAIRCHILD'S.—Fruit, small, round, slightly flattened at the top. Skin, yellowish green, bright red next the sun. Flesh, yellow to the stone, dry, and sweet. Stone, nearly smooth. Flowers, large. Glands, kidney-shaped.

Ripens in the beginning and middle of August; but it is of little merit, its only recommendation being its earliness.

This was raised by Thomas Fairchild, a nurseryman at Hoxton, who died in 1729. He was the author of "The City Gardener," and some papers in the "Philosophical Transactions." By his will he left £25, which was subsequently increased to £100, to the trustees of the charity school and the churchwardens of Shoreditch, for a sermon to be preached on Whit Tuesday in the afternoon in the parish church for ever, "On the wonderful works of God in the creation," or "On the certainty of the resurrection of the dead, proved by the certain changes of the animal and vegetable parts of the creation."

Flanders. See *White*.

French Newington. See *Old Newington*.

Genoa. See *Peterborough*.

GOLDEN (Orange).—Fruit, medium sized, roundish-ovate. Skin, fine waxen yellow in the shade, and bright scarlet, streaked with red, where exposed. Flesh, yellow, adhering to the stone, juicy, and sweet. Flowers, small. Glands, kidney-shaped. Ripens early in September.

Grosse Violette Hâtive. See *Violette Grosse*.

Hampton Court. See *Violette Hâtive*.

HARDWICKE.—Fruit, of very large size, almost round, and sometimes inclining to oval. Skin, pale green on the shaded side, entirely covered with dark purplish red next the sun. Flesh, greenish, with a tinge of red next the stone, melting, juicy, rich, and highly flavoured. Flowers, large. Glands, none. A most delicious fruit.

Ripens in the middle and end of August.

This was raised from the Elruge at Hardwicke House, near Bury St. Edmunds, and is one of the hardiest and most prolific of nectarines.

HUMBOLDT.—Fruit, above medium size, about two inches and a quarter wide, and two inches high, terminating in a point at the apex, from which issues a faint suture, which appears like a hair-line, towards the stalk. Skin, bright orange yellow, stained and streaked very sparingly with bright crimson next the sun. Flesh, orange, very tender and juicy, with the slightest stain of red next the stone; gelatinous in appearance, and very richly flavoured. Flowers, large, kidney-shaped.

A delicious nectarine; ripe in the middle of August, and hangs well till it shrivels. On a wall it is about a fortnight later. The tree bears abundantly, even small plants being studded with blossom buds.

It was raised by Mr. Rivers, of Sawbridgeworth, from the seed of Pine Apple Nectarine.

HUNT'S LARGE TAWNY.—Fruit, small, a little larger than Fairchild's, somewhat ovate, and prominent at the apex. Skin, pale orange, shaded with deep red next the sun. Flesh, deep orange, melting, of excellent flavour, and separating from the stone. Flowers, large. Leaves, without glands.

Ripe in the middle and end of August.

This originated as a bud sport from Hunt's Small Tawny, found by Mr. George Lindley in his nursery at Catton, near Norwich, in 1824. He saw a few of the maiden trees in the nursery quarters, producing very large flowers which corresponded with flowers of no other variety, and, having marked them, thenceforth propagated them as a distinct variety. In his account of this in the "Guide to the Orchard," at page 282, he has made a mistake in saying "it originated from the *preceding*," instead of from the *following* variety.

HUNT'S TAWNY (Hunt's Early Tawny).—Fruit, medium sized, roundish-ovate, narrow towards the top, compressed on the sides, en-

larged on one side of the suture. Skin, pale orange, deep red next the sun, spotted with russet specks. Flesh, deep orange, deeply stained with red at the stone, from which it separates; rich and juicy. Flowers, small. Glands, none.

It ripens in the middle and end of August. Tree, hardy and prolific.

IMPÉRATRICE.—In size and appearance this has a considerable resemblance to *Violette Hâtive*; but the flesh is not so red at the stone as in that variety. It is very richly flavoured, and when allowed to hang till it shrivels—a property which few of the Freestone Nectarines possess—it becomes quite a sweetmeat. Flowers, small. Glands, kidney-shaped.

Ripens in the beginning of September. The tree is hardy, and an excellent bearer.

Large Elruge. See *Rivers' Elruge*.

Large Scarlet. See *Violette Hâtive*.

Large White. See *White*.

Late Green. See *Peterborough*.

LATE MELTING.—This appears to be a variety of *Peterborough*, of large size. Flowers, small. Glands, kidney-shaped. It is a very late variety, and is well worth growing in large collections when it is desired to extend the season of this kind of fruit.

Lewis'. See *Boston*.

LORD NAPIER.—Fruit, of large size. Skin, pale cream-coloured, with a red mottled cheek on the side exposed to the sun. Flesh, very white, melting, tender, juicy, and with a rich Stanwick flavour, and quite pale, even to the stone, from which it separates freely. Flowers, large. Glands, kidney-shaped.

This is the earliest of all nectarines. It ripens in the first week of August, and is eight or ten days earlier than *Hunt's Tawny*.

It was raised by Mr. Rivers, of Sawbridgeworth, from seed of *Early Albert Peach*.

Lord Selsey's Elruge. See *Violette Hâtive*.

Lucombe's Black. See *Early Newington*.

Lucombe's Seedling. See *Early Newington*.

MURREY (*Black Murrey*).—Fruit, medium sized, roundish-ovate, enlarged on one side of the suture. Skin, pale green on the shaded side, and dark red next the sun. Flesh, greenish white, melting, and richly flavoured. Stone, nearly smooth. Flowers, small. Glands, kidney-shaped.

An excellent variety; ripe in the end of August. Tree, hardy, and a good bearer.

It is called *Murrey* from its dark red colour, and this is derived from the French word *mure*, signifying the mulberry.

Neat's White. See *White*.

New Dark Newington. See *Early Newington*.

New Scarlet. See *Violette Hâtive*.

North's Large. See *Old Newington*.

Oatlands. See *Elruge*.

Oldenburg. See *Elruge*.

OLD NEWINGTON (*Anderdon's*; *French Newington*; *North's Large*; *Rough Roman*; *Scarlet Newington*; *Smith's Newington*; *Sion Hill*).—Fruit, rather large, roundish. Skin, pale next the wall, bright red next the sun. Flesh, pale yellow, red at the stone, to which it adheres, juicy, sweet, rich, and vinous. Stone, small and rough. Flowers, large. Glands, none.

It ripens in the middle of September.

Old Roman. See *Roman*.

Orange. See *Golden*.

Perkins' Seedling. See *Boston*.

PETERBOROUGH (*Genoa*; *Late Green*; *Vermash*).—Fruit, medium sized, round. Skin, green, with a very faint dull red next the sun. Flesh, greenish white to the stone, juicy, but nothing very remarkable except as being the latest nectarine known. Flowers, small. Glands, kidney-shaped.

It ripens in October.

This is said to have been introduced by Lord Peterborough, the distinguished general in the time of James II., William and Mary, and Queen Anne, and to have been cultivated in his garden at Fulham. It is supposed to be a Dutch variety, the name Vermash being that by which it is known in Holland.

PINE APPLE.—This is a variety raised by Mr. Rivers from the Pitmaston Orange, upon which it is an improvement. It has the same yellow flesh as its parent, and is much richer in flavour, in that respect partaking somewhat of the sprightliness of the Pine Apple.

It ripens in the beginning of September.

PITMASTON ORANGE (*Williams' Orange*; *Williams' Seedling*).—Fruit, large, roundish-ovate, narrow towards the top, which ends in an acute swollen point. Skin, rich orange, brownish red next the sun, streaked where the two colours blend. Flesh, deep yellow, red at the stone, juicy, rich, and excellent. Stone, small, sharp-pointed, and very rough. Flowers, large. Glands, round.

Ripens in the end of August and beginning of September. Tree, an excellent bearer.

Raised by Mr. Williams, of Pitmaston, near Worcester, from seed of the Elruge. The tree first produced fruit in 1815.

PRINCE OF WALES.—Fruit, very large, slightly oval. Skin,

greenish yellow, with a deep dull red cheek next the sun. Flesh, deep red next the stone, from which it separates, with a very rich vinous flavour when thoroughly ripe. Flowers, small. Glands, round.

An excellent nectarine, which ripens on a south wall in the middle of September, and will hang till the end of the month. The tree requires a warm soil and situation.

This was raised in 1858 by Mr. Rivers, of Sawbridgeworth, from seed of a fine large oval-shaped seedling peach.

Red Roman. See *Roman*.

RIVERS' ELRUGE (*Large Elruge*).—Fruit, large, two inches and a half wide, and two inches high; round and flattened, marked with a deep suture, which extends across the crown, and diminishes towards the stalk. Skin, greenish yellow, mottled with deep red next the sun. Flesh, greenish, stained with red next the stone, but not deeply, and not extending far into the flesh; it separates freely from the stone, and is of rich and brisk flavour. Flowers, large. Glands, very small, and kidney-shaped.

An excellent nectarine; ripe in the middle and end of August in an orchard-house, and about a fortnight or three weeks later against a wall. The seedling tree was very much cankered, and the first year it bore one immensely large fruit and died. Those propagated from it do not grow freely, and are apt to have blind buds.

It was raised by Mr. Rivers from the Old Elruge.

RIVERS' ORANGE.—The fruit is similar to that of its parent, Pitmaston Orange, and very richly flavoured; and the tree, in Mr. Rivers' estimation, is more robust in its habit, bears perhaps more profusely, and is hardier than that variety. Flowers, large. Glands, kidney-shaped.

RIVERS' WHITE.—This was raised in 1857 by Mr. Rivers from the White Nectarine, to which it bears a close resemblance, except that its colour is paler, and it is covered with a delicate white bloom. The flavour is very delicious. Flowers, large. Glands, kidney-shaped.

It ripens a week or eight days before the White Nectarine.

ROMAN (*Brugnon Musqué; Brugnon Violet Musqué; Old Roman; Red Roman*).—Fruit, large, roundish, flattened at the top. Skin, greenish yellow, brown muddy red, and rough, with russety specks next the sun. Flesh, greenish yellow, deep red at the stone, to which it adheres, rich, juicy, and highly vinous, particularly when allowed to hang till it shrivels. Flowers, large. Glands, kidney-shaped.

It ripens in the beginning of September.

This is one of the oldest, if not the oldest, nectarine in cultivation. It is mentioned by Parkinson in 1629, and by all subsequent writers. He says, "It has a large or great purplish blossom like unto a peach."

Rough Roman. See *Old Newington*.

Scarlet. See *Old Newington*.

Sion Hill. See *Old Newington*.

Smith's Newington. See *Old Newington*.

Springrove. See *Elruge*.

STANWICK.—Fruit, large, roundish-oval. Skin, pale lively green where shaded, and purplish red where exposed to the sun. Flesh, white, melting, rich, sugary, and most delicious. Kernel, sweet, like that of the sweet almond. Flowers, large. Glands, kidney-shaped.

Ripe in the middle and end of September.

The fruit is very apt to crack, and requires to be grown under glass. It generally fails to ripen thoroughly against walls in the open air, except when grown in a light sandy soil and a good exposure.

This nectarine was raised at Stanwick Park, one of the seats of the Duke of Northumberland, from stones given to Lord Prudhoe by Mr. Barker, Her Majesty's Vice-Consul at Aleppo, and who afterwards resided at Suædia in Syria. The seed was sown in March, 1843, and the buds were inserted the following autumn on a Bellegarde Peach, and the first fruit was produced in 1846. Lord Prudhoe, who had become Duke of Northumberland, placed the Stanwick Nectarine in the hands of Mr. Rivers, of Sawbridgeworth, for propagation, and on the 15th of May, 1850, the stock, consisting of twenty-four plants, was sold by auction, and realised £164 17s., which his Grace presented to the funds of the Gardeners' Benevolent Institution, such an amount never having been realised before for the same number of small nectarine trees in pots.

STANWICK ELRUGE.—This is a large richly flavoured nectarine, exactly like Stanwick, a few days earlier than Elruge. It was raised from Elruge crossed with Stanwick, and is one of the seedlings of Mr. Rivers, of Sawbridgeworth. Flowers, small. Glands, round.

It is deliciously flavoured.

Temple. See *Elruge*.

Vermash. See *Peterborough*.

VICTORIA.—The fruit is exactly similar to the Stanwick, and possesses all its richness of flavour; but it is a month earlier, and does not crack as that variety does. It was raised by Mr. Rivers from the *Violette Hâtive*, fertilised by Stanwick, and while it has the bitter kernel, small flowers, and kidney-shaped glands of *Violette Hâtive*, it is in all other respects similar to the Stanwick.

This is a very valuable acquisition. The tree succeeds best on the Black Damask Stock. It ripens in an orchard-house in the end of September.

Violet. See *Violette Hâtive*.

Violette de Courson. See *Violette Grosse*.

VIOLETTE GROSSE (*Grosse Violette Hâtive*; *Violette de Courson*).—Fruit, larger than *Violette Hâtive*. Skin, pale green, marbled with violet red. Flesh, less vinous than *Violette Hâtive*, but an excellent fruit. Flowers, small. Glands, kidney-shaped.

Ripens early in September.

VIOLETTE HÂTIVE (*Aromatic ; Early Brugnion ; Early Violet ; Hampton Court ; Large Scarlet ; Lord Selsey's Elruge ; New Scarlet ; Violet ; Violette Musquée*).—Fruit, large, roundish-ovate. Skin, yellowish green in the shade, dark purplish red, mottled with brown, next the sun. Flesh, yellowish green, deep red next the stone, rich, sweet, and vinous. Stone, roundish, deep reddish brown, and deeply furrowed. Flowers, small. Glands, kidney-shaped.

Ripens in the end of August and beginning of September.

Violette Musquée. See *Violette Hâtive*.

WHITE (*Emmerton's White ; Flanders ; Large White ; Neat's White ; New White ; White Cowdray*).—Fruit, large, nearly round. Skin, white, with a slight tinge of red next the sun. Flesh, separating freely from the stone, white throughout, very juicy, with a rich vinous flavour. Stone, small. Flowers, large. Glands, kidney-shaped.

Ripens in the end of August and beginning of September.

White Cowdray. See *White*.

Williams' Orange. See *Pitmaston Orange*.

Williams' Seedling. See *Pitmaston Orange*.

LIST OF SELECT NECTARINES.

*Those marked * are suitable for small collections.*

- | | | |
|----------------|-----------------|------------------|
| *Albert Victor | *Humboldt | Stanwicke |
| *Balgowan | *Lord Napier | *Victoria |
| *Byron | Prince of Wales | *Violette Hâtive |
| Elruge | Roman | *Rivers' White |
| Hardwicke | | |

NUTS AND FILBERTS.

SYNOPSIS OF NUTS.

I. NUTS.—*The hush shorter than, or as long as, the Nut.*

- | | | |
|---------|--|--------------------|
| Bond | | Downton Square |
| Cob | | Pearson's Prolific |
| Cosford | | |

II. FILBERTS.—*Hush longer than the Nut.*

- | | | |
|-----------|--|-------|
| Frizzled | | Red |
| Lambert's | | White |
| Purple | | |

BOND NUT.—Husk, hairy, shorter than the nut. Nut, of medium size, ovate and oblong. Shell, thin. Kernel, large.

This is an excellent nut, and the tree is a good bearer.

Cape Nut. See *Frizzled Filbert*.

COB (*Round Cob*).—Husk, hairy, shorter than the nut, and much frizzled. Nut, large, obtusely ovate. Shell, of a light brown colour, rather thick. Kernel, large.

A good nut for early use, but does not keep well.

COSFORD (*Miss Young's; Thin-shelled*).—Husk, hairy, as long as the nut, and deeply cut. Nut, large, oblong. Shell, of a light brown colour, very thin, so much so as to be easily broken between the finger and thumb. Kernel, large, and well flavoured.

An excellent early nut, and the tree is an abundant bearer.

DOWNTON SQUARE.—Husk, smooth, shorter than the nut. Nut, large, short, four-sided. Shell, thick. Kernel, full, and well flavoured.

Dwarf Prolific. See *Pearson's Prolific*.

Filbert Cob. See *Lambert Filbert*.

FRIZZLED FILBERT (*Frizzled Nut; Cape Nut*).—Husk, hairy, twice as long as the nut, deeply frizzled, and spreading open at the mouth. Nut, small, oblong, and flattened. Shell, thick. Kernel, full.

This is rather a late variety. The tree is an excellent bearer, and the nuts are produced in clusters.

Kentish Cob. See *Lambert's Filbert*.

LAMBERT'S FILBERT (*Kentish Cob; Filbert Cob*).—Husk, nearly smooth, longer than the nut, and very slightly cut round the margin. Nut, large, oblong, and somewhat compressed. Shell, pretty thick, of a brown colour. Kernel, full, and very richly flavoured.

This is, perhaps, the best of all the nuts. The tree is a most abundant bearer; some of the nuts are upwards of an inch in length, and they have, with care, been kept for four years. It is only after being kept for some time that their full richness of flavour is obtained.

I am not aware whether this was raised or only introduced by Mr. Aylmer Bourke Lambert, of Boynton, Wiltshire; but it is through him that it first was brought to the notice of the Horticultural Society about the year 1812. It is improperly called Kentish Cob, for the true cobs are roundish, thick-shelled nuts, and it is not many years since it was grown in the orchards of that county, the only varieties previously cultivated being the Red and White Filberts. As an evidence that it is of comparatively recent introduction, it is not mentioned by Forsyth or Rogers, nor had a description of it been published before it appeared in this work.

Miss Young's. See *Cosford*.

Nottingham Prolific. See *Pearson's Prolific*.

PEARSON'S PROLIFIC (*Dwarf Prolific; Nottingham Prolific*).—Husk, hairy, shorter than the nut. Nut, medium sized, and smaller than the Cob; obtusely ovate. Shell, rather thick. Kernel, full.

A very excellent variety. The trees are most abundant bearers, and I have seen them not more than two feet and a half high, laden with fruit.

PURPLE FILBERT (*Purple-leaved*).—This differs from the Red Filbert in having the leaves of a dark blood-red colour, like those of the Purple Beech. The fruit is similar to, and quite as good as, that of the Red Filbert, and is of a deep purple colour. It is, therefore, not only valuable as an ornamental shrub, but produces excellent fruit.

RED FILBERT (*Red Hazel*).—Husk, hairy, longer than the nut. Nut, of medium size, ovate. Shell, thick. Kernel, full, covered with a red skin.

Round Cob. See *Cob*.

Thin-shelled. See *Cosford*.

WHITE FILBERT (*Wrotham Park*).—Husk, hairy, longer than the nut, round the apex of which it is contracted. Nut, medium sized, ovate. Shell, thick. Kernel, full, and covered with a white skin.

Wrotham Park. See *White Filbert*.

LIST OF SELECT NUTS.

Cosford
Lambert's Filbert

Pearson's Prolific
Red Filbert

White Filbert

PEACHES.

SYNOPSIS OF PEACHES.

I. FLOWERS LARGE.

! * *Leaves without glands.*

A. *Freestone*.—NOBLESSE.

Albatross
Early Anne
Early Savoy
Early Victoria
Early York
Hemskerk
Malta
Montauban
Noblesse
Princesse Marie

Pucelle de Malines
Red Magdalene
Sulhamstead
Vanguard
White Magdalene
White Nutmeg

B. *Clingstone*.—NEWINGTONS.

Early Newington
Old Newington
Pavie Bonneuil

**** Leaves with round glands.*

A. *Freestone*.—MIGNONNES.

À Bec
Acton Scot
Alexandra
Barrington
Belle Bauce
Early Admirable
Early Alfred
Early Grosse Mignonne
Grosse Mignonne
Hale's Early

Large Early Mignonne
Leopold the First
Mignonne Dubarle
Mountaineer
Princess of Wales
Rivers' Early York
Springrove

B. *Clingstone*.
None

**** Leaves with kidney-shaped glands.*

A. *Freestone*.—PURPLES.

Dr. Hogg
Early Beatrice
Early Rivers
Early Purple
Early Silver
Flat China
Honey
Lord Palmerston

Nectarine Peach
Prince Eugène
Red Nutmeg
Sanguinole
Shanghai
Yellow Admirable

B. *Clingstone*.—POMPONES.
Pavie de Pomponne

II. FLOWERS SMALL.

** Leaves without glands.*

A. *Freestone*.—GEORGES.

Early Tillotson
Royal Charlotte
Royal George

B. *Clingstone*.
None

**** Leaves with round glands.*

A. *Freestone*.—GALANDES.

American Newington
Belle de Doué
Bellegarde
Boudin
Canary
Cooledge's Favourite
Crawford's Early
Crimson Galande
Dagmar
Desse Tardive
Early Albert
Early Ascot
Exquisite
George the Fourth
Gregory's Late

Incomparable en Beauté
Late Admirable
Morrissania
Nivette
Osprey
Stump-the-World
Teton de Vénus
Van Zandt's Superb
Violette Hâtive
Walburton Admirable
Washington Rath-ripe
Yellow Alberge

B. *Clingstone*.
None

**** Leaves with kidney-shaped glands.*

A. *Freestone*.—CHANCELLORS.

Belle Chevreuse
Belle de la Croix
Chancellor
Comet
Early Louise
Lady Palmerston
Magdala
Prince of Wales

Reine des Vergers
Rosanna
Salwey
Sieulle
Small Mignonne

B. *Clingstone*.—CATHERINES.
Catherine
Incomparable

À BEC (*Mignonne à Bec*; *Pourprée à Bec*).—Fruit, large, roundish, uneven in its outline, terminating at the apex in a bold, blunt nipple, and marked with a shallow suture, which is higher on one side. Skin, remarkably thin and tender, of a lemon-yellow colour, with crimson dots on the shaded side, but covered with a crimson cheek and darker dots of the same colour on the side exposed to the sun. Flesh, white, with a very slight tinge of red next the stone, from which it separates very freely; remarkably tender and melting, sweet, and with somewhat of a strawberry flavour. Flowers, large. Leaves, with round glands.

This is a very fine and early peach. It ripens in the third week of August.

This originated at Ecully, near Lyons.

Abricoté. See *Yellow Admirable*.

ACTON SCOT.—Fruit, small, narrow, and depressed at the top. Skin, pale yellowish white, marbled with bright red next the sun. Suture, well marked. Flesh, pale throughout, melting, rich, and sugary. Flowers, large. Leaves, with round glands.

A delicious little peach. Ripe in the end of August.

Admirable. See *Early Admirable*.

ALBATROSS.—This is very similar to Osprey in its appearance, but differs from it in having large flowers, and with no glands on the leaves. It is later than Prince of Wales.

Alberge Jaune. See *Yellow Alberge*.

ALEXANDRA (*Alexandra Noblesse*; *Seedling Noblesse*).—Fruit, of the largest size, round, and marked with a rather deep suture. Skin, covered with rough down, perfectly pale, without any trace of colour upon it except a few clusters of red dots on the side exposed to the sun. Flesh, white, quite pale at the stone, from which it separates freely; very tender and melting, juicy, richly flavoured and vinous. Flowers, large. Leaves, with round glands.

It ripens in the middle of August.

This noble peach was raised by Mr. Rivers from the Old Noblesse, from which it is readily known by its round glands on the leaves. Unlike the old variety, the tree is not subject to mildew, while the fruit has all the richness of the Old Noblesse.

The peach figured and described by M. Burvenich, in the *Bulletin d'Arboriculture*, second series, vol. iii., under the name of *Alexandra Noblesse*, and which has no glands on the leaves, is an error, for the distinguishing character of *Alexandra* is its round glands.

AMERICAN NEWINGTON (*Early Newington Freestone*).—Fruit, large, round, and marked with a suture, which is higher on one side. Skin, yellowish white, dotted with red in the shade, and bright red next the sun. Flesh, white, red at the stone, to which some strings

adhere ; juicy, rich, and vinous. Flowers, small. Leaves, with round glands.

Ripe in the end of August.

Anne. See *Early Anne*.

Avant. See *Grosse Mignonne*.

Avant Blanche. See *White Nutmeg*.

Avant Pêche de Troyes. See *Red Nutmeg*.

Avant Rouge. See *Red Nutmeg*.

BARRINGTON (*Buckingham Mignonne* ; *Colonel Ansley's*).—Fruit, large, roundish-ovate, and terminated by a prominent nipple at the apex. Skin, downy, yellowish green, marbled with red next the sun. Suture, well defined. Flesh, yellowish, slightly tinged with red at the stone, rich, vinous, and of first-rate quality. Flowers, large. Leaves, with round glands.

Ripens in the middle of September.

The tree is very hardy, vigorous, and a good bearer.

This is one of the best mid-season peaches, and bears carriage well. It was raised by a Mr. Barrington, of Burwood, in Surrey, early in the present century, and I do not find it mentioned in any nursery catalogue prior to 1826.

BELLE BAUCE (*Belle Bausse* ; *Pourprée Hâtive Vineuse* ; *Pourprée Vineuse* ; *Vineuse de Fromentin* ; *Vineuse Hâtive*).—Fruit, large and somewhat flattened at the extremities, marked with a distinct suture, which is considerably higher on one side than the other. Skin, thin and delicate, covered with fine down, very highly coloured almost over the entire surface with deep red. Flesh, white with a rosy tint round the stone, tender, melting, and vinous. Flowers, large. Leaves, with round glands.

A delicious peach ; a variety of *Grosse Mignonne*, but considerably larger, and ripens from ten to fourteen days later, in the middle of September.

Although this is an old French peach, and is mentioned in the *Chartreux Catalogue* of 1775, it was not till long after the beginning of this century that it was introduced to this country. It was raised by M. Joseph Bauce, a peach grower at Montreuil, and was chiefly brought into notice by M. Christophe Hervy, who cultivated it with special care in the garden of the *Chartreux* at Paris. It is also mentioned by Roger Schabol in 1774.

Belle Bausse. See *Belle Bauce*.

BELLE CHEVREUSE.—Fruit, elongated, with a bold nipple on the summit. Skin, unusually downy, yellowish, except next the sun, where it is flesh-coloured and marbled with dark red. Suture, distinct. Flesh, whitish yellow, tinged with red under the skin next the sun, and marbled with rose colour at the stone, sweet, and juicy. Flowers, small. Leaves, with kidney-shaped glands.

Ripens in the beginning of September.

This is so called from having been raised in the town of Chevreuse in the *Seine et Oise*. It is a very old variety, and has been cultivated for nearly two centuries.

BELLE DE LA CROIX.—This is a new peach raised at Bordeaux, and introduced to this country by Mr. Rivers. It is large and round. The flesh is very sweet and richly flavoured, equal to the Early York. Flowers, small. Leaves, with kidney-shaped glands.

Ripens in the end of August and beginning of September. The tree is hardy and a robust grower.

BELLE DE DOUÉ (*Belle de Douai*).—Fruit, large, roundish, inclining to oblate. Skin, covered with deep dark red. Flesh, separating freely from the stone, with a vinous and rich flavour. Flowers, small. Leaves, with round glands.

A handsome melting peach; an early variety of Bellegarde.

It ripens in the last week of August and beginning of September.

It was raised at Doué, in the department of Maine et Loire, by a M. Dimas-Chatenay.

Belle de Paris. See *Malta*.

BELLEGARDE (*Galande; French Galande; Belle de Tillemont; Noir de Montreuil; Ronalds' Brentford Mignonne*).—Fruit, round, slightly depressed and hollow at the summit, with a small projecting nipple. Skin, deep red all over, striped with dark purple, so much so as to be almost black. Suture, shallow. Flesh, pale yellow, slightly red at the stone, rich, vinous, and juicy. Flowers, small. Leaves, with round glands.

Ripens in the beginning and middle of September.

This is a very excellent peach, and the tree is a good bearer. It requires to be propagated on the Pear Plum or Damas Noir.

Belle de Tillemont. See *Bellegarde*.

Blanche. See *Boudin*.

BOUDIN (*Blanche; Bourde; Bourdin; Bourdine; Narbonne; Pavie Admirable; Royale*).—Fruit, large, nearly round, sometimes terminated by a very slight nipple. Skin, greenish white, reddish next the sun, covered with very fine down. Suture, deep. Flesh, whitish yellow, deep red round the stone, very rich, sugary, and vinous. Stone, small and turgid. Flowers, small. Leaves, with round glands.

Ripens in the beginning of September.

This variety frequently reproduces itself from seed. It will not grow on the Mussel Stock, and requires to be propagated on the Pear Plum or Damas Noir.

Bourde. See *Boudin*.

Bourdin. See *Boudin*.

Bourdine. See *Boudin*.

Brentford Mignonne. See *Bellegarde*.

Brown Nutmeg. See *Red Nutmeg*.

Buckingham Mignonne. See *Barrington*.

De Burai. See *Yellow Admirable*.

CANARY PEACH.—Fruit, large, two and a half inches in diameter, and terminated at the apex with a sharp-pointed nipple. Skin, uniformly of a very pale warm yellow or orange, and without any trace of red. Flesh, separating from the stone; pale orange, very tender and melting. Juice, very abundant, sweet and rich, with a delicious, fine, and racy flavour. Flowers, small. Leaves, with round glands.

A large, handsome, and most delicious peach, of American origin; ripe in the end of August.

CATHERINE.—Fruit, large, roundish, elongated, swollen on one side of the suture, and terminated by a small nipple. Skin, yellowish green, dotted with bright red in the shade, bright red striated with darker red next the sun. Flesh, adhering to the stone, firm, yellowish white, dark red at the stone, juicy, rich, and excellent. Flowers, small. Leaves, with kidney-shaped glands.

Ripens in the end of September and beginning of October. Requires heat to bring it to full perfection.

This is a very old peach, and has been cultivated in this country for two centuries. It is esteemed for its lateness; and Switzer says of it in 1724, "it finishes the glory of the peach season, and makes the greedy as well as the curious give over the thoughts of eating any more peaches till the succeeding year."

CHANCELLOR (*Edgar's Late Melting; Late Chancellor; Noisette; Steward's Late Galande*).—Fruit, large, oval, pale yellow, dark crimson next the sun. Suture, well defined. Flesh, free, pale yellow, very deep red at the stone, sugary, rich, and vinous. Stone, oblong. Flowers, small. Leaves, with kidney-shaped glands.

Ripens in the middle of September.

China Peach. See *Flat China*.

Colonel Ansley's. See *Barrington*.

COMET.—Fruit, very large and round. Skin, pale yellow, with a crimson cheek. Flesh, pale yellow, separating from the stone; very juicy, melting, and good. Flowers, small. Leaves, with kidney-shaped glands.

This was raised by Mr. Rivers from the Salwey. It is very much like its parent, and ripens about the same time; but the tree is of a hardier constitution. It is called the Comet, from having fruited in 1857, when the great comet of that year was at its zenith.

COOLEIDGE'S FAVOURITE.—Fruit, medium sized, roundish, with a well-defined suture, which is most marked towards the apex, and rather higher on one side than the other. Skin, white, covered with crimson dots, and with a crimson cheek on the side next the sun. Flesh, very tender and melting, separating freely from the stone, juicy and sweet, and with a fine delicate flavour. Flowers, small. Leaves, with round glands.

This is a very fine peach, and ripens in the last week in August.

The tree is hardy and an excellent bearer. It is an American variety, raised in Massachusetts.

CRAWFORD'S EARLY (*Crawford's Early Malecoton*).—Fruit, very large, of a roundish and slightly oblate shape, depressed at the crown, from which issues a rather shallow suture, much higher on one side than the other. Skin, thin, of a deep lemon colour, but on the side next the sun it has a reddish orange blush, strewed with numerous distinct, dark crimson dots. Flesh, yellow, reddish at the stone, from which it separates freely; very tender and melting, remarkably succulent, with a delicious saccharine and vinous juice. Flowers, small. Leaves, with round glands.

Ripens in the end of August and beginning of September.

This is a very large and most delicious peach, with a yellow flesh like an apricot, and is deserving of very extensive cultivation.

CRIMSON GALANDE (*Crimson Mignonne*).—Fruit, large, roundish, and rather uneven in its outline, marked with a very faint suture, and pitted at the apex. Skin, almost entirely covered with very dark crimson, nearly black. The little on the shaded side that is not coloured is a pale yellow. Flesh, very tender and melting, very much and deeply stained with blood-red at the stone, from which it separates freely. Juice, very abundant, rich, sprightly, and deliciously flavoured. Flowers, small. Leaves, with round glands.

This is a very distinct and very excellent peach, and ripens from the middle to the end of August.

The tree is a remarkably free grower, and an abundant bearer.

It was raised by Mr. Rivers, of Sawbridgeworth, from Belle Baucé; but it is a much better grower than that variety.

DAGMAR.—Fruit, round, and marked with a shallow suture, which is deepest at the apex. Skin, very tender, more than usually downy, of a pale straw colour, almost entirely covered with minute crimson dots, so dense that they nearly form a solid mass of colour; but here and there small patches of the yellow ground colour show through and give the appearance as if the fruit were mottled with yellow. Flesh, white, with a gelatinous appearance; it is so tender as to melt entirely away in the mouth, and the flavour is very rich and vinous. Flowers, small. Leaves, with generally kidney-shaped glands, but occasionally they are round on the small leaves. This is one of the varieties which exhibit various formed glands on the same plant.

This ripens about the 10th of August.

It was raised by Mr. Rivers, and is the second generation from Early Albert, which he also raised, and was named in honour of Princess Dagmar of Denmark, sister of the Princess of Wales.

DESSE TARDIVE.—Fruit, large, round, flat at the top, and marked with a deep suture at the stalk. Skin, of a very pale colour, covered on the shaded side with minute red dots, and a light tinge of

red next the sun. Flesh, pale greenish white, with a faint rosy tinge next the stone, melting, very juicy, sweet, richly flavoured, and vinous. Flowers, small. Leaves, with round glands.

Ripe in the end of September and beginning of October.

This is one of the very best late peaches. There is a *Desse Hâtive* quite distinct from this, which ripens in the middle of August, having kidney-shaped glands and large flowers.

DR. HOGG.—Fruit, large and round, with a very distinct suture, which is deeply cleft at the apex. Skin, thin, but tough, lemon coloured, dotted with crimson on the shaded side, and with a faint crimson cheek next the sun. Flesh, yellowish white, somewhat firm, but melting, with a rich, full sugary flavour, which adheres to the palate, notwithstanding its fine briskness; it is very deeply stained with red at the stone, from which it separates freely. Flowers, large. Leaves, with kidney-shaped glands.

This ripens about the 10th of August, and is a very large early peach. As an exhibition variety, it will be in high repute on account of its size and remarkably full flavour; and for market purposes, its earliness, size, and the ease with which it bears carriage, will render it one of the most valuable peaches in cultivation. The tree is a very strong grower, remarkably vigorous and healthy, and bears immensely.

It was raised by Mr. Rivers, from a French peach he received from Brittany, under the name of *Pêche Deniaux*, and first fruited in 1865.

Dorsetshire. See *Nivette*.

Double Montagne. See *Montauban*.

Double Swalsh. See *Royal George*.

Dubbele Zwolsche. See *Royal George*.

EARLY ADMIRABLE (*Admirable*).—Fruit, large, roundish. Skin, fine clear light yellow in the shade, and bright red next the sun. Suture, distinct. Flesh, white, pale red at the stone, rich, sweet, and sugary. Flowers, large. Leaves, with round glands.

Ripens in the beginning of September.

EARLY ALBERT.—Fruit, above medium size, roundish, frequently with one side of the suture higher than the other, and pitted at the apex. Skin, greenish yellow, and covered with small points on the shaded side, but deep crimson, becoming sometimes almost black, when grown against the wall and fully exposed. Flesh, white, very tender and melting, with a faint brick-red tinge next the stone, from which it separates freely, with an abundant sugary and vinous juice, which is very rich. Flowers, small. Leaves, with round glands.

A first-rate early peach. Ripe in the beginning of August.

It was raised by Mr. Rivers, of Sawbridgeworth, from seed of *Grosse Montagne*, and named in honour of the Prince Consort of Queen Victoria.

EARLY ALFRED.—Fruit, rather large, and marked with a deep

suture that is rather higher on one side than the other. Skin, remarkably tender, pale straw-coloured on the shaded side, and somewhat mottled with bright crimson on the side next the sun. Flesh, white, with the jelly-like transparency of that of a pine-apple, perfectly melting, richly flavoured and vinous, having an exquisite briskness that excites the salivary glands, and cleaning instead of clogging the palate. Flowers, large. Leaves, with round glands.

This delicious peach ripens early in August. It was raised by Mr. Rivers from the seed of Hunt's Tawny Nectarine, and was named in honour of H.R.H. the Duke of Edinburgh.

EARLY ANNE (*Anne*).—Fruit, medium sized, round. Skin, white, with very little colour, being merely tinged and dotted with red next the sun. Suture, shallow. Flesh, white, even to the stone, pleasant, but rather inclined to be pasty, its earliness being its chief merit. Flowers, large. Leaves, without glands.

Ripens early in August.

For many years the Early Anne was the earliest of all peaches, and that on which the old gardeners relied for their earliest forcing. It is now far excelled by Early Beatrice, Early Louise, Early Rivers, and others of the same family; and now, after a reputation of more than a century and a half, it will, in all probability, go out of cultivation.

It is first described by Switzer in 1724, and figured by Batty Langley in 1729. Switzer says, "It is not so called on account of Queen Anne, as is, by mistake, supposed; but in complement to the (at that time) celebrated Mrs. Ann Dunch, of Pusey, in Berkshire, where it was raised."

EARLY ASCOT.—Fruit, medium sized, roundish, and somewhat depressed, marked with a shallow suture, which is deepest towards the stalk. Skin, almost entirely covered with red, which is bright on the shaded side, and almost black, like the Bellegarde, on that exposed to the sun; on the shaded side a patch of the yellow ground colour is visible, and is strewn with crimson dots. Flesh, yellowish, very tender, juicy, and melting, with a rich vinous flavour, and a slight tinge of red at the stone, from which it separates freely. Flowers, small. Leaves, with round glands.

An excellent peach. Ripe in the second week of August.

This was raised by Mr. Standish, of Ascot, in 1866, from seed of the Elruge Nectarine.

EARLY BEATRICE.—Fruit, medium sized, two inches and a half in diameter; round, a little pointed at the apex, and marked on one side with a distinct suture. Skin, with a yellowish ground, but almost covered with blotches of bright red, and altogether very highly coloured. Flesh, melting and juicy, richly flavoured, and adhering slightly by some of its fibres to the stone, which is white. Flowers, large. Leaves, with kidney-shaped glands.

This is the earliest peach known, and ripens in an orchard-house from the 4th to the 8th of July, and against a wall in the open air about a fortnight later. It is not so highly flavoured as Early Louise.

The merit of having raised this remarkable peach is due to Mr. Rivers. It originated from seed of Rivers' White Nectarine, and the tree first fruited in 1865, when it ripened on the 4th of July. It was named in honour of H.R.H. the Princess Beatrice, the youngest child of Her Majesty Queen Victoria.

EARLY GROSSE MIGNONNE (*Grosse Mignonne Hâtive*; *Mignonne Hâtive*).—Fruit, medium size, roundish, pitted at the apex, with a small nipple on one side of it, and with a shallow suture. The skin has a pale red cheek on the side exposed to the sun, and is thickly dotted all over with bright crimson dots. The flesh is white, with veins of red throughout, separating freely from the stone, sweet, very juicy, and vinous. Flowers, large. Leaves, with round glands.

This is a very fine peach, ripening in the second week in August.

EARLY LOUISE.—Fruit, of medium size, round, marked on one side with a deep suture, which is deep over the crown. Skin, highly coloured and bright red. Flesh, very tender and richly flavoured, yellowish white even to the stone, from which it separates; but it is singular that the second year of fruiting it was quite adherent, and it still shows a tendency to be so. Flowers, small. Leaves, with kidney-shaped glands.

This is a few days later than Early Beatrice, and generally ripens from the 8th to the 14th of July in an orchard-house. Although not so early it is a larger and a superior fruit to Early Beatrice.

Early Louise was raised from seed of Early Albert by Mr. Rivers, of Sawbridge-worth; and Early Albert being raised from seed of Montagne Précoce, an early clingstone peach, the adherent tendency of the flesh has re-asserted itself. The name was given in honour of H.R.H. Princess Louise, now Marchioness of Lorne.

EARLY NEWINGTON (*Smith's Early Newington*).—Fruit, medium sized, rather oval. Skin, of a pale straw colour on the shaded side, and streaked with purple next the sun. Flesh, pale yellow, tinged with light red next the stone, to which it adheres; juicy and well flavoured. Flowers, large. Leaves, without glands.

Ripe in the end of August and beginning of September.

Early Newington Freestone. See *American Newington*.

EARLY PURPLE (*Pourprée Hâtive*; *Pourprée Hâtive à Grandes Fleurs*).—Fruit, medium sized, roundish, depressed at the apex, divided on one side by a suture extending from the base and across the apex. Skin, covered with a thick down, pale sulphur yellow, thinly dotted with red on the shaded side, and deep purplish red next the sun. Flesh, white, separating with difficulty from the stone, red under the skin on the side which is exposed to the sun, and very deep red at the stone; of a rich vinous and sugary flavour. Flowers, large. Leaves, with kidney-shaped glands.

Ripe in the middle and end of August.

Early Purple Avant. See *Grosse Mignonne*.

EARLY RIVERS.—Fruit, of large size, roundish, marked with a distinct suture. Skin, pale lemon-yellow, with the slightest blush on one side, and a few pale flesh-coloured dots on the part exposed to the sun. Flesh, pale even to the stone, gelatinous and translucent, with

white veins and mottles interspersed through it; very tender and very juicy, exceedingly rich and sugary, and with a fine brisk Nectarine flavour; separating freely from the stone. Flowers, large, very spreading. Leaves, with the glands kidney-shaped.

This is the finest early peach known, and ripens about the 14th of July in an orchard-house. In size and colour it is not unlike Noblesse. In France it succeeds so well that Mr. F. Jamin says it is the finest early peach in France. Its only fault is that it splits at the stone, which probably arises from imperfect fertilisation, the pistil protruding so far beyond the stamens, and the kernel is imperfect. It is well adapted for forcing.

This peach was sent to me by Mr. Rivers on the 20th of July, 1867, when it was first produced, and I was so struck with its superiority over all other early peaches, and its perfectly distinct character, that I considered it a fitting opportunity to record the name of the raiser by associating it with a fruit which cannot fail to become a universal favourite. It was raised from seed of Early Silver.

EARLY SAVOY (*Précoce de Savoie*).—This is more ovate in shape than Grosse Mignonne, and paler colour on the side next the sun. Flowers, large. Leaves, without glands.

It is an excellent variety, and ripens in the end of August.

EARLY SILVER.—Fruit, very large, ovate, or roundish-ovate, and sometimes terminated by a nipple at the apex. Skin, of a delicate cream colour, with a slight blush next the sun, which renders it very beautiful. Flesh, separating from the stone, white, melting, and very juicy, with a flavour remarkable for its union of the briskness of the White Nectarine with the noyau of the Peach. Flowers, large. Leaves, with kidney-shaped glands.

When fully ripe this is one of the most delicious of all peaches. It ripens from the middle to the end of August, and when forced it retains its fine racy flavour better than any other kind.

This delicious peach was raised by Mr. Rivers, in 1857, from seed of the White Nectarine.

EARLY TILLOTSON.—Fruit, medium sized, round. Skin, yellowish white on the shaded side and dotted with red, but on the side next the sun it is quite covered with dark red. Flesh, white, melting, juicy and richly flavoured, separating from the stone, to which it somewhat adheres by means of some of its fibres. Flowers, small. Leaves, without glands.

An American peach; ripe from the middle to the end of August. The tree, like many of the glandless-leaved peaches, is very liable to mildew.

EARLY VICTORIA.—Fruit, medium sized, roundish, marked on one side with a shallow suture. Skin, very thin, pale yellow on the shaded side, and dark dull maroon on the side next the sun. Flesh,

yellowish white, very tender, melting, and very juicy, with a sweet and luscious flavour. Flowers, large. Leaves, without glands.

A first-rate early peach, ripening in the beginning of August.

It was raised by Mr. Rivers from Early York, than which it is rather earlier, and was named in honour of Her Majesty Queen Victoria.

Early Vineyard. See *Grosse Mignonne*.

EARLY YORK.—Fruit, medium sized, roundish inclining to ovate, marked on one side with a shallow suture. Skin, very thin, delicate greenish white, dotted with red in the shade, but dark red next the sun. Flesh, greenish white, melting, very juicy, vinous and richly flavoured. Flowers, large. Leaves, without glands.

One of the best early peaches. Ripe in the beginning and middle of August.

The only disadvantage the Early York possesses is that the tree is so liable to mildew, like most of the glandless-leaved varieties. A preferable form of it is a seedling raised from it by Mr Rivers, which has glands on the leaves. The tree of this does not suffer from mildew, and the fruit is exactly the same as that of Early York. See *Rivers' Early York*.

Edgar's Late Melting. See *Chancellor*.

English Galande. See *Violette Hâtive*.

EXQUISITE.—Fruit, of immense size, being ten and a half inches in circumference, and weighing nine and a half ounces; roundish oval in shape, marked with a distinct suture, and terminated at the apex by a sharp nipple. Skin, yellow as that of an apricot, with a dark crimson mottled cheek on the side next the sun. Flesh, deep yellow, veined and stained with deep blood-red at the stone, tender, melting, juicy, rich and vinous. Flowers, small. Leaves, with round glands.

This is a noble peach, and one of delicious flavour; it was raised in Georgia, U.S.A., and introduced to this country by Mr. Rivers. It ripens in the middle of September.

FLAT CHINA (*China Peach; Java Peach*).—The shape of this peach is very remarkable. It is quite flat and deeply hollowed, both at the crown and the stalk, so that a section of it is somewhat like the figure ∞ . It is about two inches and a half in diameter, and not more than three quarters of an inch thick. Skin, pale yellow, mottled with red on the side next the sun. Flesh, pale yellow, red at the stone, and of good flavour. Flowers, large. Leaves, with kidney-shaped glands.

It first fruited in the garden of Mr. Braddick, of Thames Ditton, who sent it to the Horticultural Society in 1819. All the trees existing at the time in this country were killed by the severe frost of 1838, and it was again introduced by the Royal Horticultural Society in 1868 from the Continent.

Forster's Early. See *Grosse Mignonne*.

French Galande. See *Bellegarde*.

French Magdalen. See *Red Magdalen*.

French Mignonne. See *Grosse Mignonne*.

FROGMORE GOLDEN.—This is one of the yellow-fleshed, or apricot peaches, raised by Mr. Ingram, gardener to Her Majesty at Frogmore. The fruit is medium sized, of a deep apricot colour, and bright red next the sun. The flesh is tender, very juicy, separating from the stone, and with a rich vinous flavour.

This is remarkable for its earliness. It ripens against a wall in the end of July.

Galande. See *Bellegarde*.

GEORGE THE FOURTH.—Fruit, large, round, swollen on one side of the suture. Skin, yellowish white, dotted with red, and rich dark red next the sun, mottled with dark red where the two colours blend. Suture, deep at the summit. Stalk, set in a hollow depression. Flesh, pale yellow, rich, vinous, and juicy. Flowers, small. Leaves, with round glands.

Ripe early in September.

This is a very large and very excellent peach.

It was introduced from America several years ago, but is not now much in cultivation. It was raised in New York, the original tree having stood in the garden of Mr. Gill in Broad Street.

Golden Fleshed. See *Yellow Alberge*.

Golden Mignonne. See *Yellow Alberge*.

Golden Rath-ripe. See *Yellow Admirable*.

GREGORY'S LATE.—Fruit, large, ovate, and pointed. Skin, pale green on the shaded side, and with a dark red cheek, like Royal George, on the side next the sun. Flesh, very melting, vinous, sugary, and highly flavoured. Flowers, small. Leaves, with round glands.

Ripe in the end of September or beginning of October.

It is an excellent late melting peach, somewhat later than Late Admirable.

This was raised at Rendcombe in Gloucestershire, and introduced by Mr. William Gregory, nurseryman at Cirencester about the year 1849.

Griffith's Mignonne. See *Royal George*.

Grimwood's Royal Charlotte. See *Royal Charlotte*.

Grimwood's Royal George. See *Grosse Mignonne*.

Grosse Jaune. See *Yellow Admirable*.

Grosse Malecoton. See *Pavie de Pomphone*.

GROSSE MIGNONNE (*Avant*; *Early Purple Avant*; *Early Vineyard*; *Forster's Early*; *French Mignonne*; *Grimwood's Royal George*; *Johnson's Early Purple Avant*; *Neal's Early Purple*; *Padley's Early Purple*; *Ronalds' Galande*; *Royal Kensington*; *Royal Sovereign*;

Smooth-leaved Royal George; *Superb Royal*; *Grosse Mignonne Veloutée*; *Grosse Mignonne Ordinaire*; *Hâtive de Ferrières*; *Mignonne Veloutée*.—Fruit, large, roundish, somewhat flattened, and furrowed with a deep suture at the top, which seems to divide it in two lobes. Skin, pale greenish yellow mottled with red, and deep brownish red next the sun, covered with fine soft down. Flesh, pale yellow, red under the skin on the side next the sun and at the stone, rich and delicate, vinous, and highly flavoured. Stone, small, very rough. Flowers, large. Leaves, with round glands.

Ripe in the end of August and beginning of September.

This is one of the very best mid-season peaches. The tree, however, is delicate, and very liable to mildew; but there are some seedlings from it which preserve all the characters of the fruit with a hardier constitution of the tree.

The numerous synonyms which this variety possesses are an evidence of the favour in which it has been held. Its origin is unknown, but it has been in cultivation for upwards of two centuries, being mentioned by Merlet and all subsequent authors. From the fact of its reproducing itself from seed, nurserymen, with good faith, have introduced it from time to time as a new variety. Grimwood of the Kensington Nursery sent it out in George the Third's reign as Grimwood's Royal George. The late Mr. Lee of Hammersmith did so under the two names of Early Vineyard and Smooth-leaved Royal George. Neal (or Neil) a nurseryman, sold two plants of it to Mr. Padley, the king's gardener at Hampton Court, for five guineas, under the name of Neal's Early Purple, and hence Padley's name also appears among the synonyms. Shailer, of Chelsea, who raised the White Moss Rose, also sent it out under the name of Superb Royal, and Ronalds, of Brentford, sold it as Ronalds' Galande. It was called Royal Kensington by Forsyth, the royal gardener, who, when he went to Kensington in 1784, found it as a new peach sent with some others from France to the Queen.

Grosse Mignonne Hâtive. See *Early Grosse Mignonne*.

Grosse Mignonne Ordinaire. See *Grosse Mignonne*.

Grosse Mignonne Veloutée. See *Grosse Mignonne*.

Grosse Pêche Jaune Tardive. See *Yellow Admirable*.

Grosse Persèque Rouge. See *Pavie de Pompone*.

Grosse Violette. See *Violette Grosse*.

HALE'S EARLY.—Fruit, of medium size, round, and depressed on the apex, having a deep suture, one side of which is higher than the other. Skin, suffused with crimson, which is covered with broad broken streaks of darker crimson, dark red towards the sun. Flesh, pale yellow, tender, melting, and with a delicious flavour, scarcely at all coloured round the stone, which is red, and from which it separates. Flowers, large. Leaves, with round glands.

A very early American peach, which ripens early in August, before Early York, and is a very beautiful fruit when well coloured.

Hardy Galande. See *Violette Hâtive*.

Hâtive de Ferrières. See *Grosse Mignonne*.

HEMSKERK.—Fruit, medium sized. Skin, yellowish green, spotted with scarlet, bright red mottled with darker red next the sun. Flesh, greenish yellow throughout, rich and delicious. Stone, small, and smoother than that of any other peach. A good bearer. Flowers, large. Leaves, without glands.

Ripens in the end of August.

Hermaphrodite. See *Yellow Admirable*.

Hoffmann's. See *Morrisania*.

HONEY (*De Montigny*).—This is a curious oval-shaped peach of medium size, tapering at the apex into a sharp long nipple or beak, and marked with a distinct suture. Skin, covered with a very fine down, perfectly white, and splashed with broken bands or streaks of crimson. Flesh, perfectly white, with just a faint trace of red round the stone, from which it separates freely; very tender, melting, and juicy. Juice, abundant, sweet and rich, almost like a syrup. Flowers, large. Leaves, with kidney-shaped glands.

A very rich and delicious peach, quite novel in character, both in appearance and in flavour.

This is a Chinese variety, and was raised from seed sent to the Jardin des Plantes at Paris, by M. de Montigny, consul of France at Shanghai. The name of Honey Peach, which has been given it in England, is expressive of the peculiar richness of its flavour.

INCOMPARABLE.—Very similar to the Catherine, but not so good. Flesh, clingstone. Flowers, small. Glands, kidney-shaped.

INCOMPARABLE EN BEAUTÉ.—Fruit, large, round, and depressed at both ends. Skin, pale yellowish green in the shade, but streaked with crimson and covered with deep brownish red next the sun. Flesh, white, dark red at the stone, melting and juicy, vinous, and with a somewhat musky flavour. A very showy fruit, but is not of first-rate quality. Flowers, small. Leaves, with round glands.

Ripe in the middle of September.

Italian. See *Malta*.

Java Peach. See *Flat China*.

Johnson's Early Purple Avant. See *Grosse Mignonne*.

Judd's Melting. See *Late Admirable*.

Kew Early Purple. See *Royal Charlotte*.

LADY PALMERSTON.—Fruit, large and handsome. Skin, greenish yellow, marked with crimson. Flesh, pale yellow, separating from the stone; rich and melting. Flowers, small. Leaves, with kidney-shaped glands.

This is a remarkably fine late peach, and ripens in the end of September and beginning of October.

It was raised by Mr. Rivers from Pine Apple Nectarine.

LATE ADMIRABLE (*Judd's Melting; Motteux' Seedling*).—Fruit, very large, elongated, terminated with an acute swollen nipple. Skin, yellowish green, pale red and marbled, and striped with deep red next the sun. Suture, deep. Flesh, greenish white, with red veins at the stone; delicate, juicy, rich, and vinous. Flowers, small. Leaves, with round glands.

Ripe in the middle and end of September.

One of the best late peaches.

Late Chancellor. See *Chancellor*.

LARGE EARLY MIGNONNE.—Fruit, very large. Skin, pale straw colour, with a beautiful rosy blush on the side exposed to the sun. Flesh, melting, and very juicy, with a very rich flavour. Flowers, large. Leaves, with round glands.

This fine handsome peach is a week earlier than Early Grosse Mignonne. It was raised by Mr. Rivers from Belle Bauce in 1865.

LEOPOLD THE FIRST.—Fruit, very large, round, pitted at the apex, and marked with a distinct suture on one side. Skin, pale yellow, tinged with red, and very slightly or not at all washed with red next the sun. Flesh, tender, very melting, vinous, and perfumed. Flowers, large. Leaves, with round glands.

Ripe in the middle of October.

Lockyer's Mignonne. See *Royal George*.

Lord Fauconberg's. See *Royal Charlotte*.

Lord Montague's. See *Noblesse*.

Lord Nelson's. See *Royal Charlotte*.

LORD PALMERSTON.—Fruit, large. Skin, of a rather pale colour, having only a little red on the side next the sun. Flesh, remarkably firm and richly flavoured, deeply stained with red at the stone, to which it is slightly adherent, but not so much so as to bring it into the class of clingstones. Flowers, large and handsome, like those of Pavie de Pomponne. Leaves, with kidney-shaped glands, but occasionally they are round, and in some the glands are quite absent.

This is one of the best as it is one of the largest late peaches, and is ripe in the end of September and beginning of October.

This was raised by Mr. Rivers from Princess of Wales, which was raised from Pavie de Pomponne, and it retains in some measure the character of its grand-parent, in being very deeply stained with red at the stone, and having the flesh rather adherent.

Madeleine Blanche. See *White Magdalen*.

Madeleine de Courson. See *Red Magdalen*.

Madeleine Rouge. See *Red Magdalen*.

Madeleine Rouge à Petites Fleurs. See *Royal George*.

MAGDALA.—Fruit, medium sized, inclining to oval. Skin, nearly smooth, like that of a nectarine, creamy white, marbled and blotched

with crimson; and when fully exposed to the sun, grown against a wall, it is very highly coloured. Flesh, greenish, tender and melting, separating freely from the stone, and with an unusually rich and exquisite flavour. Flowers, large and very highly coloured. Leaves, with kidney-shaped glands.

This remarkably fine peach ripens in the beginning of September, in an orchard-house from the 4th to the 6th, but about a fortnight later against a wall.

It was raised by Mr. Rivers in 1865 from seed of Rivers' Orange Nectarine.

MALTA (*Belle de Paris; Italian; Malte de Normandie; Pêche de Malte*).—Fruit, large, roundish, flattened at the top. Skin, greenish yellow, blotched with dull purple next the sun. Suture, broad and shallow. Flesh, greenish, light red next the stone, rich, vinous, juicy, slightly musky, and deliciously flavoured. Bears carriage better than any other peach. Flowers, large. Leaves, without glands.

Ripe in August and September.

Mellish's Favourite. See *Noblesse*.

Mignon à Bec. See *À Bec*.

MIGNONNE DUBARLE.—Fruit, medium sized, roundish, inclining to oval, terminating with a well-defined nipple at the apex, and marked with a distinct suture. Skin, highly coloured, being entirely covered with bright red on the side next the sun. Flesh, tender, melting, very juicy, and richly flavoured. Flowers, large. Leaves, with round glands.

This delicious peach is a very early form of Grosse Mignonne, and ripens about eight days earlier than Early Grosse Mignonne.

Mignonne Hâtive. See *Early Grosse Mignonne*.

Mignonne Petite. See *Small Mignonne*.

Mignonne Veloutée. See *Grosse Mignonne*.

Millet's Mignonne. See *Royal George*.

Monstrous Pavie of Pompone. See *Pavie de Pompone*.

Monstrueuse de Doué. See *Reine des Vergers*.

Montagne. See *Montauban*.

Montagne Blanche. See *White Magdalen*.

MONTAUBAN (*Double Montagne; Montagne*).—Fruit, medium sized, roundish, narrow at the top. Skin, pale greenish yellow, red, marbled with darker red next the sun. Suture, distinct. Flesh, white to the stone, rich, and juicy. A good bearer. Flowers, large. Leaves, without glands.

Ripe in the end of August.

De Montigny. See *Honey Peach*.

MORRISANIA (*Hoffmann's; Morrison's Pound*).—Fruit, very large, round. Skin, dull greenish white, and brownish red next the sun.

Flesh, pale yellow, juicy, sugary, and richly flavoured. Flowers, small. Leaves, with round glands.

Ripe in the middle and end of September.

It is some years since this peach was introduced from America, but it has never found favour with our fruit growers. It was first distributed by Governor Morris, of Morrisania, near New York.

Motteux' Seedling. See *Late Admirable*.

MOUNTAINEER.—Fruit, large, roundish, somewhat pointed at the apex. Skin, nearly smooth, pale yellow, dotted with red on the shaded side, but dark red next the sun. Flesh, pale yellowish green, rayed with red at the stone, melting, juicy, and richly flavoured. Flowers, large. Leaves, with round glands.

A coarse peach, not worth cultivating. Ripe early in September.

Narbonne. See *Boudin*.

NECTARINE PEACH.—Fruit, very large, nearly three inches in diameter, and two inches and three-quarters high; ovate, terminating at the apex in a pointed nipple. Suture, well marked, particularly near the nipple. Skin, nearly quite smooth, like a nectarine, yellow, with a bright mottled red cheek next the sun. Flesh, semi-transparent, with a brilliant red next the stone, from which it separates freely, leaving only a few fibres attached; very richly flavoured, and with a fine refreshing briskness. Flowers, large. Leaves, with kidney-shaped glands, which are very small.

A very fine and handsome peach, which ripens just after Royal George, in the middle of September. It may be carried almost any distance, on account of its firm substance.

This was raised by Mr. Rivers from seed of a nectarine he imported from Holland, called Grand Noir.

Neil's Early Purple. See *Grosse Mignonne*.

New Royal Charlotte. See *Royal Charlotte*.

NIVETTE (*Dorsetshire*; *Veloutée Tardive*).—Fruit, round, elongated, depressed at the top. Skin, pale green, bright red with deep red spots next the sun, covered with a fine velvety down. Suture, shallow. Flesh, pale green, deep red at the stone, rich, and sugary. Flowers, small. Leaves, with round glands.

Ripe in the middle of September.

NOBLESSE (*Lord Montague's*; *Mellish's Favourite*).—Fruit, large, roundish oblong, terminating with a small nipple. Skin, pale yellowish green in the shade, delicate red, marbled and streaked with dull red and purple, next the sun. Flesh, white, tinged with yellow, slightly veined with red next the stone, juicy, sweet, and very luscious. Flowers, large. Leaves, without glands.

Ripe in the end of August and beginning of September. Tree, hardy and healthy.

It is very remarkable that a fruit bearing a French name should not be found in

any French work, or mentioned in any French catalogue. It has been cultivated in this country for upwards of a century and a half, and as I have recently discovered that it is a Dutch peach, it is not improbable that it was introduced by some of those eminent Dutch merchants who were distinguished as some of our greatest patrons of gardening in the time of Queen Anne and George the First.

Noire de Montreuil. See *Bellegarde*.

Noisette. See *Chancellor*.

Newington. See *Old Newington*.

OLD NEWINGTON (*Newington*).—Fruit, large, roundish, marked with a shallow suture. Skin, pale yellow in the shade, and fine red, marked with still darker red, on the side next the sun. Flesh, yellowish white, deep red at the stone, to which it adheres; of a juicy, rich, and very vinous flavour. Flowers, large. Leaves, without glands.

Ripe in the middle of September.

D'Orange. See *Yellow Admirable*.

OSPREY.—Fruit, very large, three inches and a half wide, and two inches and three-quarters high; oblate, depressed at the crown, from which issues a distinct suture towards the base. Skin, quite pale, assuming a creamy tinge next the sun with a slight stain of crimson. Flesh, very tender and melting, having a semi-transparent gelatinous appearance, with a deep crimson stain next the stone, to which it slightly adheres, and with a very rich, sweet, and sprightly flavour. Flowers, small. Leaves, with round glands.

This very handsome and excellent peach is ripe in an orchard-house in the middle of September.

Raised by Mr. Rivers from Pitmaston Orange Nectarine at the same time as Prince of Wales, about the year 1860.

Padley's Early Purple. See *Grosse Mignonne*.

Pavie Admirable. See *Boudin*.

PAVIE BONNEUIL.—Fruit, medium sized, roundish, with a nipple at the apex, marked on one side with a wide and rather deep suture. Skin, covered with fine down, greenish white, slightly coloured next the sun, and adhering closely to the flesh. Flesh, firm, white, sweet, and juicy, but not highly flavoured, and adhering closely to the stone. Flowers, large. Leaves, without glands.

This is a very late clingstone peach, which does not ripen against a wall in the open air till the second week in November, and after being gathered keeps long in the fruit-room. For orchard-house culture it may be well adapted on account of its lateness.

Pavie Camu. See *Pavie de Pompone*.

Pavie Monstrueuse. See *Pavie de Pompone*.

PAVIE DE POMPONE (*Gros Malecoton*; *Gros Perséque Rouge*; *Monstrous Pavie of Pompone*; *Pavie Camu*; *Pavie Monstrueux*; *Pavie Rouge de Pompone*; *Pavie Rouge*).—Fruit, immensely large and round,

terminated by an obtuse nipple, and marked on one side with a shallow suture. Skin, pale yellowish white, slightly tinged with green on the shaded side, and of a beautiful deep red next the sun. Flesh, yellowish white, deep red at the stone, to which it adheres; in warm seasons it is of a vinous, sugary, and musky flavour, but otherwise it is insipid. In this climate it rarely, if ever, attains perfection. Flowers, large. Leaves, with kidney-shaped glands.

Ripe in the middle and end of October.

Pavie Rouge. See *Pavie de Pompone*.

Pavie Rouge de Pompone. See *Pavie de Pompone*.

Pêche d'Abricot. See *Yellow Admirable*.

Pêche de Malte. See *Malta*.

Pêche Jaune. See *Yellow Alberge*.

Petite Mignonne. See *Small Mignonne*.

Petite Rosanne. See *Rosanna*.

Pound. See *Morrisania*.

Pourprée Hâtive. See *Early Purple*.

Pourprée Hâtive à Grandes Fleurs. See *Early Purple*.

Pourprée à Bec. See *À Bec*.

Pourprée Hâtive Vineuse. See *Belle Bauce*.

Pourprée Vineuse. See *Belle Bauce*.

Précoce de Savoie. See *Early Savoy*.

PRINCE EUGÈNE.—Fruit, medium sized, roundish. Skin, pale yellowish white, and when ripe of a pale waxen colour, faintly tinged with red next the sun. Flesh, melting, and somewhat deficient in flavour. Flowers, large. Leaves, with kidney-shaped glands.

Ripe in the end of August.

PRINCESSE MARIE.—Fruit, medium sized, roundish. Skin, yellowish white, dotted with pale red on the shaded side, and dark red on the side next the sun. Flesh, yellowish white, rayed with red at the stone; melting, juicy, rich, and vinous. Flowers, large. Leaves, without glands.

Ripens in the middle of September.

PRINCE OF WALES.—Fruit, very large, roundish, and rather flattened, being wider than high. Skin, covered with a thick down like Barrington, green on the shaded side, and dark red on the side next the sun. Flesh, greenish white, very tender, melting, and juicy, rather deeply stained with red next the stone, from which it separates freely; rich, sugary, and vinous. Flowers, small. Leaves, with kidney-shaped glands.

A very excellent late peach; ripe in the middle of September.

This was raised by Mr. Rivers from seed of Pitmaston Orange Nectarine.

PRINCESS OF WALES.—Fruit, very large and round, terminated by a nipple. Skin, cream-coloured, very slightly shaded with blush. Flesh, melting, juicy, and very richly flavoured; deep red at the stone, from which it separates. Flowers, large. Leaves, with round glands.

A fine and handsome fruit, raised by Mr. Rivers from seed of Pavie de Pomponne. It ripens in the middle and end of September.

PUCELLE DE MALINES.—Fruit, pretty large, round, and depressed, having a well-marked suture. Skin, very downy, clear yellow in the shade, but highly coloured with red next the sun, and marked with brown spots. Flesh, yellowish white, stained with red round the stone, melting, juicy, sugary, with a delicious perfume, and separating from the stone. Flowers, large. Leaves, without glands.

Ripens in the end of August and beginning of September.

This belongs to the Noblesse race, but it is not so good as that variety.

Purple Alberge. See *Yellow Alberge*.

Red Alberge. See *Yellow Alberge*.

Red Avant. See *Red Nutmeg*.

RED MAGDALEN (*French Magdalen; Madeleine de Courson; Madeleine Rouge*).—Fruit, rather below medium size, round, and flattened at the stalk. Skin, pale yellowish white in the shade, fine bright red next the sun. Suture, deep, extending on one side. Flesh, white, veined with red at the stone, firm, rich, sugary, and vinous. Flowers, large. Leaves, without glands.

Ripens in the end of August and beginning of September.

RED NUTMEG (*Avant Pêche de Troyes; Avant Rouge; Brown Nutmeg; Red Avant*).—Fruit, small, roundish, terminated by a small round nipple. Skin, pale yellow, bright red, marbled with dark vermilion, next the sun. Suture, distinct. Flesh, pale yellow, reddish under the skin on the side next the sun and at the stone, sweet and musky. Flowers, large. Leaves, with kidney-shaped glands.

Ripens in July and August, and valuable only for its earliness.

This was for many years the earliest of all peaches.

REINE DES VERGERS (*Monstrueuse de Doué*).—Fruit, very large, upwards of three inches in diameter; round and inclining to oval in its shape, marked with a suture that extends nearly over its entire circumference. Skin, pale green, thickly covered all over with red dots, which in some parts are so dense as to form red mottles, and next the sun it is entirely red. Flesh, greenish, very deep red next the stone, from which it freely separates; rather firm and solid, very juicy, and with a rich, sprightly, and vinous flavour. Flowers, small. Leaves, with kidney-shaped glands.

A valuable market peach from its large size and firm flesh. It ripens in the middle of September. The tree is very hardy, and is an abundant bearer.

RIVERS' EARLY YORK.—This is in every respect similar to the Early York, from which it was raised by Mr. Rivers, and only differs from it by having round glands on the leaves. The fruit is medium sized, and the skin is marbled with red. Flowers, large. Leaves, with round glands.

It is one of the best peaches for forcing, as it always sets well and produces a good crop. The tree does not suffer from mildew as the old Early York does, and this is altogether a very superior variety.

Ronalds' Brentford Mignonne. See *Bellegarde*.

Ronalds' Galande. See *Grosse Mignonne*.

ROSANNA (*Petite Rosanne*; *St. Laurent Jaune*).—Fruit, medium sized, roundish. Skin, yellow, deep purplish next the sun. Flesh, deep yellow at the circumference, and deep red at the stone; firm, rich, sugary, and vinous. Flowers, small. Leaves, with kidney-shaped glands.

Ripens in the middle of September. Tree bears well as a standard, and is very productive.

This is very different from Yellow Alberge, which is sometimes called Rosanna.

Royale. See *Boudin*.

ROYAL CHARLOTTE (*Grimwood's Royal Charlotte*; *Kew Early Purple*; *Lord Fauconberg's*; *Lord Nelson's*; *New Royal Charlotte*).—Fruit, rather large, roundish-ovate. Skin, pale white, deep red next the sun. Suture, moderately distinct. Flesh, whitish, pale red next the stone, juicy, rich, and vinous. Flowers, small. Leaves, without glands.

Ripens in the beginning of September.

ROYAL GEORGE (*Double Swalsh*; *Dubbele Zwolsche*; *Griffith's Mignonne*; *Lockyer's Mignonne*; *Madeleine Rouge à Petites Fleurs*; *Millet's Mignonne*; *Superb*).—Fruit, large, round, and depressed. Skin, very pale, speckled with red in the shade, marbled with deeper colour next the sun. Suture, deep, and broad at the top, extending round almost the whole circumference of the fruit. Flesh, pale yellowish white, very red at the stone, very juicy, rich, and highly flavoured. Flowers, small. Leaves, without glands.

Ripens in the end of August and beginning of September.

The first mention we have of the Royal George is by Switzer, who says it was raised by his "ingenious and laborious friend, Mr. Oram, of Brompton Lane." He describes it as "flattish and pretty large, with a dark red coat on the sunny side, the flower is one of the large whitish kind." "Earlier than the Anne, of great esteem, and inferior to none that comes after it." At the time Switzer wrote this account of it (1724), George the First was on the throne, and, no doubt, the peach was named in honour of him. This must therefore have been the original Royal George. But that which is now cultivated under this name is a very different variety with small flowers, which seems to have superseded the original one. This is not surprising, when we find from his account that "such is its aversion to

unite with stocks in general, and so sad a destruction does it make in the nursery stocks, that I find all nurserymen are weary of it."

There is every probability that the high reputation the Royal George of Oram attained, and the difficulty of its propagation, induced other cultivators to substitute a variety which could be more easily multiplied, and this they found in Millet's Mignonne, which was also new at the same time, and was introduced by Millet, a market gardener at North End, Fulham, and it has continued to represent the Royal George ever since. So late as the beginning of the present century Forsyth describes the flowers of Royal George as large.

I quite believe that the original Royal George of Oram was a seedling from Grosse Mignonne, and little different from that variety; and not improbably it may have been what Grimwood afterwards grew as Grimwood's Royal George, which is a form of Grosse Mignonne. This being so, the difficulty of propagation is easily explained, for the Grosse Mignonne requires to be budded on the Pear Plum.

Royal Kensington. See *Grosse Mignonne*.

Royal Sovereign. See *Grosse Mignonne*.

St. Laurent Jaune. See *Rosanna*.

SALWEY.—Fruit, medium sized, round. Skin, of a deep rich yellow colour. Flesh, deep orange colour, very melting, juicy, and vinous. Flowers, small. Leaves, with kidney-shaped glands.

Ripe in the end of October and beginning of November.

This is a very excellent late variety. The skin and flesh are like those of an apricot, and the latter is very juicy and highly flavoured.

It was raised by Colonel Salwey from a peach stone brought from Italy, and was introduced by Mr. Charles Turner, of Slough.

Sandalie. See *Yellow Admirable*.

Scandalian. See *Yellow Admirable*.

Seedling Noblesse. See *Alexandra*.

SHANGHAI (*Chang-hai*).—Fruit, very large, roundish. Skin, pale yellowish green on the shaded side, and light red next the sun. Flesh, pale yellow, very deep red at the stone, to which some of the strings adhere; melting, juicy, and richly flavoured. Flowers, large. Leaves, with kidney-shaped glands.

Ripens in the middle of September. The tree is an excellent bearer, and requires a very warm situation to ripen the fruit properly. It was introduced from China by Mr. Fortune.

SIEULLE.—Fruit, large and handsome, roundish, inclining to oval, and not unlike Barrington in shape. Skin, covered with coarse down, greenish and dark red on the side next the sun. Flesh, yellowish white, tender, juicy, and richly flavoured, deeply stained with red next the stone, from which it separates freely. Flowers, small. Leaves, with kidney-shaped glands.

An excellent peach. Ripe in the end of September.

SMALL MIGNONNE (*Petite Mignonne*).—Fruit, small, roundish, flattened at the base, marked on one side with a deep suture. Skin, yellowish white in the shade, and bright red next the sun. Flesh,

white, pale red next the stone, from which it separates, melting, very juicy, rich, and excellent. Stone, small and oblong. Flowers, small. Leaves, with kidney-shaped glands.

Ripens early in August, after the Red Nutmeg, and is one of the best early peaches. The tree is well adapted for pot culture.

Smith's Early Newington. See *Early Newington*.

Smooth-leaved Royal George. See *Grosse Mignonne*.

SPRINGROVE.—Fruit, medium sized. Skin, pale green in the shade, bright red next the sun. Excellent, very much resembles Acton Scot. Flowers, large. Leaves, with round glands.

Ripens in the end of August and beginning of September.

Steward's Late Galande. See *Chancellor*.

STUMP THE WORLD.—Fruit, large, nine inches and a quarter in circumference, roundish, inclining to roundish-oval, flattened, and rather pitted at the apex; the suture shallow, and passing a little beyond the apex. Skin, pale yellowish white, finely dotted with red, and with a good deal of colour next the sun. Flesh, white, very melting and juicy, rich, and deliciously flavoured. Flowers, small. Leaves, with round glands.

An American variety, which has not attained the excellence in this country which it is reputed to have in the United States.

SULHAMSTEAD.—Fruit, roundish, depressed. Skin, pale yellowish green, with fine red next the sun. Flesh, very excellent. This very much resembles the Noblesse. Flowers, large. Leaves, without glands.

Ripens in the end of August and beginning of September.

Superb. See *Royal George*.

Superb Royal. See *Grosse Mignonne*.

SUSQUEHANAH.—Fruit, very large, nearly round. Skin, rich yellow, with a beautiful red cheek extending nearly over the whole surface. Flesh, yellow, sweet, juicy, with a rich vinous flavour.

A large, handsome peach; ripe in the middle of September. The Rev. William Kingsley, of South Kelvington, near Thirsk, has grown this in great perfection. He informed me "one weighed well over the pound, and was twelve inches and three-quarters in girth. I gave it away, and it was not eaten for nearly a week, and was then said to be excellent."

TETON DE VÉNUS.—Fruit, elongated, larger than the Boudin, but much paler, having but little colour next the sun, and pale yellowish white in the shade, surmounted by a large turgid nipple. Flesh, white, red at the stone, from which it separates, delicate, sugary, and very rich. Flowers, small. Leaves, with round glands.

Ripens in the end of September.

This is quite distinct from Late Admirable, with which it is sometimes made synonymous.

THAMES BANK.—Fruit, about the size of Late Admirable, and rather more oblong in shape. Skin, deep orange yellow, marked on the side next the sun with several broken streaks of crimson. Flesh, tender, melting, and juicy, and, for a yellow-fleshed peach, highly flavoured.

This is a good late yellow-fleshed peach, and is highly ornamental in the dessert. It was raised by Mr. Rust, gardener to L. Sullivan, Esq., Broom House, Fulham.

VANGUARD.—The only apparent distinction between this and the Noblesse is in the habit of the trees, which in Vanguard is more robust and hardy than in the Noblesse; and the maiden plants rise with a prominent leader, while the Noblesse makes a roundheaded bush. Flowers, large. Leaves, without glands.

VAN ZANDT'S SUPERB.—Fruit, above medium size, oval. Skin, pale waxen yellow, almost smooth, and delicately mottled with red on the side next the sun. Flesh, separating freely from the stone, tender and melting, richly flavoured. Flowers, small. Leaves, with round glands.

An excellent American peach. Ripe in the middle and end of August.

Veloutée Tardive. See *Nivette*.

Vineuse de Fromentin. See *Belle Bauce*.

Vineuse Hâtive. See *Belle Bauce*.

VIOLETTE HÂTIVE (*English Galande; Hardy Galande*).—This is evidently a variety of Bellegarde or French Galande, but is not so large in the fruit, and of a paler colour, although it also is of dark red colour next the sun. Flowers, small. Leaves, with round glands.

This variety may readily be distinguished by nurserymen, as it grows freely on the Mussel, while the Bellegarde requires the Pear-Plum or Brompton Stock.

A large and very excellent peach, ripening in the middle of September.

WALBURTON ADMIRABLE.—Fruit, large and round. Skin, pale yellowish green on the shaded side, and crimson, mottled with a darker colour, next the sun. Flesh, yellowish white, melting, juicy, rich, and highly flavoured. Flowers, small. Leaves, with round glands.

This is one of the best late peaches, and ripens in the end of September and beginning of October. The tree is very hardy and a good bearer.

This was raised at Walburton, near Chichester in Sussex.

WASHINGTON RATH-RIPE.—Fruit, above medium size, round, and marked with a delicate suture. Skin, greenish yellow, or rather

yellowish green, for the green predominates, and very considerably mottled all over with deep red. Flesh, firm, yellow, with sometimes a greenish tinge, and with a slight trace of red next the stone, from which it separates freely; very tender and juicy, with a rich vinous flavour. Flowers, small. Leaves, with round glands.

This is an excellent peach, deserving of general cultivation. It ripens about the middle of August. From the firmness of the flesh it bears carriage well.

White Avant. See *White Nutmeg*.

WHITE MAGDALENE (*Madeleine Blanche; Madeleine Blanche de Loisel; Montagne Blanche*).—Fruit, medium sized, roundish, flattened at the base, and divided by a deep suture which extends from the base to the apex, and terminates in a very slight nipple, which is sometimes wanting. Skin, easily detached from the flesh, yellowish white in the shade, and delicately marked with red next the sun. Flesh, white, with some yellowish veins running through it, which are tinged with red next the stone, from which it separates; juicy, melting, rich, sugary, and slightly vinous. Flowers, large. Leaves, without glands. Ripe in the middle of August.

WHITE NUTMEG (*Avant Blanche; White Avant*).—Fruit, small, roundish, terminated by a pointed nipple, and divided by a deep suture, which extends from the base to the apex. Skin, white in the shade and lightly tinged with pale red next the sun. Flesh, white even to the stone, from which it separates; rich, sugary, and perfumed. Flowers, large. Leaves, without glands. Ripe in the middle of July.

YELLOW ADMIRABLE (*Abricotée; Admirable Jaune; de Burai; Golden Rath-ripe; Grosse Jaune; Grosse Pêche Jaune Tardive; d'Orange; Pêche d'Abricot; Scandalie; Sandalie; Hermaphrodite; Scandalian*).—Fruit, very large, roundish, narrowing towards the crown, where it is somewhat flattened, and from which issues a shallow suture, which diminishes towards the base. Skin, fine yellow in the shade, and washed with light red on the side next the sun. Flesh, firm, deep yellow, tinged with red under the skin, and at the stone, from which it separates; and of a rich sugary flavour, resembling both in colour and taste that of an apricot. Flowers, large. Leaves, with kidney-shaped glands.

Ripe in the middle and end of October.

YELLOW ALBERGE (*Alberge Jaune; Gold Fleshed; Golden Mignonne; Pêche Jaune; Purple Alberge*).—Fruit, medium sized, round, divided by a deep suture, which extends from the base to the apex, where it terminates in a considerable depression. Skin, adhering to the flesh, covered with fine down, of a deep rich golden yellow on a portion of the shaded side, and deep red on the other, which extends

almost over the whole surface of the fruit. Flesh, deep yellow, but rich vermilion at the stone, from which it separates, and of a rich vinous flavour. Flowers, small. Leaves, with round glands.

Ripe in the beginning of September.

This in favourable situations succeeds well as a standard, and is frequently grown in nurseries under the name of Rosanna, but erroneously.

LIST OF SELECT PEACHES.

ARRANGED IN THE ORDER OF RIPENING.

*Those marked thus * are suitable for small collections.*

*Early Beatrice	Rivers' Early York	*Bellegarde
*Early Louise	Early Albert	*Magdala
*Early Rivers	Early Silver	Barrington
Frogmore Golden	*Grosse Mignonne	*Osprey
Early Grosse Mignonne	Royal George	Walburton Admirable
Dagmar	*Nectarine Peach	Gregory's Late
*Dr. Hogg	*Alexandra	*Lord Palmerston
Early Victoria	*Noblesse	Desse Tardive

PEARS.

ABBÉ EDOUARD (*Edouard's Schmalzbirne*).—Fruit, small, or below the medium size, two inches and a quarter broad, and two and a half high; roundish and inclining to turbinate. Skin, bright green at first, but as it ripens becoming a clear yellow, and of a deep golden yellow on the side next the sun, and strewed with brown dots. Eye, small and closed, set in a shallow depression. Stalk, thin and woody, an inch long, and obliquely inserted on the apex of the fruit, with a fleshy swelling at its base. Flesh, white, half buttery, melting and very juicy, sweet, and with a finely perfumed flavour.

A good pear, but not possessing any particular merit to recommend it as an addition to existing varieties. It ripens in November, and is very soon gone.

The tree is of an upright habit of growth, and forms a good pyramid. It succeeds well on the quince, and is an excellent bearer.

This is seedling No. 2015 of Van Mons, and first bore fruit in 1848.

Abbé Mongein. See *Uvedale's St. Germain*.

ABBOTT.—Fruit, medium sized; obovate, inclining to pyriform, widest at the centre, and tapering to either extremity. Skin, bright green at first, but changing as it ripens to yellowish; it is strewed all over with grey and crimson dots, has a blush of crimson on the side

next the sun, and is marked here and there with traces of russet and with a patch round the stalk. Eye, open, with erect stout segments, and placed in a wide and shallow basin. Stalk, rather obliquely inserted by the side of a fleshy lip, slightly depressed. Flesh, white, buttery, melting and juicy, but slightly gritty, with a sweet and agreeably perfumed flavour.

A second-rate American pear, which ripens in the end of September and beginning of October, and which is unworthy of cultivation.

Abundance. See *Ah! Mon Dieu*.

ACHALZIG.—Fruit, large, three inches long, and two inches and three-quarters broad; abruptly pyramidal. Skin, green at first, but becoming of a lemon-yellow colour as it attains maturity, and strewed with white and grey dots, and is rather rough to the feel from being covered with small cracks. Eye, open, set in a wide shallow basin. Stalk, two inches long, somewhat obliquely inserted, with a swelling on one side of it. Flesh, yellowish white, slightly gritty, melting, sweet, and richly flavoured.

This pear ripens in October, and continues in use for a month afterwards. It is a Crimean variety sent into Europe by Mr. Hartwiss, the superintendent of the royal garden at Nikita.

ACHAN (*Black Achan; Red Achan; Winter Achan; Black Bess of Castle Menzies*).—Fruit, below medium size; turbinate, but frequently also of an obovate shape when grown to a large size, flattened at the apex. Skin, greenish yellow on the shaded side, and strewed with grey russet patches and dots. On the side next the sun it is of a dull brown ferruginous red, covered with large grey russet dots or freckles. Eye, large and open, with broad dry reflexed segments, and slightly depressed. Stalk, an inch long, obliquely inserted under a large prominent lip, and surrounded with thin russet. Flesh, tender, buttery, juicy, sugary, with a rich and aromatic flavour.

A Scotch dessert pear of first-rate quality; ripe in November and December. The tree is a very abundant and regular bearer, particularly when it has acquired age.

The description here given is as the fruit is grown in Scotland, where it is justly reckoned one of the finest, if not the finest, winter pear; but, singularly enough, when grown in the southern counties of England, it loses entirely its good properties. It is evidently one of those fruits that require to be grown and ripened gradually, for in the south, where it acquires much greater dimensions than it does in the north, the flesh is pasty and insipid, and the fruit does not last beyond the middle part of October. I have seen this variety grown in some of the cold and exposed parts of England in great perfection, as from Delamere Forest in Cheshire, and some parts of Yorkshire.

Now that so many new varieties of pears have been introduced of late years, our northern gardeners are not so confined to the Achan as their ancestors were, and it has now to encounter many a formidable rival. But the time was when this variety was with them the very ideal of a winter pear, to which nothing could

even approach. Some years ago, before the railways were in existence, a Scotch gardener of the old school set out from a northern port by sailing-smack on a visit to London. Being a man in easy circumstances, a little adventurous, and of an inquiring mind, he wanted to extend his knowledge and see how gardening was managed in the south. This good man was one of the old school even in those days, and had formed his own notions of things. His attire consisted of the time-honoured blue coat, with large yellow buttons, yellow waistcoat, and his nether garments and leggings were drab. He carried a stout umbrella, which, like himself, was inclined to corpulency. Among the places he visited was the Chiswick Garden, of the Horticultural Society, and, being in the autumn, he was introduced to the fruit-room. His attendant showed him all the new pears, which at that time had not long fruited in this country. He tasted first one and then another, but none of them in his estimation could approach the Achan. He was assured that they were infinitely superior to that variety, and that in the south it was not of any account. Still he insisted there was no pear like the Achan. Beurré Diel, Beurré Bosc, and even Marie Louise, were all tried in succession, but the invariable reply was, "There 's nane o' them like the Achan." At last a fine showy fruit of bright yellow colour and a glowing red cheek was presented. "What ca' ye that?" said our friend. "That's the Achan," said the attendant. This *argumentum ad hominem* seemed too much for him, as he stared at his informant in blank astonishment; but he was not to be driven from his position, and, with an indignant assurance, he replied, "Na, na, that canna be *oor* Achan."

I have never been able to trace the origin of the name of this pear, but I have no doubt but that it was introduced into Scotland from Norway at a very early period. When it is considered how close the relations were that existed between Scotland and Scandinavia, there is every reason to believe that this is its origin. I am strengthened in this belief from having seen it at the International Fruit Show of 1862, in a collection from Norway, under the name of Bouchrefin.

The variety that is grown in some parts of Scotland under the name of Grey Achan is the Chaumontel.

Ach Mein Gott. See *Ah! Mon Dieu*.

ACIDALINE.—Fruit, above medium size, three inches and a half high and two inches wide; obovate. Skin, shining, bright green at first, but changing to yellowish green as it ripens; on the side next the sun it is somewhat mottled with red, and the whole surface is strewn with reddish brown dots. Eye, small, with short segments, set in a round shallow basin. Stalk, thin. Flesh, yellowish white, half buttery and half melting, gritty at the core, very juicy, and with a brisk subacid flavour.

An October pear, with nothing but its acidity to recommend it.

This is a seedling of Van Mons, and was sent to the Horticultural Society of Paris in 1833, under the number of 1253, and, being so very acid, was called Acidaline. In his catalogue under this number Van Mons says, "Forme de Beurré d'Hiver, excellente; très à propager."

ADAM (Beurré Adam).—Fruit, below medium size, two inches and a quarter wide, and about two inches and three-quarters long; doynné-shaped, even and regularly formed. Skin, smooth, of a greenish yellow, and mottled all over with very pale grey russet, which here and there runs into patches. Eye, small, with star-like segments, and set level with the surface. Stalk, three-quarters of an inch long, stout, and woody, inserted in a narrow cavity. Flesh, yellowish, melting, slightly gritty, sweet, but not richly flavoured, and with slight Muscat aroma.

A dessert pear of scarcely second-rate quality; ripe in the end of October, when it becomes rotten at the core, if not carefully watched.

ADAMS.—Fruit, large and pyriform. Skin, smooth, deep yellow; shaded with red on the side exposed to the sun, and covered with russet dots. Eye, small and closed, not at all depressed, but placed even with the surface. Stalk, short and stout, fleshy at the base, and obliquely inserted on the apex of the fruit without any depression. Flesh, white, fine-grained, melting, and juicy, with a brisk, sweet, and agreeable flavour, and nicely perfumed.

An American pear, in use during September and October. It is esteemed in America as a fruit of first-rate quality, but in this country it possesses no great merit.

Adam's Flesh. See *Chair à Dames*.

ADÉLAÏDE DE RÈVES.—Fruit, about medium size, three inches long, and rather more than two inches and a half wide; short pyriform, inclining to turbinate, even and regular in its outline. Skin, smooth, of a bright green colour at first, but becoming lemon-yellow as it attains maturity, strewed with dots and patches of brown russet, particularly at the two extremities, and sometimes with a faint tinge of pale crimson on the side next the sun. Eye, uneven, sometimes wanting, with stiff segments, and set in a rather deep cavity. Stalk, an inch and a half long, slender, curved, and woody, inserted without depression on the apex of the fruit, and with a fleshy excrescence at its base. Flesh, white, tender, melting, very juicy, sugary, and with a richly-flavoured and vinous juice.

An excellent pear, ripe in the end of October. Though an excellent autumn pear it is not superior to many other well-known sorts that ripen at the same season.

It is a posthumous seedling of Van Mons, and was named by M. Bivort in honour of Madame Adélaïde de Rèves.

Adèle de St. Ceran. See *Adèle de St. Denis*.

ADÈLE DE ST. DENIS (*Adèle; Adèle de St. Ceran*).—Fruit, medium sized; obtuse pyriform, more swollen on one side of the axis than the other. Skin, greenish yellow, dotted and mottled with cinnamon-coloured russet. Eye, large and open, with short segments, and set in a slight depression. Stalk, three-quarters of an inch long, slender, woody, curved, attached to the end of the fruit without depression. Flesh, whitish, melting, juicy, sweet, and slightly perfumed.

A dessert pear of good quality; ripe in the beginning of October and continuing in use till November.

This was raised by M. Guérand, living at St. Denis, close to Paris, and was named Adèle in compliment to his daughter. There is much confusion subsisting between this and Baronne de Mello. The latter is always entirely covered with dark brown russet except a little on the shaded side, while this is greenish yellow and merely mottled with dots and patches of cinnamon-coloured russet. The fruit I received from M. André Leroy of the true Adèle de St. Denis in 1866 fully illustrated the description given above, and the much paler and less russet is a sufficient distinction.

ADÈLE LANCELOT.—Fruit, medium sized ; pyriform, even, and regular in its outline. Skin, yellow, tinged all over with green, and with a brownish tinge on the side next the sun. Eye, open, with long segments, set in a deep basin. Stalk, an inch and a half long, stout, and curved, inserted without depression on the apex of the fruit. Flesh, dry, not juicy, and insipid.

Ripe in October and November, when it early becomes mealy.

Admiré Joannet. See *Admiré Joannet*.

AH ! MON DIEU (*Mon Dieu ; D'Amour ; Bon Dieu ; D'Abondance ; Petite Fertile ; Jargonelle d'Automne ; Belle Fertile ; Poire Benite ; Mont Dieu ; Rothpunctirte Liesbesbirne ; Lieb-birne ; Haberbirne ; Herbst Jargonelle ; Ach Mein Gott ; Liebesbirne ; Gezeegende Peer*).—Fruit, small, about two inches wide and rather more than two inches and a quarter long ; obovate. Skin, smooth, pale green at first, but changing as it ripens to pale lemon-yellow on the shaded side, and almost covered with crimson, which is dotted and streaked with darker crimson on the side next the sun. Eye, small, half open, with stout erect segments, and set in a very shallow depression. Stalk, an inch long, slightly curved, and inserted by the side of a swollen lip, or with fleshy rings at its base, and without being depressed. Flesh, yellowish white, tender, very juicy, with a fine sugary and perfumed flavour.

A nice little autumn pear, ripe in September ; but, like many other sorts of that season, it does not keep long after being gathered, it generally becoming mealy about ten days afterwards.

The tree is a very abundant and regular bearer, and succeeds well as a standard or pyramid, whether on the pear or the quince stock. It is a strong and robust grower.

This variety is nearly allied to the Rousset de Rheims, to which it bears some resemblance in the habit of the tree, as well as in the appearance of the fruit. It is called *Belle Fertile*, from its great productiveness ; and it is said that Louis XIV., when he saw the tree covered with such a quantity of fruit, exclaimed, " Ah ! mon Dieu ! " hence the origin of its name. I have preferred here the original name to that of *d'Amour*, adopted in the Horticultural Society's Catalogue, and by which, Duhamel states, it is known in some parts of France, to prevent any confusion between this and the *Tresor* of Duhamel, which is also called *d'Amour*, and which is a fruit of very large size.

Albert. See *Beurré d'Amanlis*.

Albertine. See *Doyenné Boussoch*.

ALEXANDER.—Fruit, medium sized ; irregularly obovate, inclining to oblong, somewhat one-sided. Skin, yellowish green, dotted, striped, and splashed with russet, and slightly tinged with red next the sun. Eye, small and partially closed. Stalk, slender, rather long, curved, fleshy at its insertion, and inserted in a moderately deep cavity by the side of a fleshy lip. Flesh, white, a little coarse and gritty, very juicy, melting, sugary, and rich.

An American pear, said to be of good quality.

ALEXANDRE BIVORT.—Fruit, medium sized ; turbinate, inclining to pyriform, even and regular in its outline. Skin, smooth at first, of a clear, lively, shining green, marked with a few brown spots and sprinkled with russet, and with a brown russet patch round the stalk ; as it ripens it assumes a yellow colour. Eye, small, irregular, set in a wide shallow basin. Stalk, about three-quarters of an inch long, straight and stout, inserted in a small narrow cavity. Flesh, fine-grained, tender, buttery, and melting ; white with a rosy tinge, very juicy, sugary, and finely perfumed.

A first-rate dessert pear ; ripe in the end of December and beginning of January.

This variety was raised from seed by M. Berckmans, and in 1848 was named in honour of M. Alexandre Bivort, the Belgian pomologist.

ALEXANDRE DE RUSSIE (*Kaiser Alexander ; Beurré Alexandre*).—Fruit, above medium size, three inches and a half long and two inches and three-quarters at the widest part. It is somewhat of a pyramidal shape, and slightly curved, and diminishes more towards the stalk than the eye ; the surface is very uneven and knobbed. Skin, smooth, of a light green colour at first, but becoming yellowish green as it ripens, and with a tinge of brownish red on the side which is exposed to the sun, where, also, it is wholly or partially covered with fine pale brown russet, either in streaks or large patches. Eye, open, with generally stiff and long segments, set in a shallow and narrow basin, surrounded with rather prominent plaits. Stalk, stout and fleshy, three-quarters of an inch long, inserted a little on one side, in a small narrow cavity, with a fleshy protuberance on one side of it. Flesh, white and gritty, but very juicy, tender, and buttery, with a rich aromatic and sugary flavour.

An excellent dessert pear ; ripe in the end of October, and continues in use about a fortnight. The time to have it in perfection is when the skin becomes yellowish.

The tree is a strong grower, and attains a large size. It succeeds well as a standard, and is an excellent bearer.

It was raised by M. Bouvier, of Jodoigne, in Belgium, and named in honour of the Emperor Alexander of Russia.

ALEXANDRE LAMBRÉ.—Fruit, even and handsomely shaped, roundish obovate, inclining to doynné shape. Skin, smooth and shining, of a pale lemon-yellow colour, strewed with minute russety dots and slight markings of russet, and having a deeper shade of yellow on the side next the sun. Eye, small and open, with erect tooth-like segments, set in a shallow saucer-like basin. Stalk, upwards of an inch long, curved, fleshy at the base, and inserted in a shallow cavity ; sometimes it is not depressed, but inserted on the apex of the fruit. Flesh, white, half melting, and juicy. Juice, sweet and perfumed, but with little character to recommend it.

In Belgium this is considered a first-rate variety, and is represented as being buttery and melting. In this country I have never as yet

seen it, even of second-rate quality. In 1857 it was coarse-grained and not at all juicy; in 1858 it was only half melting and positively astringent; while in 1861 it was only passable. It ripens in November.

This is a seedling of Van Mons, and was distinguished in his collection under the number 2194. It fruited in 1844, and was named by M. Bivort in honour of his grandfather, M. Alexandre Lambré, an extensive amateur arboriculturist.

ALEXANDRINA BIVORT.—Fruit, medium sized, three inches and a quarter high, and the same in diameter; roundish ovate. Skin, smooth, bright green, faintly coloured on the side next the sun, and irregularly strewed with minute russet points, changing as it ripens to golden yellow, tinged with crimson. Eye, open, irregular, with broad thick segments, and set in a wide plaited basin. Stalk, an inch and a quarter to an inch and a half long, slender, curved, fleshy at the point where it is inserted on the apex of the fruit, without depression. Flesh, fine-grained, melting, and juicy, sugary and perfumed.

A good but not first-rate September pear. It ripens about the third week, and soon decays.

This was raised by M. Bivort, of Haelen, in Belgium, and was dedicated to his wife. It was first brought into notice in 1847.

ALEXANDRINE DOUILLARD.—Fruit, large, three inches and a half high and two inches and three-quarters wide; pyriform. Skin, yellowish grey, becoming brighter at maturity. Eye, small, with downy segments, placed in a slightly depressed basin. Stalk, three-quarters of an inch long, slender, curved, swollen at the point of junction with the fruit, and inserted in a slight cavity. Flesh, white, fine-grained, juicy, agreeably flavoured, sweet, and perfumed.

A dessert pear; ripe in November and December. The tree is very vigorous in its growth, and healthy; it forms a handsome pyramid, and is well adapted for a standard.

This variety was raised by M. Douillard, jun., architect, of Nantes, and first produced fruit in 1849.

ALEXANDRINE MAS.—Fruit, medium sized, three inches wide and three and a half long; pyriform, often ventricose, irregular and bossed in its outline. Skin, thick, firm, of a clear bright green, regularly strewed with an immense number of dark brown dots; occasionally it has a little russet in the basin of the eye, and sometimes a few spots on the base of the fruit; when it ripens the ground becomes straw-coloured and somewhat golden on the side next the sun, where there is rarely a shade of brown red. Eye, small, closed, with thick short erect segments placed in a narrow and rather deep cavity. Stalk, short, very stout, and unusually thick at the ends. Flesh, whitish, quite melting although rather firm, juicy, rich, sugary, and perfumed like the *Passe Colmar*.

A very excellent late pear, in use during April and May. The tree succeeds well on the quince, and it makes a good standard when grown

on the pear stock. It requires a very warm situation to have the fruit properly ripened, and in this country it will require the protection of a wall.

This valuable late pear was raised from seed of *Passe Colmar* in 1850 by my esteemed friend M. A. Mas, of Bourg (Ain), President of the Société Pomologique of France, and was named in honour of *Madame Mas*.

ALPHA.—Fruit, medium sized ; obovate, inclining to oblong. Skin, smooth, pale yellowish green on the shaded side, and pale brown, dotted with minute reddish dots, on the side exposed to the sun. Eye, open, with short rigid segments, and set in a round basin. Stalk, an inch long, not deeply inserted. Flesh, white, tender, buttery, and pleasantly flavoured.

A dessert pear, of second-rate quality ; ripe in October. The tree is an excellent bearer, and succeeds well as a standard, grows with moderate vigour on the quince, and does not form a good pyramid. It is better adapted for a standard or half-standard. It was raised by Dr. Van Mons.

ALPHONSE KARR.—Fruit, about medium sized, two inches and a half wide, and about the same high ; roundish ovate, even and regular in its outline, pinched in towards the stalk. Skin, entirely covered with a crust of cinnamon russet. Eye, very small and open, set almost level with the surface. Stalk, slender, half an inch long, inserted in a small round cavity. Flesh, yellowish, crisp, coarse grained, rather sweet, and with a slight perfume.

An inferior pear ; ripe in the beginning of November. The French pomologists describe it as a variety of the first quality, and no doubt it is so in that climate.

It was raised by Major Espéren, of Malines, and first fruited in 1849.

ALTHORP.—This variety is enumerated in the Catalogue of the Horticultural Society as having once existed in the Society's Garden, but now either lost or discarded as unworthy of cultivation. It is described as of medium size, obovate shape, green on the shaded side, and brown on the other. Flesh, buttery.

It is of second-rate quality as a dessert pear, is ripe in November, and the tree succeeds as a standard.

ALTHORP CRASANNE.—Fruit, rather above the medium size, two inches and three-quarters wide, and two inches and a half high ; roundish obovate, widest in the middle, and tapering gradually to the apex, which is somewhat flattened, but rounding towards the stalk. Skin, pale green, with a slight tinge of brown on the side exposed to the sun, and covered with minute russet dots. Eye, rather large and open, placed in a shallow and slightly plaited basin. Stalk, an inch and a half long, slender, curved, and not deeply inserted. Flesh, white, buttery, and juicy, with a rich and slightly perfumed flavour.

A dessert pear of the finest quality, which ripens in October, and

continues in use till December. The tree is hardy, vigorous, and an excellent bearer.

It succeeds best as a standard, and is found to produce fruit of superior quality even in soils that are unfavourable to the growth of pears generally.

This esteemed variety was raised by Mr. T. A. Knight, and first produced fruit in 1830. Mr. Knight says: "As a dessert pear the Althorp Crasanne is, to my taste, the best; and its rose-water flavour will please where musk offends."

AMADOTTE (*Damadote; Madot; Dame Houdotte; Muskirte Winteramadot; L'Amadot Musqué d'Hiver*).—Fruit, medium sized, two inches and three-quarters wide, and the same in height; of a roundish obovate shape, and flattened at the apex. Skin, thin, of a pale green colour, which changes as it ripens to clear lemon-yellow; but where exposed to the sun it is of a deeper yellow and faintly tinged with red. In some parts it is thickly marked with rough, brown, russety dots, particularly round the eye, and sometimes it is entirely covered with fine cinnamon russet, except on some parts that are very much shaded, and then the ground colour appears. Eye, half open, with long acuminate segments, and placed in a small and sometimes pretty deep basin. Stalk, stout, an inch and three-quarters long, obliquely inserted on the summit of the fruit with a fleshy protuberance on one side of it. Flesh, yellowish white, crisp and juicy, half melting like *Passe Colmar*, and with an unusually sugary, rich, and very strong musky or rather anise flavour, which, as Diel says, "one seldom meets with."

An old French pear, which, for a crisp-fleshed variety, is of first-rate quality. It ripens in the end of October and continues in use till about the middle or end of December.

The tree is a vigorous pyramidal grower, and the branches are furnished with thorns, which Merlet says disappear when grown on the quince. But the fruit is preferable from a tree that is grown on the pear, being more juicy and melting.

Miller says this variety is the best stock for grafting melting pears upon, as it communicates to them a portion of its fine musky flavour. Whether or not such is the case I cannot certify, as I have never tried it; but the following extract will show what upwards of a century ago was the opinion of this pear:—"This fruit, as well as other dry and perfumed fruits, are much better upon dry soils than upon wet and moist land, the latter bringing large but watery and insipid fruit. Chiefly it should be observed, that all of the melting or butter pears, which seldom are very high flavoured, should be planted in light soils; and it has been an observation worthy notice, that the Buree Pears, or those that are melting, like the Thorn Pear, *l'Echasserie*, &c., are greatly improved by grafting them upon the Amadotte, for the juices or sap of the Amadotte is musked and richly flavoured; and the Burees, or melting pears, which are grafted upon it, are perfumed by it."

The Amadotte has been long known in England. It is one of the varieties which Rea says "are choice pears lately obtained out of France by the diligence of Sir Thomas Hanmer. It is said to have been discovered in a wood in Burgundy belonging to Lady Oudotte, and hence called *Dame Oudotte*, which has since been changed into Amadotte."

The Amadotte of M. Decaisne, which he figures in the *Jardin Fruitier du Muséum*, is evidently not the Amadotte of Merlet, Miller, Forsyth, and Diel.

This is a long pyramidal-shaped fruit, while the true variety is rather roundish and flattened. M. Tougard has an *Amadotte Blanc*, which he makes synonymous with *Beurré Blanc des Capucins*, and M. Decaisne has adopted this as the variety described by Merlet, which I think is a mistake. Jahn, following Decaisne, identifies *Beurré Blanc des Capucins* with the *Amadotte*, which he calls *Herbst Amadotte*; but these are without doubt two very distinct varieties. Neither Tougard, Decaisne, nor Jahn take notice of the remarkably high musky flavour of the fruit; but, on the contrary, the former says it is slightly acid and astringent, and the latter that it has neither perfume nor flavour, characters which agree with *Beurré Blanc des Capucins*, but not with *Amadotte*. It is quite evident that Tougard, Prévost, Decaisne, and Jahn have taken *Beurré Blanc des Capucins* for the true *Amadotte*.

AMALIA.—Fruit, rather large, three inches and a quarter long, and two inches and a half wide; pyriform in shape, rounded towards the apex, and tapering gradually to the stalk. Skin, smooth, of a beautiful bright green at first, but changing to lemon-yellow, and without any trace of red on its surface; covered with bold russet dots, particularly on the side exposed to the sun. Eye, open, with erect, stiff, stout segments, and set in a pretty wide and deep basin. Stalk, stout and fleshy, half an inch to three-quarters long, inserted in a sort of fleshy ring on the apex of the fruit. Flesh, white, fine-grained, juicy, buttery, and melting, with a sweet and pleasant aromatic flavour.

A very showy autumn pear; ripe in the end of October, and continuing till about the middle of November. Though a very good pear, it is not equal to many of our first-rate pears already in cultivation.

Amande. See *Angleterre*.

AMANDE D'ÉTÉ.—Fruit, somewhat about medium sized, two inches and three-quarters long, and two inches and a half wide. It is of an obtuse pyriform shape, rounded at the apex, and tapering gradually to the stalk, even and regular in its outline. Skin, smooth, pale green at first, but changing as it ripens to a pale lemon-yellow, without any colour next the sun, and marked with a few traces of thin pale russet. Eye, quite open, with short segments, and placed in a very flat and shallow depression. Stalk, an inch and three-quarters long, slender, and woody, inserted in a small round and narrow cavity. Flesh, white, rather firm, not buttery, nor very juicy, sweet, and with a distinct almond flavour and perfume, but with no character in it to merit notice.

An inferior pear; ripe in the beginning of September, and soon rots at the core. The tree bears well and regularly, and forms a handsome pyramid on the quince.

AMANDINE DE ROUEN.—Fruit, medium sized, three inches and a half long, and two inches and a half wide; pyriform, rounded towards the eye and tapering towards the stalk. Skin, at first of a bright green dotted with grey, but changing to lemon-yellow as it ripens. Eye, half open, with blunt, stout, often stunted segments, and placed

on a level with the surface of the fruit. Stalk, about an inch long, slender, woody, and firm, obliquely inserted on the apex of the fruit. Flesh, fine grained, very juicy and melting, with a rich sugary flavour.

An excellent and rather richly flavoured pear; ripe in the end of September and beginning of October, but not superior to many in season at the same period.

It was raised by M. Boisbunel, a nurseryman at Rouen, from seed sown in 1846, and the tree first fruited in 1857.

D'Ambie. See *Muscat Robert*.

Ambré Gris. See *Ambrette d'Hiver*.

Ambrette. See *Ambrette d'Hiver*.

Ambrette Grise. See *Ambrette d'Hiver*.

AMBRETTE D'HIVER (*Ambrette d'Hiver*; *Ambrette Grise*; *Belle Gabriel*; *Trompe Valét*; *Ambré Gris*; *Poire d'Ambre*; *Trompe Coquin*; *Wahre Winter Ambrette*; *Winterambrette*; *Ambrette mit Dornen*).—Fruit, rather below medium size, two inches and a quarter broad, and two inches and a half long; obovate or roundish oval, and rounding from the middle to the apex, but tapering towards the stalk. Skin, somewhat rough, of a greenish yellow colour, covered with reddish brown russet, except when grown in a light soil, and then it is paler and of a light grey colour. Eye, small and open, with flat and reflexed segments placed in a shallow and even basin. Stalk, varying from three-quarters to an inch in length, stout, and inserted in a small cavity, which is considerably furrowed. Flesh, greenish white, very juicy, buttery, and melting, with a rich, sugary, and highly perfumed musky flavour, supposed to resemble the scent of Sweet Sultan, which, in France, is called *Ambrette*, and hence its name.

An old French dessert pear, long held in high estimation both in this country and on the Continent, but now ranking only as a second-rate variety. It is said, when grown in a light dry soil and a warm situation it is a richly flavoured and excellent autumn pear. It is in season from November till January.

The tree is an excellent bearer, succeeds best as a standard, either on the pear or quince stock, but with greatest success on the latter. The wood is short and stout, and in training requires to be pruned long.

AMBROSIA (*Early Beurré*).—Fruit, medium sized; roundish obovate, and slightly flattened. Skin, smooth, greenish yellow, covered with small grey specks and slight marks of russet. Eye, closed, set in a considerable depression. Stalk, an inch and a half long, slender, inserted in an open cavity. Flesh, tender, buttery, and melting, rich, sugary, and perfumed.

A delicious summer dessert pear of first-rate quality. It ripens in September, but keeps only a few days after being gathered.

. The tree is a good bearer, a hardy and vigorous grower, and succeeds well as a standard, either on the pear or quince stock.

It is related by Switzer that this variety was introduced from France "among that noble collection of fruit that was planted in the Royal Gardens in St. James's Park soon after the Restoration, but is now (1724) cut down." Although stated by Switzer to be originally from France, I find no record of it in any French author under this name. Jahn, in the "Handbuch," considers it synonymous with Diel's Braunrothe Pomeranzbirne, which Metzger says is the same as Orange rouge of the French authors, but I am convinced it is not the same as the latter.

AMELIE LECLERC.—Fruit, about medium sized, two inches and a half wide, and two inches and three-quarters high; roundish ovate, somewhat uneven in its outline. Skin, pale lemon-yellow, strewed with patches and veins of russet, and with a lively blush on the side next the sun. Eye, large, half open and placed almost on a level with the surface. Stalk, an inch long, fleshy at the base and inserted in a small narrow cavity. Flesh, white, firm, juicy, and melting, with a rich, sweet, and perfumed flavour.

A fruit of great excellence; ripe during September and October. The tree is an abundant bearer and makes handsome pyramids on the quince.

It was raised by M. Léon Leclerc, of Laval, the original tree having first fruited in 1850, and it was named in compliment to one of his daughters.

AMIRAL (Cardinale; Portugal d'Été; De Prime).—Fruit, very large, three inches and a quarter wide, and three inches high; turbinate; a little uneven in its outline, and more swollen on one side than the other. Skin, dark greenish yellow, very much covered with ashy grey russet near the stalk, and almost entirely covered with lively red next the sun. Eye, small, half open, with short horny segments set in a wide and deep basin. Stalk, about an inch long, stout, fleshy at the base and obliquely inserted. Flesh, white, tender, melting, buttery, very juicy, sweet, and rich, with a fine anise aroma.

A very large and handsome fruit; ripe during September, and then blets very rapidly.

It is a very old French pear, and known to have been in cultivation for nearly three centuries. It is quite distinct from *Arbre Courbé* and *Colmar Charnay*, with which it has been made synonymous.

AMIRAL CÉCILE.—Fruit, large, three inches and a half long, and about the same in diameter; roundish obovate. Skin, at first of a deep green colour, thickly covered with grey russet, becoming of a lemon-yellow colour as it attains maturity. Eye, large and open, with short stunted segments. Stalk, very short and slender, not more than half an inch long, inserted in a small and uneven cavity. Flesh, fine-grained, buttery, and melting, slightly gritty at the core, remarkably juicy, sugary, and perfumed.

A first-rate dessert pear; ripe in the end of October, and lasting in use till Christmas. The tree is very hardy, a vigorous grower, and an abundant bearer.

It was raised by M. Boisbunel, of Rouen, from seed sown in 1846, and first produced fruit in 1858.

AMIRÉ JOANNET (*Admiré Joannet*; *Joannet*; *Jeanette*; *Petit St. Jean*; *St. Jean*; *St. John's Pear*; *Early Sugar*; *Sugar Pear*; *Harvest Pear*; *Johannisbirn*; *Kornbirn*; *Henbirn*).—Fruit, small; regularly pyriform. Skin, very smooth, of a pale greenish yellow colour at first, which changes as it ripens to a beautiful deep waxen yellow, and with a faint tinge of red on the side exposed to the sun. Eye, open, with stout erect segments, and placed even with the surface. Stalk, from an inch and a half to an inch and three-quarters long, stout and fleshy at the insertion where it is attached to the fruit without depression. Flesh, white, tender, juicy, sugary, and pleasantly flavoured, but soon becomes mealy.

This is one of the earliest summer pears. It ripens in July, and is called *Amiré Joannet* from being ready for use in some parts of France about St. John's day, the 24th of June. The tree is of small growth, and for standards should be grown on the pear, although for dwarfs it succeeds equally well on the quince.

Amiré Roux. See *Summer Archduke*.

Amoselle. See *Bergamotte de Hollande*.

Amour. See *Ah! mon Dieu*.

Amory. See *Andrews*.

ANANAS (*Knoop's Ananasbirne*; *Ananas Peer*).—Fruit, about medium size, two inches and a quarter broad, and about the same in height; roundish-obovate or bergamot-shaped. Skin, smooth, of a deep lively green colour at first, but changing as it ripens to yellowish green, with a slight tinge of red next the sun, and strewed with brown russet dots. Eye, large and open, with stout, broad segments, and set in a moderately deep basin. Stalk, from half an inch to an inch long, stout and fleshy at the insertion. Flesh, white, slightly gritty, but juicy and melting, with a rich sugary, aromatic, and musky flavour, supposed by some to resemble that of the pine apple: hence the name.

This is an excellent dessert pear; ripe during the end of September, but does not continue long.

The *Passo Colmar* is sometimes found under this name, but it is a totally distinct variety, and it is very different from the *Beurré Ananas* of the Belgian pomologists. This is the *Ananas* of *Knoop*.

ANANAS DE COURTRAI.—Fruit, large, three and a half to four inches long, and two and three-quarters to three inches wide, pyramidal, and often inclining to oval, undulating and bossed on its surface. Skin, bright green at first, dotted and clouded with fawn-coloured russet, but changing as it ripens to lemon-yellow. Eye, half open, with downy segments, and set in a shallow uneven depression. Stalk, from three-quarters to one and a quarter inch long, very stout, swollen at its insertion, and attached to the fruit on a level with the surface. Flesh, tender, melting, and very juicy, with a rich, sugary, and perfumed flavour.

A very handsome and excellent early pear; ripe in August. The

tree is of medium growth and an abundant bearer, suitable either for a standard or pyramid.

It has been grown rather extensively for many years about Courtrai, but there is no account preserved of its origin.

ANANAS D'ÉTÉ (*King William Pear*).—Fruit, above medium size, three inches long and two and a half wide; obtuse pyriform. Skin, yellowish green, with a brownish tinge on the side next the sun, and almost entirely covered with rough brown russet dots. Eye, open, with short stiff segments, and set in a shallow basin. Stalk, about an inch and a half long, scarcely at all depressed, but generally with a swelling on one side of it. Flesh, delicate, buttery, and melting, with a pleasantly perfumed flavour.

An excellent dessert pear for northern climates, but only considered second-rate in the south. It ripens in September. The tree succeeds well as a standard, and is a good bearer. Dr. Neill says, "In the Horticultural Garden at Edinburgh it ripens on a standard in the second week of September."

Anderson. See *Uvedale's St. Germain*.

ANDREWS (*Amory; Gibson*).—Fruit, large, three inches and a quarter long, and two and a half wide; pyriform. Skin, smooth and rather thick, of a pale yellowish green colour, with dull red on the side exposed to the sun, and thinly strewed with dots. Eye, open, set in a small and shallow basin. Stalk, an inch and a quarter long, curved, and inserted without depression. Flesh, greenish white, very juicy, with a rich vinous flavour.

An American dessert pear, highly esteemed on the other side of the Atlantic. It ripens in the middle and end of September. The tree is an excellent and regular bearer, hardy and vigorous, and succeeds well as a standard. In America it is considered one of the very best pears.

It originated at Dorchester, Massachusetts, and was first introduced by a person of the name of Andrews, after whom it was named. The other names given as synonyms arise from the several parties who occupied the garden where the original tree is growing.

ANGE (*Wahre Englesbirne; Kleine Wasserbirne; Kleine Engelsbirne; Engelsbirne*).—Fruit, small, an inch and three-quarters long, and about the same wide; turbinate. Skin, smooth, of a deep green colour at first, but changing to a yellowish shade as it attains maturity, and with sometimes a tinge of brownish red on the side exposed to the sun; it is also marked with lines of dark brown russet and patches of light brown. Eye, open, with long flat segments, placed in a rather shallow basin, which is somewhat undulating. Stalk, an inch and a half long, slender and woody, and inserted, without depression, by the side of one or two fleshy swellings. Flesh, white, tender, juicy, sugary, and musky-flavoured.

A very old French dessert pear, of good but not first-rate quality;

ripe in the beginning of September. The tree succeeds well as a standard on the quince, and is an abundant bearer.

Angelicabirne von Bordeaux. See *Angélique de Bordeaux*.

Angélique. See *Angélique de Bordeaux*.

ANGÉLIQUE DE BORDEAUX (*Angélique*; *St. Martial*; *Cristalline*; *Gros Franc Réal*; *Poire Douce*; *Angélique de Toulouse*; *Angélique de Languedoc*; *Angélique de Pise*; *Mouille Bouche d'Hiver*; *Bouge*; *Bens*; *Angelikabirne von Bordeaux*; *Engelische von Bordeaux*).—Fruit, medium size, two inches and a quarter wide, and two and a quarter to two and a half high; abruptly obovate or turbinate; round at the apex. Skin, green, changing as it ripens to pale yellow or greenish yellow, the whole strewed with brown dots, and a few patches of russet, and brownish red next the sun. Eye, open, with long segments, set in a moderately deep basin. Stalk, stout, an inch and a half long, curved, and obliquely inserted in a small cavity, where it is fleshy at the base. Flesh, crisp, sweet, and not juicy, somewhat gritty.

A second-rate dessert pear, but useful for culinary purposes; in use from January till April. The tree is strong, vigorous, and healthy, a good bearer, and succeeds either on the pear or quince, but requires to be grown against a wall in this country to bring the fruit to perfection, but it is unworthy of such a position.

According to Switzer, this variety was introduced from France to this country about the year 1708, at which period it was cultivated by "the noble and most public-spirited encourager of arts and sciences, especially gardening, his Grace the Duke of Montague," in his garden at Ditton. It was grown for upwards of a hundred years in this country as *St. Martial*, which appears to have been the most ancient name, but it appears now to have fallen out of cultivation. This is an old French pear, which is first mentioned by Merlet in 1690, and subsequently by De la Quintinye. I suspect it was introduced to this country by George London, who was a pupil of De la Quintinye. It is a worthless pear.

Angélique de Languedoc. See *Angélique de Bordeaux*.

Angélique de Pise. See *Angélique de Bordeaux*.

ANGÉLIQUE DE ROME (*Englische von Rom*; *Romische Angelikabirne*).—Fruit, medium sized, two inches and a quarter wide, and two inches and a half long; obovate. Skin, rough, of a pale yellow colour, and sometimes tinged with light red on the side next the sun. Eye, very small, placed in a narrow and shallow basin. Stalk, three-quarters of an inch long, stout, and inserted in a very slight depression. Flesh, yellowish, tender, and crisp, slightly gritty, with an abundance of rich sugary juice.

A dessert pear, of second-rate quality; ripe in October. The tree succeeds well as a standard, and may be grown either on the pear or quince stock.

Angélique de Toulouse. See *Angélique de Bordeaux*.

ANGLETERRE (*Beurré d'Angleterre*; *Angleterre de Chartreux*; *Angleterre d'Été*; *Angleterre à la St. Denis*; *Amande*; *Bec d'Oiseau*;

Bec d'Oie ; De Finois ; English Beurré ; Engelsche Gisambert ; Booter Peer ; Zoon Peer ; Englische Sommerbutterbirne ; Englische Butterbirne ; Mandelbirne).—Fruit, medium sized, two inches and three-quarters long, and two inches and a quarter broad ; of pyriform shape, or sometimes inclining to oblong-ovate. Skin, greenish yellow, but so thickly covered with pale brown russety dots that little of the ground colour is visible, except in those parts where they are less dense ; on the side next the sun it is marked with a tinge of brownish red. Eye, open, with long linear segments, placed almost even with the surface, or in a very shallow depression. Stalk, from an inch to an inch and a half long, slender, inserted without depression. Flesh, white, delicate, buttery, and melting, very juicy, sugary, and richly flavoured.

A very excellent dessert pear ; ripe in the beginning of October, but it rarely keeps above a fortnight, when it begins to decay, generally at the stalk. It should always be gathered green, and it then will keep for a fortnight ripening in succession.

The tree is a strong grower, and an abundant bearer on the pear stock ; but on the quince, although it is an early bearer, it soon languishes and dies. It succeeds well as a standard, but prefers a light and warm soil.

Although this has acquired on the Continent the names of *Poire d'Angleterre* and *Beurré d'Angleterre*, it is not a sort that has ever been grown to any extent in this country, nor has it even an English name, except that given it by Lindley, which is only a translation from the French. It is a variety grown extensively about Paris for the supply of the markets, where it may be seen, about the middle and end of September, exposed for sale in large quantities—it is, in fact, quite the pear of the Paris costermonger. There is great confusion about the synonymes of this pear ; Forsyth very absurdly makes it synonymous with *Brown Beurré*.

Angleterre à la St. Denis. See *Angleterre*.

Angleterre des Chartreux. See *Angleterre*.

Angleterre d'Été. See *Angleterre*.

ANGLETERRE D'HIVER.—Fruit, about medium size, two inches and a quarter wide, and three inches and a quarter long ; pyriform, and rounded at the apex. Skin, smooth, of a clear citron yellow colour, and marked with yellow spots. Eye, open, set in a rather shallow and plaited basin. Stalk, three-quarters of an inch long, and obliquely inserted without depression. Flesh, very white, fine, delicate, and crisp, with a sweet and agreeable flavour, but after maturity soon becomes mealy.

A culinary pear, of good quality, in season from November till March. The tree may be grown either on the pear or the quince, but does best on the pear. It bears well as a standard, and is of free and vigorous growth.

ANGLETERRE DE NOISETTE (*Grosse Angleterre de Noisette ; Beurré Noisette Anglaise ; Noisette Grosse Englische Butterbirne*).—This is a variety raised from seed by M. Noisette, of Paris, and

is larger and later than the preceding. The fruit is pyriform, two and a half to three inches long. Skin, pale yellow, covered with small red dots on the side next the sun, and the whole surface thickly sprinkled with cinnamon-coloured russet. Eye, open, and placed level with the surface. Stalk, an inch to an inch and a half long, inserted on the end of the fruit. Flesh, white, buttery, and melting, juicy, sweet, and pleasantly flavoured.

A good second-rate pear; ripe in the end of September and October.

Angoise. See *Winter Bon Chrétien*.

Angora. See *Uvedale's St. Germain*.

Anjou Bagpipe. See *Large Blanquet*.

ARBRE COURBÉ.—Fruit, large, three inches and a half wide and four long; obovate, narrowing towards the stalk and the crown. Skin, rough to the feel, from being considerably covered with rough scaly russet, on a bright green ground. Eye, small and open, with flat spreading segments, and placed in a wide and rather shallow cavity. Stalk, stout, three-quarters of an inch to an inch long, not depressed, but placed on the end of the fruit, sometimes with a protuberance on one side of it. Flesh, greenish immediately under the skin, fine-grained, half buttery, melting, and juicy; briskly flavoured, but without much aroma.

A good dessert pear, but hardly of first-rate quality. It is ripe in the end of September, and continues during October. The tree does not attain a large size, but is very productive, and succeeds well as a standard.

It is said to have been raised by Professor Van Mons about 1830, and to have received its name from the circumstance of the stem inclining to grow in a horizontal manner, and requiring the aid of a stake to keep it upright; but according to M. Lesueur's statement, which we extract from M. Decaisne's *Jardin Fruitier du Muséum*, it is not a seedling of Van Mons, but was raised by M. Léon Leclerc, and propagated by Van Mons in 1833.

Arbre Superbe. See *Fondante d'Automne*.

Archduke Charles. See *Charles d'Autriche*.

Archduke d'Été. See *Summer Archduke*.

ARCHIDUCHESSE D'AUTRICHE (*Erzherzogin*).—Fruit, below medium size, two inches and a quarter wide, and two high; bergamot-shaped, or rather roundish turbinate. Skin, green at first, but becoming yellowish green as it ripens; brownish red next the sun, marked with a few thin streaks of deeper and brighter red, and on the shaded side marked with large dots and freckles of cinnamon-coloured russet. Eye, open, set in a wide shallow basin. Stalk, an inch and a quarter long, straight, woody, and inserted in a small round cavity. Flesh, white, half melting, slightly gritty at the core, juicy, sweet, and with a rather rich flavour.

A second-rate dessert pear; ripe in the middle of September. The tree is a strong grower and a good bearer. It was raised by Van Mons.

Ardente de Printemps. See *Colmar d'Aremberg*.

D'Aremberg. See *Colmar d'Aremberg*.

ARLEQUIN MUSQUÉ.—Fruit, large, three inches broad and three and a quarter high; roundish obovate, even and regular in its outline. Skin, smooth, of a fine bright green at first, but becoming lemon-yellow as it attains maturity, and dotted all over with brown dots. Eye, rather large and open, with short tooth-like segments, and set in a wide basin. Stalk, about half an inch long, stout, and inserted on the apex of the fruit without depression. Flesh, white, buttery, melting, juicy, and sweet, with a powerful musky perfume.

A second-rate pear; ripe in the end of September. The tree is a good and regular bearer, and was raised by Van Mons about the year 1823.

Arteloire. See *St. Germain*.

ARMAND PRÉVOST.—Fruit, medium sized, two inches and a half wide and three inches high; oblong obovate, narrowing from the bulge to the eye, even and regular in its outline. Skin, smooth and shining, of a fine golden yellow, with an orange cheek minutely dotted with russet. Eye, small and open, with erect, acute segments prominent. Stalk, woody, three-quarters of an inch long, inserted on the end of the fruit beside a fleshy lip. Flesh, half melting, not very juicy, and without much flavour.

A pretty but worthless pear; ripe in the middle of October, and soon becomes mealy.

ARTHUR BIVORT.—Fruit, above medium size, three inches and three-quarters long, and two and three-quarters broad; of a pyramidal shape, and blunt-ended at the stalk, not unlike *Beurré de Rance* in shape. Skin, smooth, of a clear grass green, assuming a yellowish tinge as it attains maturity, slightly dotted with russet, and sometimes with a little colour on the side next the sun. Eye, open, with spreading segments, and placed on a level with the surface of the fruit, the segments lying back leaf-like on the fruit. Stalk, woody, curved, brown, an inch and a quarter long, obliquely inserted in a shallow cavity. Flesh, white, half fine, buttery, and melting, juicy, sugary, vinous, and with an agreeable perfume.

A good pear; ripe in the end of October.

This is a seedling of Van Mons, which did not fruit till 1850. M. Bivort named it in honour of his brother.

Asperge d'Hiver. See *Bequesne*.

ASTON TOWN.—Fruit, rather below the medium size, two inches and a half wide and the same in height; roundish obovate. Skin, rather rough, pale green at first, but changing as it ripens to pale yellow, and thickly covered with brown russet spots. Eye, small, nearly closed, and set in a small shallow basin. Stalk, an inch and a half long, slender, and without depression, and with a swollen lip on

one side of it. Flesh, yellowish white, tender, and buttery, with a rich, sugary, and perfumed flavour, very much resembling, and even equalling, that of the *Crasanne*.

A dessert pear of the first quality, in use during the end of October and beginning of November. In appearance it much resembles *Eye-wood*, but it is not so richly flavoured.

The tree is hardy, a vigorous grower, and an abundant bearer. It succeeds admirably as a standard, and is one of the most valuable of our native varieties. There is, however, a peculiarity in its growth which requires attention. When grown as a standard the branches have a tendency to twist and become entangled, which must, therefore, be prevented by a timely attention to pruning.

This esteemed variety was raised at Aston, in Cheshire, and has for many years been cultivated in that and neighbouring counties to a considerable extent.

D'Auch. See *Colmar*.

D'Aumale. See *Besi de la Motte*.

Auguste Benoît. See *Beurré Benoît*.

AUGUSTE DE BOULOGNE.—Fruit, about medium size, two inches and a half wide, and two inches and three-quarters high; oval, even, regular, and handsome in its outline. Skin, smooth, of a bright deep golden yellow, strewed all over with dark brown russet dots, and with a patch of russet round the stalk. Eye, very small and open, with short, erect, acute segments, set in a shallow depression. Stalk, very stout and woody, three-quarters of an inch long, inserted in a small narrow cavity. Flesh, half melting, not very juicy, rather coarse-grained and gritty, and not of a particularly good flavour.

It ripens in the beginning and middle of October, and soon becomes pasty. The tree is a good bearer, and succeeds better on the pear than on the quince.

A seedling of Van Mons, sent with several others when quite young to his friend M. Bonnet of Boulogne. It first fruited in 1854, and was distributed in 1857 by the Société Van Mons, of Brussels.

AUGUSTE ROYER.—Fruit, small or below medium size, from two to two and a quarter inches wide, and two and a quarter to two and a half high; obovate, even in its outline. Skin, entirely covered with warm brown russet, and sprinkled all over with darker brown russet dots. Eye, small and open, with erect, acute segments, set in a small round basin. Stalk, from half an inch to three-quarters long, slender, obliquely inserted by the side of a fleshy lip. Flesh, yellowish white, gritty, juicy, and sweet.

A worthless pear; ripe in the end of October, when it rots at the core. In 1866 I found it very astringent and with a disagreeable flavour. In 1867 it was not astringent, but sweet, and of no character.

It was raised by Van Mons, and the tree became the property of M. Charles Durieux, of Brussels. On being submitted to the Royal Commission of Pomology in 1853, it was named in honour of M. Auguste Royer, of Namur, the President of the Commission.

AURATE (*Muscat d'Août*; *Muscat de Nancy*; *Averat*; *August Muscat*; *Goldbirne*; *Auratebirne*; *Kleine Rothe Sommermuscateller*; *De Honville*).—Fruit, small, growing in clusters, an inch and a quarter high, and the same in breadth; roundish turbinate. Skin, smooth, green at first, but changing as it ripens to fine deep yellow, and where fully exposed to the sun washed with light red, but where shaded entirely yellow. Eye, large and open, with long reflexed segments, and placed in a shallow depression. Stalk, an inch long, inserted without depression. Flesh, yellowish white, crisp and juicy, with a sugary and pleasant muscat flavour.

A dessert pear of ordinary quality; ripe in the middle of August, and continues in use for about fourteen days.

The tree attains a large size, and is a vigorous grower, a very abundant bearer, and thrives better on the pear than the quince. It is one of the earliest pears, succeeding the *Petit Muscat* about eight days, but has the advantage over that variety in being larger and better flavoured.

Austrasie. See *Jaminette*.

AUTUMN BERGAMOT (*Common Bergamot*; *Bergamot*; *English Bergamot*; *York Bergamot*).—Fruit, small, two inches and a half wide, and the same in depth; roundish and somewhat depressed. Skin, yellowish green, with dull brown on the side next the sun, and covered all over with rough grey russet specks. Eye, small and open, set in a shallow basin. Stalk, half an inch long, stout, inserted in a wide, round, and even cavity. Flesh, greenish white, slightly gritty at the core, but otherwise tender, melting, juicy, and richly flavoured.

An old dessert pear of the first quality; ripe in October. The tree is a vigorous grower and hardy, forms a handsome standard, and is a most abundant bearer. It succeeds well either on the pear or quince.

It has been stated by Switzer, and by some subsequent writers, evidently on his authority, that the Autumn Bergamot “has been an inhabitant of our island ever since the time that Julius Cæsar conquered it. Possibly it was the Assyrian Pear of Virgil (*Quod a Syria translata fuisse*), say some commentators, and was, as may be deduced from thence, part of the furniture of the once celebrated and famous gardens of Alcinous.” As this can be only conjecture on the part of Switzer, and unsupported by any well-founded evidence, I think it extremely improbable. It is rather singular, notwithstanding this statement, that he is the first English author who mentions it. It is not noticed in the lists of Rea, Worledge, or Evelyn, nor in the very comprehensive list of Leonard Meager, of the fruits which were cultivated in the London nurseries in 1688. Neither is it even mentioned by Rea, Ralph Austin, Parkinson, nor William Lawson, and, indeed, by no author is it recorded prior to Switzer himself. Parkinson speaks of the *Winter Bergamot* as “of two or three sorts, being all of them small fruit, somewhat greener on the outside than the summer kinds; all of them very delicate and good in their due time; so some will not be fit to be eaten when others are well-nigh spent, every of them outlasting another by a month or more.” But of the Autumn Bergamot we have no early record.

AUTUMN COLMAR (*De Bavay*).—Fruit, large, three inches and a

quarter long by two and three-quarters wide ; obtuse pyramidal, rounded at the apex, and narrowing obtusely towards the stalk. Skin, smooth, lemon-coloured, strewed with dots and markings of russet, and with a circle of russet round the eye. Eye, open, with erect narrow segments, and filled with the remnants of the stamens, placed in a shallow basin rather on one side. Stalk, nearly two inches long, curved, fleshy, uneven, with indications of incipient buds, dark brown, but green where it has been shaded, inserted on the end of the fruit with little or no cavity. Flesh, coarse-grained, sweet, and perfumed, but not possessing any special merit.

A second-rate pear ; ripe in the end of September and beginning of October.

The tree is an excellent bearer, succeeds well as a standard, and may be grown with equal success either on the pear or the quince.

It was raised by Van Mons, and named in honour of M. de Bavay, a nurseryman at Vilvorde, near Brussels ; but being received by the Horticultural Society of London from the raiser without a name, it became known in the collection of that establishment as Autumn Colmar, from a fancied resemblance of the flavour to that of the Old Colmar.

AUTUMN JOSEPHINE.—Fruit, even and regular in its outline ; turbinate, and somewhat flattened at the crown. Skin, greenish yellow when quite ripe, and strewn with patches of thin pale brown russet, and with a russet patch round the stalk. Eye, open, with short erect segments, and set in a shallow depression. Stalk, three-quarters of an inch long, woody, and inserted without depression. Flesh, yellowish, with a pale salmon tinge, like that of *Joséphine de Malines*, tender, fine-grained, and very juicy. Juice, rich, sugary, and with a fine aromatic flavour.

A fine pear ; ripe in the middle of October, and lasting about a fortnight. The tree is an excellent grower, and has formed a large head, bearing two bushels of fruits, and it first produced fruit in 1869.

This valuable native acquisition was obtained from seed by W. E. Essington, Esq., of Ribbesford House, Bewdley. The seed, which was obtained from *Joséphine de Malines*, was sown in the year 1856, and scions from the seedling were grafted on the stock of a worthless pear-tree, which had been cut down in 1861.

AUTUMN NÉLIS (*Graham's Autumn Nélis*).—Fruit, the size of a large Winter Nélis, obovato-turbinate in shape. Skin, entirely covered with brown russet, with here and there a patch of the greenish yellow shining through. Flesh, yellowish, very tender, melting, and buttery, with a rich sugary juice.

A first-rate pear ; ripe in October, but soon decays. The tree is very hardy and a great bearer.

D'AVRIL.—Fruit, large ; pyramidal, uneven in its outline, and considerably bossed round the eye. Skin, smooth and shining, of a lively dark green colour, with a dark brown tinge next the sun, and patches of ashy-grey russet on the shaded side ; the whole surface

covered with very large pale-coloured specks. Flesh, crisp, juicy, and sweet.

Ripe in March and April.

Badham's. See *Brown Beurré*.

BALOSSE.—Fruit, two inches and three-quarters long and the same in diameter; roundish turbinate. Skin, rough, thick, of a dark green colour, shaded with brown, but as it ripens it becomes yellow, and is then coloured with red. Eye, large and open, with long leafy segments, set in a wide and rather shallow basin. Stalk, an inch long, slender, and woody, attached without depression, and with a fleshy swelling on one side of it. Flesh, yellow, crisp, sugary, and perfumed.

A cooking pear, grown extensively in the neighbourhood of Chalons-sur-Marne, where it has been cultivated for nearly three centuries as the great resource of the farming and working class. It is an excellent pear when cooked, and keeps remarkably well till March, when in some seasons it may be used in the dessert.

The tree is an immense bearer, one tree producing, on an average, twenty-four bushels of fruit.

Bancrief. See *Crawford*.

Banneux. See *Jaminette*.

BARBE NÉLIS.—Fruit, small, two inches and a quarter wide, and two inches and a half high; obovate, even and regular in its outline. Skin, smooth, pale green, and changing to yellowish green as it ripens, the surface strewed with small dots. Eye, large and open, with rather long segments, and set level with the surface. Stalk, an inch and a quarter long, very fleshy, with several fleshy folds at the base, where it unites with the fruit. Flesh, quite white, juicy, very sweet, and with a sort of honied juice.

A very inferior fruit unless eaten just when gathered, or rather before it ripens on the tree, in the third week of August. If allowed to hang till it is quite ripe it soon decays, and in a few days becomes a bag of rotteness.

It was raised by M. Grégoire, of Jodoigne, in 1848, and was named after a member of the family of Nélis, of Malines.

BARLAND.—Fruit, small and obovate. Skin, dull green, considerably covered with grey russet. Eye, large and open, with erect segments, and placed even with the surface, and without any depression. Stalk, half an inch long, and slender.

This is a very fine old perry pear. The specific gravity of its juice is, according to Mr. Knight, 1070.

Mr. Knight says: "Many thousand hogsheads of perry are made from this fruit in a productive season; but the perry is not so much approved by the present, as it was by the original planters. It however sells well whilst new to the merchants, who have probably some means of employing it with which the public are not ac-

quainted; for I have never met with it more than once within the last twenty years out of the districts in which it is made; and many of the Herefordshire planters have applied to me in vain for information respecting its disappearance. It may be mingled in considerable quantity with strong and new port, without its taste being perceptible; and as it is comparatively cheap, it possibly sometimes contributes one of the numerous ingredients of that popular compound."

"The Barland Pear appears to have been extensively cultivated in Herefordshire prior to the publication of Evelyn's 'Pomona,' in 1674, in which it is very frequently mentioned; and as no trees of this variety are found in decay from age, in favourable soils, it must be concluded that the identical trees which were growing when Evelyn wrote, still remain in health and vigour."

"The original tree grew in a field called the *Bare Lands*, in the parish of Bosbury, whence the variety obtained its name, and it was blown down a few years ago." Marshall says, "The Barland Pear is in great repute, as producing a perry which is esteemed singularly beneficial in nephritic complaints."

BARONNE DE MELLO (*His; Phillipe Goës*).—Fruit, medium sized, of a curved pyramidal shape, rounding to the eye, and tapering on one side with a dipping curve towards the stalk; sometimes the surface is bossed or undulating, but generally it is even. Skin, almost entirely covered with dark brown russet, which is thin and smooth, so that it has no roughness to the feel; on the shaded side, the ground colour, which is generally more or less visible, is greenish yellow, mottled over with russet. Eye, small and open, with incurved, tooth-like segments, and placed in a very slight depression, sometimes almost level with the surface. Stalk, half an inch long, slender, woody, and of a brown colour, inserted on the surface of the fruit. Flesh, greenish yellow, fine-grained, melting, and buttery; juice, very abundant, rich, sugary, brisk, and vinous, with a fine aroma when it is in perfection; but in some seasons, and in poor soils, in exposed and cold situations, I have found it coarse-grained and gritty, not at all sugary, and with a watery juice.

This is a very excellent autumn pear, and one of the very first quality. It ripens in the end of October, and sometimes keeps well into November. Though an early autumn pear, it ripens well without decaying at the core, a property which too many do not possess. The tree is very hardy, and maintains a vigorous, though not a rampant growth. It is an excellent bearer, and succeeds well on the quince stock, either as a pyramid or a dwarf bush.

This is the true Baronne de Mello, respecting which there is a great confusion. I had it from M. Papeleu, of Wetteren, in 1847, and it proves to be identical with the fruit described by M. Decaisne, M. Mas, and M. de Liron d'Airolles. It is remarkable that the latter is the only one of these authors who notices the *greenish* tinge of the flesh, which I have remarked as a constant character. It also corresponds with fruit of Baronne de Mello sent me by M. André Leroy in 1866. There is an admirable figure of this in the *Jardin Fruitièr du Muséum*, in which the characteristic dark brown russet of the skin is well represented. This is said to have been raised by Van Mons, who sent it to Poiteau, of Paris, about 1830, and he dedicated it to M. His, Inspector General of Public Libraries. At a later period M. Jamin, of Bourg-la-Reine, having received it from Belgium without a name, called it Baronne de Mello in honour of that lady, who resided at Piscop, in the department of Seine et Oise.

Bartlett. See *Williams' Bon Chrétien*.

BASINER.—Fruit, doyenné-shaped, rather uneven, and bossed on its surface. Skin, with a greenish yellow ground colour, and much covered with pale cinnamon-brown russet, which is distributed in patches, particularly round the stalk and in dots, which are interspersed with green dots over the surface. Eye, small and open, sometimes wanting, set in a deep and narrow basin. Stalk, short, stout, and slightly curved, set in the centre of the stump-ended fruit, in a round and rather deep cavity. Flesh, yellowish white, fine-grained, crisp, sweet, and very juicy and sugary.

One of the best very late pears I have met with, which ripens in the end of May and beginning of June.

This was raised by M. J. de Jonghe, of Brussels, and first produced fruit in 1857, at which time the tree was twelve years old. The tree is an excellent bearer.

BASSIN (*Bellissime d'Été*; *Jargonelle* (?); *Saint Laurent*; *Just*; *Belle Cornélie*).—Fruit, medium sized; obtuse pyriform. Skin, smooth and shining, of a fine rich lemon-yellow colour, strewed with large russet dots on the shaded side, and bright light crimson, marked with a few broken streaks of darker crimson, and strewed with white dots on the side exposed to the sun. Eye, open, with long, spreading, downy segments, placed in a shallow depression. Stalk, an inch long, placed on a level with the surface, or in a slight cavity. Flesh, white, rather dry, with a sweet, slightly perfumed, and somewhat astringent juice.

An inferior pear; ripe in the middle of August.

This, we are informed by M. Decaisne, is sold extensively in the markets and streets of Paris. It is the fruit described by Duhamel under the name of *Bellissime d'été*, and I believe it to be the *Jargonelle* of Merlet; but as there is so great confusion among the names and synonymes of *Bellissime d'été*, *Jargonelle*, *Suprême*, and *Vermillon d'été* of different authors, I have followed M. Decaisne, and here adopted his nomenclature, so as to prevent any further difficulty, and adopted a name by which this variety may be henceforth distinguished.

De Bavay. See *Autumn Colmar*.

BEADNELL'S SEEDLING.—Fruit, below medium size; turbinate or obovate, even and regular in its outline. Skin, smooth, and somewhat shining, and before it is ripe, of a bright green colour, with dull red cheek on the side where exposed to the sun; but when ripe the green becomes yellow, and the dull red crimson, and where the two colours blend there are some stripes of crimson; on the coloured side it is thickly dotted with minute grey dots. Eye, open, set level with the surface, or rather a little prominent, and surrounded with small bosses. Stalk, half an inch long, inserted in a small round cavity. Flesh, melting, very juicy, sweet, and richly flavoured.

A fine early pear; ripe in the middle and end of September, but it does not keep long. The tree is a very abundant bearer, and well adapted for orchard culture. It is a vigorous and healthy grower, and somewhat spreading in its habit.

This was raised by Mr. John Beadnell, of West Green Road, Tottenham, Middlesex, and the tree fruited about 1840.

- Beauchamps. See *Bergamotte Cadette*.
 Beau de la Cour. See *Conseiller de la Cour*.
 Beau Present. See *Jargonelle*.
 Beauté Hâtive. See *Fondante de Brest*.
 Bec d'Oie. See *Angleterre*.
 Bec d'Oiseau. See *Angleterre*.
 Belle Cornélie. See *Bassin*.

BEAU PRÉSENT D'ARTOIS (*Présent Royal de Naples*).—Fruit, large and pyriform. Skin, greenish yellow, covered with patches and dots of brown russet. Eye, small and closed, set in a shallow basin. Stalk, about an inch long, slightly depressed. Flesh, melting, juicy, sweet, and pretty good flavoured. Ripe in September.

- Beauté de Terwueren. See *Uvedale's St. Germain*.
 Bedminster Gratioli. See *Jersey Gratioli*.
 Bein Armudi. See *Besi de la Motte*.
 Bell Pear. See *Catillac*.
 Bell Tongue. See *Windsor*.
 Belle Alliance. See *Beurré Sterckmans*.
 Belle Andrienne. See *Vicar of Winkfield*.
 Belle Angevine. See *Uvedale's St. Germain*.
 Belle d'Août. See *Hampden's Bergamot*.
 Belle Après Noël. See *Fondante de Noël*.
 Belle d'Austrasie. See *Jaminette*.
 Belle de Berri. See *Vicar of Winkfield*.
 Belle des Bois. See *Flemish Beauty*.

BELLE DE BRISSAC.—Fruit, large, three inches wide and three inches and three-quarters long; oblong obovate, blunt at the stalk, which is an inch and a quarter long, curved, and inserted in a wide cavity. Skin, green, becoming yellowish green as it ripens, considerably covered with rough brown russet. Eye, half open, with incurved, tooth-like segments, and almost level with the surface. Flesh, rather coarse, somewhat gritty, greenish for a considerable distance under the skin, crisp and crackling, very juicy and sweet, but with not much flavour.

In use from January till March.

- Belle de Bruxelles. See *Hampden's Bergamot*.
 Belle de Fouquet. See *Tonneau*.
 Belle Épine du Mas. See *Épine du Mas*.

Belle et Bonne. See *Hampden's Bergamot*.

Belle et Bonne. See *Bellissime d'Automne*.

Belle d'Esquermes. See *Jalousie de Fontenay*.

Belle Excellente. See *Duc de Brabant*.

Belle Fertile. See *Ah! Mon Dieu*.

Belle de Flandres. See *Flemish Beauty*.

BELLE DES FORÊTS.—Fruit, large, two inches wide, and three inches and a half long; pyramidal, uneven and undulating in its outline, and much like Van Mons Léon Leclerc in shape. Skin, green, becoming of an uniform pale straw colour when ripe, strewed all over with very minute dots. Eye, quite star-like, set in a very shallow depression. Stalk, an inch long, stout, fleshy throughout its whole length, set obliquely by the side of a fleshy lip. Flesh, yellow, firm, crisp or half buttery, very juicy, sweet, and refreshing, with a flavour like that of Citron des Carnes.

A very nice juicy pear, which ought to be eaten before it assumes its yellow tinge, for then it has begun to decay at the core. It is in use in the last week of September.

BELLE FLEURUSIENNE.—Fruit, medium sized, two inches and a half wide, and three inches and a half high; pyramidal. Skin, smooth and somewhat shining, with here and there a tinge of green, the whole surface thickly strewed with large russet dots and star-like specks. Eye, open, with short and somewhat reflexed segments, set in a very shallow and plaited basin. Stalk, slender, curved, inserted on one side of the apex, with a high shoulder on one side. Flesh, tender and buttery, very juicy, but not rich.

In use during November and December.

I am indebted to M. J. de Jonghe, of Brussels, for this and many others of the new Belgian fruits, which he sent me in 1864.

Belle Gabrielle. See *Ambrette d'Hiver*.

Bellegarde. See *Gilgil*.

Belle Heloise. See *Vicar of Winkfield*.

Belle Henriette. See *Henriette*.

Belle de Jersey. See *Uvedale's St. Germain*.

BELLE ISLE D'ANGERS.—Fruit, roundish oval, three inches long and two inches and a half wide. Skin, entirely covered with a coat of greenish dark brown russet, which is very fine and smooth to the feel, and covered with large grey dots, except on the shaded side where the greenish yellow ground colour is exposed, and this also is marked with large russet dots. Eye, small and open, with short, stout, erect segments placed in a shallow and round basin. Stalk, woody, about an inch long, and inserted in a small round cavity, with a fleshy

protuberance on one side of it. Flesh, white, rather coarse-grained, half buttery and very juicy, sweet, and slightly perfumed.

This is only a second or third-rate pear, and not worth cultivation. It is ripe in the beginning of December.

BELLE JULIE (*Alexandrine Helie*).—Fruit, medium sized; long obovate, even and regularly shaped. Skin, rather rough to the feel from the large russety specks with which it is covered. The colour is dull brown, somewhat like that of the Brown Beurré; and on the side next the sun it has a warm reddish brown glow, like a gipsy's blush. On the shaded side, where the skin is not covered with russet, the green ground colour shows through. Stalk, an inch long, brown, and woody, inserted on one side of the fruit under a fleshy lip. Eye, clove-like, wide open, with long segments, and set almost on a level with the surface of the fruit. Flesh, yellowish, tender, buttery, melting, and very juicy. The juice is rich, sugary, and vinous, with a fine perfume.

A most delicious pear; ripe in the end of October. This ought to be more extensively cultivated.

BELLE DE L'ORIENT.—Fruit, very large, four inches and three-quarters long and three and a quarter wide; pyramidal like a large Louise Bonne of Jersey, and very similar to it in colour, being bright red next the sun, and covered with large freckles. Eye, small, set in a deep cavity. Stalk, upwards of an inch long, deeply inserted. Flesh, tender, melting, sweet, and juicy.

Ripe in October, and soon decays.

Belle Lucrative. See *Fondante d'Automne*.

Belle de Luxembourg. See *Hampden's Bergamot*.

Belle de Noël. See *Fondante de Noël*.

Belle Noisette. See *Bellissime d'Hiver*.

Belle de Prague. See *Belle de Thouars*.

BELLE ROUENNAISE.—Fruit, large, four inches and a quarter long and three inches wide; pyramidal in shape, and evenly formed. Skin, smooth, dark green, very finely dotted with grey dots, and marked and streaked with grey spots; as it ripens it becomes of a brighter colour. Eye, half open, with erect greenish segments placed in a shallow and pretty wide basin. Flesh, tender, buttery, and melting, very juicy, sugary, and perfumed.

A first-rate pear; ripe in November and December.

It was raised by M. Boisbunel, of Rouen, in 1845, and produced fruit in 1856.

Belle Sans Pepins. See *Hampden's Bergamot*.

BELLE DE THOUARS (*Belle de Thouarsé; Coulon St. Marc; Belle de Prague; Saint Marc; Belle de Troyes*).—Fruit, large; long, and pyramidal, four inches and a half high and two inches and three quarters

wide, uneven and undulating in its outline. Skin, somewhat rough, at first of a bronzy olive, changing to ferruginous brown or cinnamon brown, shaded with violet strewed with brown dots. Eye, open, with spreading segments, placed in a deep depression. Stalk, long and straight, an inch and a quarter long, inserted in a line with the axis of the fruit, and surrounded with small bosses. Flesh, white, half melting, sugary, and briskly flavoured.

A cooking pear, in use in the end of November and December.

Belle de Thouarsé. See *Belle de Thouars*.

Belle de Troyes. See *Belle de Thouars*.

Belle Viège. See *Jargonelle*.

Belle de Zees. See *Bonne d'Ezée*.

Bellissime. See *Windsor*.

BELLISSIME D'AUTOMNE (*Petit Certeau; Vermillon; Belle et Bonne; Poir des Dames; Vermillon des Dames*).—Fruit, medium sized, three inches and a half long and two inches broad; long pyriform in shape. Skin, smooth and shining, of a pale straw colour where shaded; but where exposed to the sun it is covered with fine deep crimson with stripes of the same colour round about the stalk, and the whole covered with grey dots. Eye, considerably depressed in a wide and plaited basin. Stalk, from an inch to an inch and a quarter long, fleshy at the insertion where it is attached to the fruit without any cavity. Flesh, white, crisp, and slightly gritty, juicy, sugary, and with an aromatic flavour.

An old French pear, which if grown against a wall becomes melting, and may then rank as a good dessert fruit; but as it does not merit such a situation it is only fit in this climate to be cultivated as a standard, and the fruit used for culinary purposes. It is ripe in the end of October and beginning of November.

The tree is a hardy, vigorous grower, and an abundant bearer. It succeeds well as a standard either on the pear or quince.

Bellissime d'Été. See *Bassin*.

Bellissime de Bur. See *Bellissime d'Hiver*.

BELLISSIME D'HIVER (*Teton de Venus; De Bure; Belle Noisette; Vermillon d'Espagne; Bellissime de Bur; Beurré de Bure*).—Fruit, very large, four inches wide and three inches and three-quarters high; roundish turbinate. Skin, smooth and somewhat shining, of a fine deep green colour on the shaded side and brown where exposed to the sun, but changing as it attains maturity by keeping to lemon-yellow on the shaded side and fine vermilion next the sun; strewed all over with large brown russet dots. Eye, large and open, set in a rather deep basin. Stalk, an inch long, stout and somewhat fleshy, particularly at the insertion, where it is placed in a rather deep cavity with a

fleshy swelling on one side of it. Flesh, white, fine-grained, crisp, and tender, sweet, and with a musky flavour.

One of the very best culinary pears with which I am acquainted, and quite free from that disagreeable grittiness which is peculiar to baking pears generally. It is both in size and every other respect superior to the Catillac, and continues in use from November till April.

The tree is a free and vigorous grower, an excellent bearer, and succeeds well as a standard either on the pear or the quince.

Bellissime de Jardin. See *Béquesne*.

BELMONT.—Fruit, medium sized; roundish oval, even and regularly shaped, with somewhat of the form of a Swan's Egg. Skin, rather rough to the feel, being covered with a coating of somewhat rough russet, which extends over the whole surface of the fruit, with the exception of the shaded side, where it is greenish yellow, and considerably covered with patches and dots of dark brown russet. On the side next the sun the brown russet has a coppery red glow, and some faint traces of crimson mottles and streaks shining through. Eye, rather small and open, destitute of segments, and set on a level with the surface. Stalk, an inch long, rather slender, inserted in a small, narrow, shallow cavity. Flesh, yellowish, rather coarse-grained, and gritty, sugary, vinous, and with a fine Swan's Egg flavour.

An excellent pear, almost of first-rate quality; ripe in the end of October and beginning of November. It was raised by Mr. T. A. Knight, of Downton Castle.

Benedictine. See *Brown Beurré*.

BENVIE.—Fruit, small, two inches long, and an inch and three-quarters wide; obovate. Skin, yellowish green, sometimes tinged and strewed with dull dingy red on the side next the sun, almost entirely covered with thin, delicate, grey russet, and thickly strewed with russety dots. Eye, large and open, full of stamens, with a dry membranous calyx, which is plaited, but not divided, and covered with a white crust. Stalk, an inch and a quarter long, fleshy at the base, and obliquely inserted, with scarcely any depression. Flesh, yellowish, buttery, juicy, perfumed, and excellent.

A Scotch dessert pear; ripe in August and September. The tree is a free grower, and an immense bearer, so much so that the branches have to be propped up during the fruit season.

This is a very excellent variety of summer pear, adapted to the climate of Scotland. It is doubtful whether it could be grown so well in the south of England, and retain the same flavour which it does in the north; and even if it did it could not rival some of the varieties which are better adapted for the southern counties. Still it is worthy of the notice of orchardists in the north of England and south of Scotland, and I am much surprised that it has not a wider cultivation than I have hitherto observed; the only districts where I have seen it grown to any extent being the Carse of Gowrie and Stirling. I have noticed it also in great perfection in Morayshire, and I have no doubt, if it were better known, it would soon displace such inferior varieties as Crawford, Grey Goodwife, and many others of a similar class.

BÉQUESNE (*Béquesne Musqué; Bellissime de Jardin; Asperge d'Hiver; Schnabelbirne; Eselsmaul; Eselstopf*).—Fruit, large and handsome, even and regular in its outline, pyriform or abrupt pyramidal in its shape, three inches and a half long and three inches broad. Skin, of a fine bright golden yellow colour on the shaded side, and on the side next the sun it is of a bright crimson; the surface is strewed with large russet dots, which give it a rough feel when handled, and with a patch of russet round the stalk. Eye, open, with rather long spreading segments, and set in a shallow depression. Stalk, an inch and a half long, inserted without depression on the end of the fruit. Flesh, coarse-grained and rather gritty, firm and crisp, sweet, and slightly perfumed.

An excellent cooking pear, which comes into use in October, and continues all the winter.

In reference to the origin of the name, M. Decaisne says: "In Champagne a prattling young girl is called *Béquène* or *Bequens*. In Lorraine the green woodpecker is called *becaine*, which makes a great noise with its beak. The old Pear d'Angleterre, very similar to this in the length of its stalk, in some provinces bears the name of *Bec-d'oeie*." From which I assume that the name of *Béquesne* is in allusion to the great length of the stalk.

Bergamot. See *Autumn Bergamot*.

Bergamotte of the French. See *Bergamotte d'Automne*.

Bergamotte d'Alençon. See *Bergamotte de Hollande*.

Bergamotte d'Austrasie. See *Jaminette*.

BERGAMOTTE D'AUTOMNE (*Bergamotte; Bergamotte Commune; Bergamotte de Recons; Bergamotte de Helière; Bergamotte Rond d'Automne; Herfst of Laate; Bergamotte Ordinaire; Bergamot; Hollandse Bergamot; Soppige Groentje; Maatjes Peer; Heere Peer; Herbst Bergamotte*).—Fruit, rather below the medium size, two inches and a half wide, and two inches and a quarter high; roundish turbinate, and flattened at the apex. Skin, smooth, and shining, green at first, but becoming yellow as it attains maturity, with a tinge of brownish red on the side next the sun, and strewed with grey dots. Eye, small and open, set in a slight depression. Stalk, half an inch long, inserted in a small cavity. Flesh, yellowish white, juicy, melting, and tender, with a sweet and perfumed flavour.

An old dessert pear, highly esteemed on the Continent as of first-rate quality; but in this climate it does not attain the same perfection.

It is ripe during October and November. The tree is tender and subject to canker. It requires to be grown on a light soil, and in a warm situation, either with a south-east or south-west aspect, on a wall.

M. Decaisne and M. André Leroy have both erred in making the Autumn Bergamot of the English synonymous with this. They are perfectly distinct varieties.

Bergamotte Beauchamps. See *Beurré Beauchamps*.

Bergamotte de la Beuvrier. See *Summer Franc Réal*.

BERGAMOTTE BUFO (*Crapaut*; *Bergamotte Crapaud*).—Fruit, small, two inches and a quarter wide and two inches high; even and regular shape, which is that of a true Bergamot. Skin, dull greenish yellow, very much covered with large light brown russet specks, which are so thick on the side next the sun that they form quite a russety coat. Eye, small and open, with spreading segments, set in a small shallow basin. Stalk, an inch and a half long, slender and woody, inserted in a narrow depression. Flesh, yellowish, rather coarse-grained, half melting, and very juicy; juice with a rich honied flavour.

An excellent little dessert pear, of first-rate quality in regard of flavour; ripe in the end of October.

It is a very old French pear.

Bergamotte de Bruxelles. See *Hampden's Bergamot*.

Bergamotte de Bugi. See *Easter Bergamot*.

BERGAMOTTE CADETTE (*Biémont*; *De Cadet*; *Milan*; *Cadet de Bordeaux*; *Cadette*; *Voye aux Prestres*; *Milan de Bordeaux*).—Fruit, about medium size, two inches and a half high, and two inches and a quarter wide; roundish obovate, generally smaller on one side of the axis than on the other. Skin, yellowish green, changing to pale yellow, with dull brownish red on the side next the sun, covered with thin pale brown russet, and large dots, which are brown on the shaded side and grey next the sun. Eye, open, with long, acuminate, spreading segments, set in a wide, rather deep, but sometimes shallow basin. Stalk, three-quarters of an inch long, inserted in a small cavity. Flesh, white, tender, melting, and very juicy, with a rich, sugary, and musky flavour.

A very good dessert pear, which ripens in October, and continues in use, ripening successively, till January. The tree is hardy, vigorous, and an excellent bearer, succeeding well as an open standard.

This variety is made synonymous with *Beurré Beauchamps* in the Horticultural Society's Catalogue; but as it is quite distinct from the *Beurré Beauchamps* of Van Mons, which I received from Belgium, I have not considered it safe to introduce that as a synonyme.

BERGAMOTTE DE COLOMA.—Fruit, rather below medium size, two inches and a quarter high and the same in breadth; roundish obovate. Skin, greenish yellow, becoming bright yellow when it ripens, and with a pale tinge of red on the side next the sun; the whole surface is covered with large pale brown russet dots, and there are patches of russet round the eye and the stalk. Eye, open, set in a small shallow depression. Stalk, half an inch long, stout, inserted obliquely by the side of a fleshy protuberance. Flesh, yellowish white, not very juicy, somewhat gritty, with a brisk and not a rich flavour.

An inferior pear; ripe in the end of October.

Bergamotte Commune. See *Bergamotte d'Automne*.

Bergamotte Crapaud. See *Bergamotte Bufo*.

Bergamotte Crasanne. See *Crasanne*.

BERGAMOTTE DESTRYKER (*Bergamotte de Stryker*).—Fruit, small, even, and regularly shaped; roundish. Skin, smooth, and somewhat shining, of a greenish yellow colour, and marked with russet dots. Eye, very large and open, with long, broad, and spreading segments. Stalk, about three-quarters of an inch long, quite green, and inserted without depression. Flesh, white, half melting, and very juicy. Juice, thin and watery, sweet, and pleasantly-flavoured.

A second-rate little pear; ripe in the end of October.

This was raised by M. Parmentier, of Enghein.

Bergamotte de Toulouse. See *Easter Beurré*.

BERGAMOTTE DUSSART.—Fruit, above medium size, three inches wide, and three inches and a quarter long; roundish turbinate, considerably resembling the Doyenné Blanc in shape. Skin, bright green at first, but changing, as it ripens, to lemon colour, dotted with numerous green, brown, and grey dots, and marked with large patches of dark green, and a thin coating of russet round the stalk. Eye, open, placed in a wide and shallow cavity. Stalk, about an inch long, set in a shallow but wide and undulating cavity, and sometimes pressed to one side by a large swelling. Flesh, white, tender, and melting, very juicy and vinous, with a slight acidulated, sugary, and perfumed flavour.

A very excellent dessert pear, in use from November till January.

The tree is a free grower and hardy, a very abundant bearer, and succeeds well as a pyramid or standard equally well on the pear or quince.

It was raised in Belgium by a M. Dussart, a gardener at Jodoigne, about the year 1829. I received it in 1849, and first saw the fruit in 1851. From what I then observed of its quality, it appeared to be a variety worth cultivating.

BERGAMOTTE ESPEREN (*Esperen*).—Fruit, medium size, frequently above medium size, varying from two inches and three-quarters wide and two inches and a quarter high, to three inches and a half wide and three inches high. It is, in the smaller fruit, distinctly Bergamot-shaped, but in large and well-grown specimens it is rather turbinate, narrowing abruptly to the stalk, even and regular in its outline. Skin, coarse and rough, at first of a dark green colour, covered with large brown russet dots, but, as it attains maturity, it assumes a dull greenish yellow hue, and the numerous large russet dots become grey; sometimes, on the side that has been exposed to the sun, it assumes a faint orange tinge. Eye, small and open, with a dry, rigid, horny calyx, of no regular form, set in a pretty deep, wide, and even basin. Stalk, three-quarters of an inch long, stout, and somewhat fleshy at the insertion, and placed in a small narrow cavity. Flesh,

yellowish, fine-grained, quite melting, very juicy and sugary, with a pleasant aroma.

A most delicious late pear, coming into season from about the middle of February, and lasting till April. A fit successor to Winter Nélis.

It was raised from seed about the year 1830, by Major Esperen, of Malines. "Pierre Joseph Esperen was born at Ghent, 29th January, 1780, and died at Malines, 13th August, 1847. He entered the service in 1804 as a volunteer, and resigning at the restoration, he was free to indulge his tastes in pomology. His temporary return to the service in 1830 gained for him the rank of major."

Bergamotte d'Été Grosse. See *Hampden's Bergamot*.

Bergamotte Fiévée. See *Fondante d'Automne*.

Bergamotte Fortunée. See *Fortunée*.

Bergamotte de Fougère. See *Bergamotte de Hollande*.

Bergamotte Geerard. See *Gilogil*.

BERGAMOTTE HEIMBOURG.—Fruit, large, three inches and three-quarters in diameter and three inches and a half high; Bergamot-shaped, even and regular in its outline. Skin, rough to the feel, from being considerably covered with brown russet; it is at first of a bright green, but changes to yellow as it ripens, and has a light tinge of red on the side next the sun. Eye, large and open, placed almost level with the surface, and with long segments, which sometimes are entirely wanting. Stalk, an inch long, slender, and woody, inserted somewhat obliquely in a small cavity. Flesh, white, fine-grained, tender, half buttery, and melting, very juicy, sugary, and with the flavour of the old Autumn Bergamot.

An excellent dessert pear; ripe in the middle of October.

This is one of Van Mons' posthumous seedlings, which produced fruit for the first time in 1847, and was named by M. Bivort in honour of M. Heimbourg, President of the Philharmonic Society of Brussels.

Bergamotte de Helière. See *Bergamotte d'Automne*.

Bergamotte d'Hiver. See *Easter Beurré*.

BERGAMOTTE D'HOLLANDE (*Bergamotte d'Alençon; Bergamotte de Fougère; Buerré d'Alençon; Amoselle; Musquine de Bretagne; Holland Bergamot; Lord Cheney's; Sara; Hollandische Bergamotte*).—Fruit, large, three inches wide and two inches and three-quarters high; roundish, and flattened. Skin, green at first, but changing as it ripens to clear yellow, and marked with several brown russet spots. Eye, small, set in a wide and deep basin. Stalk, an inch and a half long, slender, curved, and inserted in a small and furrowed cavity. Flesh, white, rather gritty, and coarse-grained, crisp, juicy, and pleasantly-flavoured.

A dessert pear of second-rate quality, in use from March till June, but may be used before that period for cooking. The tree is vigorous either on the pear or quince, but to bring the fruit to perfection it requires a wall, which, however, it does not merit.

BERGAMOTTE LESEÛLBE.—Fruit, below medium size, two inches and a half broad and the same in height; Bergamot-shaped. Skin, dark green at first, but changing as it ripens to golden yellow, speckled with cinnamon-coloured russet, and strewed with darker brown dots, particularly towards the eye, and tinged with a crimson blush on the side next the sun. Eye, open, clove-like, with short segments, set in a wide and irregular basin. Stalk, half an inch long, stout, inserted on the extremity of the fruit without depression, and with several fleshy folds at its base. Flesh, white, coarse-grained, half melting, very juicy, and nicely perfumed.

A second-rate pear, hardly worth cultivating; ripe in the first or second week in October.

The tree was raised by M. Lesèlbe, in a vineyard on the estate of Lochefuret, near Tours, and first produced fruit in 1843.

Bergamotte Marbrée. See *Bergamotte Suisse*.

BERGAMOTTE MICO.—Fruit, about medium size, two inches and three-quarters broad, and the same in height; roundish, and not unlike a small Easter Beurré. Skin, greenish yellow, covered with freckles and dots of cinnamon-coloured russet. Eye, closed, with rather long awl-shaped segments, like those of Easter Beurré, and set in a shallow depression. Stalk, half an inch long, rather stout, and placed in a narrow round cavity. Flesh, coarse-grained, gritty, and without much flavour.

An inferior pear; ripe in the end of November, when it becomes mealy.

BERGAMOTTE DE MILLEPIEDS.—Fruit, about medium size, two inches and three-quarters long, and two inches and a half broad; obovate, uneven in its outline, and considerably furrowed and knobbed round the eye. Skin, when ripe, of a deep lemon-yellow colour, sprinkled all over with large russet dots, and with an aurora glow on the side next the sun. Eye, small, closed, and deeply sunk, having narrow pointed segments. Stalk, an inch long, stout, and woody, placed rather on one side of the fruit, and with the flesh rising higher on one side than the other. Flesh, tender, buttery, and melting, fine-grained, richly flavoured.

A delicious pear; ripe in the end of October.

It was raised by M. Goubault, of Angers, and I am indebted for it to M. André Leroy, of that city, who has been good enough to furnish me with many of the finest fruits recently produced in France.

Bergamotte Ordinaire. See *Bergamotte d'Automne*.

Bergamotte Panachée. See *Bergamotte Suisse*.

Bergamotte de Paques. See *Easter Bergamot*.

Bergamotte de Paysans. See *Hampden's Bergamot*.

Bergamotte de la Pentecôte. See *Easter Beurré*.

Bergamotte Précoce. See *Early Bergamot*.

Bergamotte Rayée. See *Bergamotte Suisse*.

Bergamotte de Recons. See *Bergamotte d'Automne*.

BERGAMOTTE REINETTE.—Fruit, small, two inches and a half wide and the same in height; Bergamot-shaped. Skin, at first bright green, marked with large russet patches, but changing to yellow as it ripens. Eye, small and closed, with narrow segments, placed in a pretty deep uneven basin. Stalk, half an inch long, stout, inserted in a rather deep irregular cavity. Flesh, half-tender, with an abundant sweet juice, which has a brisk acidity, like a Reinette Apple: hence its name.

A dessert pear, of second-rate quality; ripe in the second week of September. The tree is vigorous, and an abundant bearer, and has a pyramidal habit.

It was raised by M. Boisbunel fils, of Rouen, and first produced fruit in 1857.

Bergamotte Ronde d'Automne. See *Bergamotte d'Automne*.

BERGAMOTTE ROUGE (*Rothe Bergamotte*).—Fruit, small, two inches and three-quarters broad and two inches high; oblate, flattened at the apex, and tapering obtusely from the middle towards the stalk. Skin, greenish yellow when ripe, washed with brownish red on the side next the sun, and marked with stripes of the same colour, the whole covered with fine delicate cinnamon-coloured russet, sprinkled with large grey dots. Eye, half open, placed in a wide and shallow basin. Stalk, short and stout, inserted in a deep cavity, with sometimes a fleshy swelling on one side of it. Flesh, white, tender, buttery, and melting, somewhat gritty, but, when grown in a light, warm, and slightly humid soil, it is rich and melting.

A dessert fruit, of good quality; ripe in September. The tree is a vigorous grower, and an abundant bearer. It succeeds well as a standard or pyramid; and Diel says the fruit is better from an old than a young tree.

BERGAMOTTE SAGERET (*Sageret*).—Fruit, medium sized, three inches wide and three and a quarter high; roundish obovate, or somewhat turbinate. Skin, thick, yellowish green, thickly spotted with large brown russet specks, which are more dense on the side next the sun, and where they form large patches of russet, and occasionally with a tinge of red on the side next the sun. Eye, large, wide, not open, not depressed. Stalk, stout, three-quarters of an inch long, inserted in a cavity. Flesh, tender, melting, juicy, and sugary, with a pleasantly perfumed flavour, but rather gritty towards the core.

A good second-rate dessert pear; ripe in the end of November, and continuing in use during December and January. In France it is regarded as superior to the Easter Beurré, but it has not proved to be so with us.

The tree is very vigorous and hardy, and forms a handsome pyramid,

succeeding well as a standard, either on the pear or the quince, but much more productive on the latter.

It was raised by M. Sageret, of Paris, about the year 1830.

Bergamotte Sieulle. See *Sieulle*.

BERGAMOTTE DE SOULERS (*Bonne de Soulers*).—Fruit, rather large, three inches and a quarter long by two and three-quarters wide; obovate, or oval. Skin, smooth and shining, pale yellow, with a tinge of brownish red on the side next the sun, and covered with green and brown dots, some of which are rather large, and with a patch of russet round the stalk. Eye, open, with short hard segments, and set in a shallow basin. Stalk, an inch long, stout, and inserted in a close and narrow cavity between two fleshy swellings. Flesh, white, tender, and melting, with an agreeable, sugary, and somewhat musky flavour.

An old French dessert pear, too tender for this climate, and considered only of second-rate quality. It is ripe during January and February.

The tree is tender, and subject to canker, but is a good bearer, and requires to be grown against a wall, and in a light warm soil, which it does not merit. It succeeds well either on the pear or quince.

BERGAMOTTE SUISSE (*Bergamotte Suisse Ronde*; *Bergamotte Panachée*; *Bergamotte Marbrée*; *Bonte Bergamotte*; *Bergamotte Rayée*; *Schweizerbergamotte*; *Swiss Bergamot*).—Fruit, medium sized, two inches and a half wide and the same in height; roundish and flattened, somewhat inclining to turbinate. Skin, smooth, and beautifully striped with green and yellow, and faintly tinged with red where it is exposed to the sun. Eye, open, placed in a round and shallow basin. Stalk, three-quarters of an inch long, inserted in a small cavity. Flesh, white, melting, and buttery, with a sugary and perfumed flavour.

An old French dessert pear, of second-rate quality, remarkable for its beautifully striped skin. It is ripe in October.

The tree, in rich soil, is a vigorous grower, and an excellent bearer. but, unless grown in a favourable situation, it is liable to canker. It succeeds well either on the pear or quince, and requires a wall to bring the fruit to perfection. Poiteau considers this a variegated variety of Bergamotte d'Automne, which in all probability it is.

Bergamotte Suisse Ronde. See *Bergamotte Suisse*.

Bergamotte Sylvange. See *Sylvange*.

Bergamotte Tardive. See *Easter Beurré*.

Bergamotte Tardive. See *Colmar*.

Berthebirne. See *Uredale's St. Germain*.

BERGAMOTTE THOUIN.—Fruit, rather below medium size, two inches and a quarter wide and the same in height; Bergamot-shaped, or roundish turbinate. Skin, smooth, pale green at first, but changing

as it ripens to pale lemon-yellow, with a slight trace of pale brown russet about the eye, and covered over with numerous pale brown dots. Eye, open, with erect and horny segments, and placed in a shallow basin. Stalk, an inch long, slender, inserted in a narrow cavity. Flesh, white, tender, and melting, with an agreeable, sugary, and vinous flavour.

A good dessert pear, but only of second-rate quality; ripe in November. The tree is a vigorous grower, and an abundant bearer, succeeding well as a standard.

It was raised by Dr. Van Mons, and named in honour of M. J. Thouin, Director of the Jardin des Plantes at Paris.

Besi de Caen. See *Léon Leclerc de Laval*.

Besi de Caissoy. See *Besi de Quessoy*.

Besi de Chassery. See *Échassery*.

Besi de Chaumontel. See *Chaumontel*.

Besi de l'Échasserie. See *Échassery*.

BESI D'ESPÉREN.—Fruit, above medium size, three inches and three-quarters long and two and three-quarters broad; long pyriform. Skin, clear yellowish green, mottled with pale brown russet, and occasionally with a tinge of deep red. Eye, rather small and open, set in a shallow depression. Stalk, slender and woody, an inch to an inch and a half long, inserted in a narrow cavity, with a swollen lip on one side of it. Flesh, white, buttery, and melting, juicy, sugary, and perfumed.

An excellent pear; ripe in November, but does not keep long.

It was raised by Major Espéren, of Malines, and the tree produced fruit in 1838, at which period it was about twelve years old.

BESI GARNIER.—Fruit, large, four inches and a half long, and three wide; pyriform. Skin, rough to the feel, dark green, strongly mottled with brown russet, and finely dotted with the same colour; when it attains maturity it assumes a yellowish tinge, and has a slight blush of crimson on the side next the sun. Eye, set in a shallow basin. Stalk, three-quarters of an inch long, swollen at its insertion, and placed on a level with the surface. Flesh, white, crisp, and breaking, juicy, and sugary.

A coarse and second-rate fruit, in use in April.

It was raised by M. Garnier, of Bouvardière, near Nantes.

BESI GOUBAULT.—Fruit, medium sized, two inches and a half long and over two and a quarter wide; turbinate. Skin, lemon-coloured, thickly strewed with russet dots, and on the side next the sun almost entirely covered with pale brown russet. Eye, rather large and open, with broad clove-like segments, and set in a shallow depression. Stalk, from half an inch to three-quarters long, slender and woody, inserted in a very narrow cavity, with a fleshy lip on one side of it, and surrounded with a considerable patch of russet. Flesh, half melt-

ing, rather crisp, gritty at the core, and with a pleasant rose-water flavour.

A good but only second-rate pear; ripe in the end of October and during November.

It was raised by M. Goubault, of Angers.

Besi de Héric. See *Besi d'Héry*.

BESI D'HÉRY (*Bezi d'Héry; Besi de Héric; Bezi d'Héri; Besidery; Bezi Royal; De Bourdeaux; Wilding von Héry; Kümmebirne; Französische Kummelbirn*).—Fruit, about medium size, two inches and three-quarters wide and the same in height; roundish. Skin, thin, very smooth, bright green at first, but changing when it ripens to pale yellow, with a slight tinge of red on the side next the sun, strewed with very minute points, and with a patch of delicate russet round the eye and the stalk. Eye, large and open, with spreading segments, set in a shallow depression. Stalk, slender, an inch and a quarter long, inserted in a small round cavity. Flesh, white, fine-grained, crisp, and juicy, with somewhat of a Muscat or Elder-flower perfume.

A first-rate cooking pear, in use from October to November. The tree is vigorous, and a good bearer in rich soil, and succeeds well as a standard.

It was discovered early in the seventeenth century in the forest of Héry, in Brittany, between Rennes and Nantes. Mollet, writing in 1652, says, "This variety came recently from Brittany. The Bretons give it the name of Beside-Héry, signifying the Pear of Henry; for when the King Henry the Great, of happy memory, travelled into Brittany to reduce the inhabitants to subjection, when he was at Nantes he sent me to see a garden which is near Nantes, called Chassée. Immediately after I had arrived at Nantes the gentlemen of Rennes sent a basket of fruit to his Majesty."

Besidery. See *Besi d'Héry*.

Besi de Landry. See *Échassery*.

BESI MAI.—Fruit, large, obovate, rather uneven and irregular in its outline. Skin, yellowish green at maturity, covered with fawn and brown dots. Eye, open, placed in a very shallow basin, scarcely at all depressed. Stalk, an inch and a quarter long, inserted in a round narrow cavity. Flesh, white, and when the fruit is thoroughly ripe, somewhat buttery, sweet, and richly flavoured.

A good dessert pear when it ripens, which is not very often. It generally comes into use in May.

This was raised by M. J. de Jonghe, of Brussels. It first fruited in 1856, when the tree was eleven years old; and in 1858 he sent me a fruit which in May was very tender, buttery, and of excellent flavour. I have never found it to ripen well in this country.

BESI DE MONTIGNY (*De Montigny; Beurré Cullem; Comtesse de Lunay; Dojenné Musqué; Louis Bosc*).—Fruit, medium sized, obovate. Skin, thin, smooth, and shining, bright green at first but

changing to bright yellow as it attains maturity, covered with numerous clear brown dots, and with a patch of russet round the stalk. Eye, small and open, with reflexed segments, set in a slight depression almost level with the surface. Stalk, three-quarters of an inch long, stout, fleshy, and obliquely inserted by the side of a fleshy swelling. Flesh, white, slightly gritty, very tender, buttery, and melting, with a pleasant sugary and finely perfumed flavour.

A dessert pear; ripe in October. The tree is a good bearer, and succeeds well as a standard either on the pear or quince.

BESI DE LA MOTTE (*Bein Armudi; Beurré Blanc de Jersey; d'Aumale; De la Motte*).—Fruit, medium sized; roundish turbinate. Skin, yellowish green, thickly covered with brown russety dots. Eye, small and open, set in a shallow depression. Stalk, an inch long, inserted in a small round shallow cavity. Flesh, white, fine-grained, melting, and buttery, with a rich sugary and perfumed flavour.

A dessert pear, ripe during October and November. The tree is hardy and vigorous and an abundant bearer. It succeeds well as a standard either on the pear or the quince.

BESI DE QUESSOY (*De Quessoy; Besi de Caissoy; Poire de Caissoy; Petit Beurré d'Hiver; Roussette d'Anjou; Nutmeg; Small Winter Beurré; Winter Poplin*).—Fruit produced in clusters; small, roundish and flattened at the apex. Skin, rough, with a yellowish green ground, but so covered with brown russet as to almost completely cover the ground. Eye, open, set almost even with the surface. Stalk, half an inch long, stout and thick, inserted in a pretty deep cavity. Flesh, white, delicate, tender, buttery, with a rich aromatic and sugary flavour.

A small dessert pear, ripening in succession from November till March. The tree attains a good size, and bears abundantly as a standard, but does not succeed well on the quince.

The original tree was found growing in the forest of Quessoy, in Brittany. It is a very old variety, and is mentioned by Merlet.

BESI VAET (*Besi de St. Waast; Besi de St. Wat; Beurré Beaumont*).—Fruit, above medium size; roundish, very uneven on its surface, being bossed and knobbed, the general appearance being that of a shortened Chaumontel. Skin, greenish yellow, very much covered with brown russet, and on the exposed side entirely covered with russet. Eye, open, with erect segments, placed in a deep and uneven basin. Stalk, three-quarters of an inch long, stout, and somewhat fleshy, inserted in a small cavity, with sometimes a fleshy lip on one side. Flesh, yellowish white, crisp, and breaking, very juicy and sweet, with a pleasant aroma, the flavour being very much like that of the Chaumontel.

A first-rate dessert pear; ripe in December and January. Though not richly flavoured, it is so juicy and refreshing as to be like eating

sugared ice. The tree is vigorous and hardy, bears well as a standard, and may be grown against a wall in northern districts.

BESI DES VÉTÉRANS (*Baneau*).—Fruit, very large, three inches and a half wide and four inches high; turbinate. Skin, fine clear yellow, very much dotted and covered with patches of russet. Eye, set in a slight depression. Stalk, an inch and a half long, slender, set on the apex of the fruit, surrounded by a fleshy nipple at the base. Flesh, white, half melting, slightly gritty, sweet, and with a slight acidity.

An inferior pear; ripe in October. The tree is a great bearer.

This is one of Van Mons' seedlings, which first fruited about 1830.

Beurré Adam. See *Adam*.

Beurré d'Albert. See *Fondante d'Automne*.

Beurré d'Alençon. See *Bergamotte d'Hollande*.

Beurré Alexandre. See *Alexandre de Russie*.

BEURRÉ D'AMANLIS (*D'Amanlis; Beurré d'Amalis; Delbart; Plombgastelle; Hubard; Thiessoise; Kaisseise; Wilhelmine* of some, but not of Van Mons).—Fruit, large, frequently much more so than is represented in our figure, but averaging three inches and a half long by two and three-quarters wide; obtuse pyriform, or obovate, uneven and undulating in its outline. Skin, at first of a bright green, tinged with brown next the sun, and marked with patches and dots of russet, but afterwards assuming a yellowish green tinge, and a reddish brown cheek as it ripens. Eye, open, with stout segments, and set almost level with the surface. Stalk, long, slender, and woody, inserted in a small cavity. Flesh, greenish white, fine-grained, tender, juicy, melting, rich, sugary, and agreeably perfumed.

One of the best early pears; ripe in the middle of September. The tree is hardy, and an excellent bearer, forms a handsome pyramid, and succeeds either on the pear or the quince stock.

The origin of this pear has been attributed by some to Van Mons, but we are informed by M. Prévost that it was introduced from Brittany to Normandy so early as 1805, by MM. Tiessé and Hubard, and that in M. Prévost's opinion it is a native of the former country. Notwithstanding this statement, Bivort maintains that it was a seedling of Van Mons, because a variety bearing the name of one of Van Mons' seedlings, called Wilhelmine, was proved to be synonymous with Beurré d'Amanlis. Now, there is no doubt at all that Van Mons raised a variety which he called Wilhelmine, because it appears in his catalogue, thus—"1030, Wilhelmine; par nous;" but that this is a totally different pear from Beurré d'Amanlis I am perfectly convinced from Diel's description of it; and he received the sort direct from Van Mons himself. Diel describes it as a *small* fruit, roundish, two inches broad, and two and a quarter high, and ripening in November and December! It is quite evident, therefore, that the Wilhelmine of Van Mons is not synonymous with Beurré d'Amanlis; but it is equally certain that all the varieties I know of in Belgian collections, bearing that name, have always proved to be the same as the subject now under notice.

There is a variety of this with variegated leaves and fruit, and known on the Continent as Beurré d'Amanlis Panachée. The leaves are striped with yellow, as is

also the fruit, the latter being marked with broad longitudinal bands of green and yellow alternately. In every other respect the tree and its fruits are identical with its type.

Beurré Amboise. See *Brown Beurré*.

Beurré Anglais. See *Easter Beurré*.

BEURRÉ ANANAS.—Fruit, small; pyriform, even and regular in its outline. Skin, smooth, yellow, with a blush of red on the side next the sun, streaked with dark crimson. Eye, very small and closed. Stalk, very long and slender, inserted without depression. Flesh, yellowish, half buttery, melting, and very juicy, sweet, and with a powerful musky aroma.

An inferior pear; ripe in the end of October. This is different from Ananas.

BEURRÉ D'ANJOU (*Ne Plus Meuris* of the French).—Fruit, large and handsome, even and regular in its outline, roundish obovate. Skin, greenish yellow, with sometimes a shade of dull red next the sun, marked with patches of russet, and thickly strewn with brown and crimson dots. Eye, small and open, deeply inserted in a wide cavity. Stalk, short and stout, set in a round hole. Flesh, white, very tender, buttery, and melting, very juicy, vinous, and with a delicate rosewater perfume.

A very superior pear; ripe in the end of October, and continues in use till December and January.

This is quite distinct from the *Ne Plus Meuris* of Van Mons.

Beurré d'Apremont. See *Beurré Bosc*.

BEURRÉ D'AREMBERG (*Beurré Deschamps; Beurré des Orphelines; Colmar Deschamps; Délices des Orphelines; Deschamps; Duc d'Aremberg; L'Orpheline; Orpheline d'Enghein; Soldat Laboureur*).—Fruit, medium sized; obovate. Skin, yellowish green when ripe, and considerably covered with patches, veins, and dots of cinnamon-coloured russet. Eye, small, with short segments, which frequently fall off, and set in a deep hollow. Stalk, from half an inch to an inch long, obliquely inserted on the surface of the fruit. Flesh, white, melting, buttery, and very juicy, with a rich vinous and perfumed flavour.

A dessert pear of the first merit, in use during December and January. The tree is hardy, and a most abundant bearer, and may be grown either as a standard or against a wall. It succeeds well both on the pear and the quince.

Great confusion exists between this and the Glou Morceau, which in numerous instances I have found grown as the Beurré d'Aremberg. The cause of this confusion is accounted for in this way: about the same time that the Beurré d'Aremberg was raised by Abbé Deschamps, of the Hospice des Orphelins at Enghien, M. Noisette, of Paris, sent out the Glou Morceau, which he had procured from the gardens of the Duc d'Aremberg, under the name of Beurré d'Aremberg, consequently there were two distinct varieties in cultivation under the same name,

and which still continue till the present time. But the characters of the two are perfectly distinct, and may easily be distinguished by the stalk alone—that of *Beurré d'Areberg* being short, thick, and fleshy; whilst that of *Glou Morceau* is long, straight, and woody, inserted perpendicularly with the axis of the fruit.

Beurré d'Argenson. See *Passe Colmar*.

BEURRÉ DE L'ASSOMPTION.—Fruit, very large, four inches long and three and a quarter wide; pyramidal, undulating, and bossed on its surface. Skin, lemon-yellow, covered with patches and mottles of fawn-coloured russet, interspersed with numerous dots of the same. Eye, large, open, and set almost even with the surface. Stalk, short and stout, obliquely inserted in a round cavity. Flesh, white, buttery, tender, and melting, juicy, rich, vinous, and perfumed.

An early pear of the greatest excellence, ripe in the second and third week of August. It is earlier than *Williams' Bon Chrétien* and much larger. The tree is a good bearer, grows well on the pear and the quince, and forms a handsome pyramid.

This was first brought to my notice in 1864, by my friend M. Michelin, who was the first to bring it before the public. It was raised by M. Ronille de Beauchamp, of Goupillère, near Nantes, and it first fruited in 1863.

Beurré Aurore. See *Beurré de Capiaumont*.

Beurré Autien. See *Napoléon*.

BEURRÉ D'AVOINE.—A large, roundish, and irregularly shaped fruit, of a dark lemon-yellow colour, thickly dotted with minute brown points. Eye, very large and open. Stalk, long and slender, like that of a *Crasanne*. Flesh, coarse, and not highly flavoured.

An inferior variety, which rots at the core in October.

Beurré d'Avranches. See *Louise Bonne of Jersey*.

BEURRÉ BACHELIER (*Bachelier*).—Fruit, large and obovate, somewhat irregular in its outline. Skin, greenish yellow, strewed with russety dots. Eye, small and closed, set in a shallow basin. Stalk, short. Flesh, buttery and melting, rich, juicy, sugary, and aromatic.

A large, handsome, and very excellent pear; ripe in December. The tree is hardy, forms a handsome pyramid, and is a good bearer.

BEURRÉ BAUD.—Fruit, medium sized; obovate. Skin, lemon-yellow, thickly mottled with cinnamon-coloured russet. Eye, very small. Stalk, an inch long, stout, and somewhat fleshy. Flesh, tender, melting, and juicy, and with a sweet and agreeable but not remarkable flavour.

A second-rate pear; ripe in October, when it becomes mealy and rots at the core.

BEURRÉ BEAUCHAMPS (*Bergamotte Beauchamps*; *Beurre Biémont*; *Maghens d'Hiver*; *Henkel d'Hiver* of Leroy, not of Van Mons).—Fruit, medium sized, two inches and three-quarters wide and three

inches high ; roundish obovate, regular, and handsome. Skin, greenish yellow, very much covered with large russet specks, like the belly of a toad, and a red blush next the sun. Eye, small and open, set in a rather shallow depression. Stalk, stout, thickened at both extremities, nearly an inch long, curved, and inserted in a round cavity. Flesh, rather firm, half-melting, coarse-grained, juicy, rather sweet, and with a pleasant perfume.

A good but not first-rate pear, in shape and colour not unlike White Doyenné ; ripe in the beginning of November.

There are two distinct varieties called Beurré Beauchamps. That of Bivort, which he says he finds in Van Mons' catalogue of 1823, and which is no doubt the same as No. 92 in the supplement to the first series, under the name "Beauchamps : par son patron." This is the fruit described above, and also by Diel, who says, "it is very like Beurré Blanc, reddish on the sunny side, and strongly dotted." It is also the Beurré Beauchamp of my friend M. Leroy, with whom I am sorry I cannot agree in regarding Henkel d'Hiver as a synonyme of it. SEE *Henkel d'Hiver*. The other variety is the Beurré Beauchamps of Dittrich, which he is careful to state "has no red on the sunny side," and which he describes as a seedling of Van Mons. Van Mons himself attributes the origin of Bivort's variety to M. Beauchamp, and it is quite possible that he raised the other and dedicated it to the same person, subsequent to the publication of his catalogue, in which there is no mention made of a *Buerré* Beauchamps.

Beurré Beauchamps. See *Bergamotte Cadette*.

Beurré Beaumont. See *Besi Vaet*.

BEURRÉ DES BÉGUINES.—Fruit, below medium size, two inches and a half wide and two high ; round and Bergamot-shaped, even and regular in its outline, somewhat larger on one side of the axis than the other. Skin, entirely covered with a crust of dark cinnamon brown russet. Eye, very large and closed, with long pointed segments, set in a wide shallow plaited basin. Stalk, three-quarters of an inch long, stout, a little curved, and inserted in a round cavity. Flesh, rather coarse-grained, but very juicy and sweet, very richly flavoured, highly aromatic, and with the perfume of Seckle.

A very rich and remarkable flavoured pear ; ripe in the beginning of September, after which it soon decays.

This is a seedling of Van Mons, and I presume No. 213 of the second series of the catalogue, where it is called "Du Béguinage : par nous." It first produced fruit in 1844.

BEURRÉ BENNERT.—Fruit, medium sized, two inches and a quarter wide and a little more high ; turbinate, even and regular in its outline. Skin, pale lemon-yellow, speckled all over with large cinnamon-coloured dots, which are wide apart, with a red blush on the side next the sun, and covered with a network of russet. Eye, small and open. Stalk, an inch long, sometimes obliquely and sometimes perpendicularly inserted. Flesh, yellow, somewhat gritty at the core, juicy, half-melting, sweet, with a cold acidity, and aromatic.

A pear of uncertain merit ; ripe from December to February. The tree is not vigorous, but bears pretty well, and makes a good pyramid on the pear stock.

BEURRÉ BENOÎT (*Auguste Benoît ; Benoît ; Doyenné Benoît ; Comte Odart*).—Fruit, large, three inches wide and three and a quarter high; obovate. Skin, pale yellow, strewed with patches and dots of pale brown russet. Eye, small, half open, placed in a round and shallow basin. Stalk, three-quarters of an inch long, inserted in a narrow cavity. Flesh, white, fine-grained, melting, acidulous, and very juicy, sugary, and perfumed, with a distinct Seckle aroma.

A fine pear; ripe in September and October. The tree succeeds best on the pear, forms handsome pyramids, and bears well.

BEURRÉ BERCKMANS.—Fruit, medium sized; turbinate. Skin, of a rich lemon-yellow colour, thickly covered all over with russet specks and dots, but round the stalk and over the crown it is completely covered with a coat of cinnamon-coloured russet. Eye, open, set in a round furrowed basin. Stalk, an inch long, inserted without depression. Flesh, white, tender, fine-grained, juicy, sugary, and richly flavoured.

A handsome and very excellent pear; ripe in November and December. The tree makes a handsome pyramid, and is a good bearer.

BEURRÉ BEYMONT.—Fruit, above medium size; obovate, even, and handsomely shaped. Skin, smooth and shining, golden yellow next the sun, and greenish yellow in the shade, and with a russet patch round the stalk. Eye, large and open. Stalk, very long, woody, and straight. Flesh, tender, not very juicy, and with a very herbaceous flavour.

An inferior fruit; ripe in the end of October and November.

Beurré Biémont. See *Beurré Beauchamps*.

Beurré Blanc. See *White Doyenné*.

BEURRÉ BLANC DES CAPUCINES.—Fruit, large and handsome; somewhat oval, even and regular in its outline. Skin, smooth, of a dull yellow colour, with a greenish tinge, strewed with flakes of russet, and with a russet patch round the stalk. Eye, small and half open. Stalk, upwards of an inch in length, woody, inserted in a small round cavity. Flesh, yellowish, coarse-grained, and gritty, half melting or crisp, with a cold acidity.

An inferior pear, which rots at the core in October.

Some pomologists make this and *Amadotte* synonymous, which is a mistake. See *Amadotte*.

Beurré Blanc de Jersey. See *Besi de la Motte*.

Beurré du Bois. See *Flemish Beauty*.

BEURRÉ BOSCH (*Beurré d'Apremont ; Beurré Rose ; Cannelle ; Marianne Nouvelle*).—Fruit, large; pyriform. Skin, almost entirely covered with thin cinnamon-coloured russet, leaving here and there only a small portion of the yellow ground colour visible. Eye, open, placed in a shallow basin. Stalk, about an inch and a half long, inserted

without depression. Flesh, white, melting, and buttery, very juicy, rich, and aromatic.

A dessert pear of first-rate quality; ripe in October and November. The tree is a good bearer; but unless grown against a wall, or in a warm situation, the fruit is apt to be crisp or only half melting.

This, which is generally supposed to have been a seedling of Van Mons, was found a wilding at Apremont, in the Haute Soane, and was dedicated to Mr. Bosc, the eminent Director of the Jardin des Plantes at Paris.

BEURRÉ BRETONNEAU (*Bretonneau; Calebasse d'Hiver; Dr. Bretonneau*).—Fruit, large; more or less pyriform. Skin, rough, with brown russet, which considerably covers the greenish yellow ground, and sometimes with a brownish red on the side next the sun. Eye, uneven, set in a moderately deep basin. Stalk, an inch long, stout. Flesh, yellowish white, and when it ripens crisp, juicy, and well flavoured.

A late dessert pear; in use from March till May, but it rarely ripens except in very warm summers, and when it does the flesh is generally crisp, or at best only half melting.

Raised by Major Espéren, of Malines, and dedicated to Dr. Bretonneau, an eminent physician at Tours, who died in 1862.

BEURRÉ BRONZÉ.—Fruit, medium sized, two inches and three-quarters long, and two inches and a half wide; roundish turbinate, or Bergamot-shaped. Skin, yellowish green, almost entirely covered with bronzy brown russet, marked with a blush of dull red next the sun. Eye, small, open, set in an even and rather deep basin. Stalk, three-quarters of an inch long, set in a wide cavity, and surrounded with a fleshy ring. Flesh, white tinged with green, tender, buttery, and melting, with a rich vinous and sugary flavour.

An excellent pear, ripening from October to January. The tree is vigorous and hardy, a good bearer, succeeds well as a standard, and may be grown advantageously on the quince.

BEURRÉ BURNICQ.—Fruit, medium sized, two inches and a quarter wide and nearly three inches high; obovate. Skin, rough, from a covering of thick russet, and strewed with grey specks, but displaying patches and mottles of the yellow ground colour, especially on the shaded side. Eye, quite open, with erect, acute segments set in a saucer-like depression. Stalk, half an inch long, fleshy at the base and inserted on the end of the fruit without depression, inserted in a small cavity. Flesh, greenish white, buttery, and melting, with a powerful aroma.

An inferior pear; ripe in the end of October.

BEURRÉ DE CAEN.—Fruit, long, pyriform, of the shape of Bishop's Thumb. Skin, very much covered with brown russet, showing here and there a little of the yellow ground colour. Eye, small and open. Stalk, half an inch long, slender, set on the apex of the fruit. Flesh, coarse-grained, and not of remarkable flavour.

In use in February.

Beurré Cambron. See *Glou Morveau*.

BEURRÉ DE CAPIAUMONT (*Aurore; Beurré Aurore; Capiaumont; Calebasse Vasse*).—Fruit, medium sized; obtuse pyriform. Skin, pale yellow in the shade, almost entirely covered with fine cinnamon-coloured russet, strewed with numerous grey specks and with reddish orange shining out through the russet on the side next the sun. Eye, large and open, with short, erect, stiff segments, set almost even with the surface. Stalk, an inch long, fleshy at the base, and inserted at the extremity without depression. Flesh, pure white, delicate and fine, buttery and melting, with a rich, vinous, and sugary flavour.

A dessert pear of good quality; ripe in October. The tree is hardy, vigorous, and an abundant bearer, and succeeds well as a standard on the quince. It is well adapted for the northern parts of our island, where I have seen it bearing abundantly as a standard.

It was raised from seed by M. Capiaumont, a druggist of Mons, in 1787, and it appears as No. 315 in Van Mons' catalogue, "Capiaumont: par son patron."

BEURRÉ DU CERCLE (*Beurré du Cercle Pratique de Rouen*).—Fruit, rather below medium size, two inches wide and two inches and three-quarters long; pyramidal, much larger on one side of the axis than the other. Skin, lemon-coloured, much covered with brown russet, which is strewed with grey dots, and sometimes with blush of red on the side next the sun. Eye, half open, set in a shallow basin. Flesh, gritty, juicy, and brisk, with a sweet and rather rich flavour.

A good pear; ripe in October. The tree bears remarkably well, and makes handsome pyramids on the quince.

It was raised by M. Boisbunel, of Rouen, in 1845, and the tree first fruited in 1856.

Beurré des Charneuses. See *Fondante de Charneu*.

BEURRÉ CHARRON.—Fruit, below medium size, two inches and a half wide and the same high; roundish. Skin, of uniform lemon-yellow, covered with minute grey dots that are thickest next the sun. Eye, small, open, with erect tooth-like segments, set in a pretty deep depression. Stalk, an inch long, curved, inserted by the side of a fleshy lip. Flesh, tender, juicy, melting, and perfumed.

A good pear; ripe in October.

Beurré de Chaumontel. See *Chaumontel*.

BEURRÉ CITRON.—Fruit, small and obovate. Skin, lemon-yellow, thickly covered with cinnamon-coloured russet. Eye, small and open. Stalk, half an inch long, stout, and obliquely inserted. Flesh, yellow, melting, juicy, and vinous, brisk, and with a fine noyau flavour.

A good pear, but not of first-rate quality; ripe in the middle and end of November.

BEURRÉ CLAIRGEAU (*Clairgeau*; *Clairgeau de Nantes*).—Fruit, large, and very handsome; curved-pyriform. Skin, smooth and shining, of a fine lemon-yellow colour, and with a tinge of orange red on the side next the sun; it is thickly covered all over with large russety dots and patches of thin delicate russet, particularly round the stalk. Eye, small and open, level with the surface. Stalk, half an inch long, stout, and rather fleshy, with a swollen lip on one side of it. Flesh, white, crisp or half-melting, coarse-grained, juicy, sweet, and slightly musky.

A handsome and showy pear; ripe in November. Its appearance is its greatest recommendation.

This handsome pear was raised at Nantes, by a gardener of the name of Clairgeau, in the Rue de Bastille. I received it in the year 1848 from Mr. René Langelier, of Jersey. The original tree was purchased by M. de Jonghe, of Brussels, who, having become its possessor, had the merit of distributing it.

BEURRÉ COLMAR.—Fruit, medium sized, three inches long, and two inches and a half wide; ovate, uneven in its outline, obtusely both towards the stalk and the eye. Skin, smooth, yellow covered with green dots on the shaded side, and clear red with dark red dots next the sun. Eye, open, with narrow segments and set almost even with the surface. Stalk, an inch long, slightly depressed. Flesh, very white, melting and very juicy, rich and perfumed.

A dessert pear; ripe in October. The tree succeeds well as a standard.

BEURRÉ COLOMA.—Fruit, medium sized; oblong obovate. Skin, thin and tender. At first lively green, but changing to clear yellow at maturity, and entirely covered with delicate brown russet without any trace of red next the sun. Eye, open, with short dry segments, and set in a small pretty even depression. Stalk, three-quarters of an inch long, stout, and set in a small depression. Flesh, white, delicate, buttery and melting, with a rich sugary and vinous flavour.

A worthless dessert pear, which rots at the core in the end of September. The tree succeeds well as a standard.

BEURRÉ COPRETZ.—Fruit, below medium size; oval, even and regularly formed. Skin, smooth, of a uniform greenish yellow colour, covered with large patches and dots of russet. Eye, small and open, set in a very shallow basin. Stalk, very thick and fleshy, inserted without a cavity. Flesh, greenish white, coarse-grained, juicy, and sugary, but with little flavour.

An inferior variety; ripe in November.

Beurré Cullem. See *Besi de Montigny*.

Beurré Curtet. See *Comte de Lamy*.

Beurré Davis. See *Flemish Beauty*.

Beurré Davy. See *Flemish Beauty*.

BEURRÉ DEFAYS.—Fruit, large; pyramidal. Skin, of a pale golden yellow colour, dotted with large brown russety dots, and with an orange tinge next the sun. Eye, very small and open, sometimes wanting, placed in a deep, narrow basin. Stalk, an inch long, inserted in a cavity. Flesh, melting, juicy, sugary, and well flavoured.

Ripe in December. The tree is vigorous either on the pear or the quince.

It was raised by M. François Defays, of Champs St. Martin, near Angers.

BEURRÉ DELFOSSE (*Delfosse Bourgmaster*; *Philippe Delfosse*).—Fruit, above medium size; obovate. Skin, pale yellow, with a blush of pale red on the side next the sun, and covered with patches and dots of thin russet. Eye, closed. Stalk, three-quarters of an inch long, and slender. Flesh, buttery, melting, richly flavoured, and highly aromatic.

This I have occasionally found so harsh and astringent as to be quite uneatable. It is in use during December and January.

Raised by M. Grégoire, of Jodoigne, and dedicated by him to M. Philippe Delfosse, burgomaster of Sarrisbare. The seed was sown in 1832, and the tree first produced fruit in 1847.

BEURRÉ DEROUINEAU.—Fruit, medium sized; obovate. Skin, green, changing to yellowish as it ripens on the shaded side, and clouded with brownish red on the side next the sun. Eye, open. Stalk, half an inch long, thick and woody. Flesh, rather gritty, pretty juicy, sweet and aromatic.

A second-rate pear; ripe in November and December.

BEURRÉ DIEL (*Beurré de Gelle*; *Beurré Incomparable*; *Beurré Magnifique*; *Beurré Royal*; *Beurré Vert*; *De Trois Tours*; *Dillen*; *Gros Dillen*; *Dorothee Royale*; *Gratioli d'Hiver*; *Gros Dorothee*; *Guillaume de Nassau*; *Mélon*).—Fruit, of the largest size when grown against a wall or as an espalier, and of medium size from a standard; obovate. Skin, pale green at first, changing to yellow, covered with numerous large russety dots and some markings of brown russet. Eye, with erect stout segments and set in an uneven basin. Stalk, an inch long, stout and curved, inserted in an open uneven cavity. Flesh, yellowish white, tender, very buttery and melting, with a rich, sugary, and delicious flavour.

A dessert pear of the highest merit; ripe during October and November. The tree is very hardy and vigorous, and a most abundant bearer, succeeds as a standard, and when grown against a wall produces fruit of a very large size. The branches should be well thinned to admit sufficient air among the large foliage.

This esteemed variety was discovered by M. Meuris, gardener to Dr. Van Mons, growing in a village called Perck, on the farm of Dry-Toreu, or Trois Tours, and being unnamed, Van Mons dedicated it to his friend Dr. Aug. Friedr. Adrien Diel, of Dietz, in the Duchy of Nassau. But Diel does not seem to have been aware of its origin, for he says it was raised from seed by Van Mons.

Beurré Deschamps. See *Beurré d'Aremberg*.

Beurré Doré. See *Brown Beurré*.

Beurré Drapiez. See *Urbaniste*.

BEURRÉ DUHAUME.—Fruit, turbinate, evenly shaped. Skin, covered with brown russet, which only admits of a little of the yellow ground colour shining through on the side next the sun, where it has a red and orange cheek; on the shaded side it is not so much covered with russet, and therefore shows more of the yellow ground colour through it. Eye, large, and quite open, set in a shallow basin, or almost level with the surface. Stalk, about half an inch long, very slender, and placed in a narrow round cavity. Flesh, firm, crisp, and breaking, very juicy, sweet, rich, and vinous, with a fine noyau flavour.

This is a first-rate pear; ripe in December, and continues in use till February. The colour of the fruit and texture of the flesh are like those of *Passe Colmar*; it is, however, quite distinct from that variety. The tree has a diffuse and bushy habit of growth.

BEURRÉ DUQUESNE.—Fruit, medium sized; obovate. Skin, thin, yellowish green, changing to yellow, with a tinge of red next the sun, covered with numerous stout brown dots. Eye, with very short segments, and sometimes entirely wanting, set in a very shallow depression, and generally even with the surface. Stalk, stout and fleshy, half an inch long, inserted in a close narrow cavity. Flesh, white and somewhat gritty at the core, but tender, melting, sugary, and richly flavoured.

A dessert pear of good quality; ripe in October. The tree succeeds well as a standard, and is very fertile.

BEURRÉ DUVAL.—Fruit, medium sized or large, of a short pyramidal shape. Skin, greenish yellow, covered with large dark brown russet freckles, and with a flush of red next the sun. Eye, large and open, full of stamens, and set in a wide shallow basin. Stalk, obliquely inserted on the end of the fruit. Flesh, yellowish, melting, and juicy, sugary, and with a fine piquancy.

A very fine and distinct-looking pear, in use during November and December. The tree is hardy, and a good bearer as a pyramid.

Beurré d'Effingham. See *Flemish Beauty*.

Beurré d'Elberg. See *Flemish Beauty*.

Beurré d'Été. See *Summer Franc Réal*.

Beurré Foidard. See *Flemish Beauty*.

Beurré Geerards. See *Gilgil*.

Beurré de Gelle. See *Beurré Diel*.

Beurré Gens. See *Urbaniste*.

BEURRÉ DE GHÉLIN.—Fruit, large, two inches and three-quarters wide, and three inches and a half high; variable in shape, being sometimes roundish and sometimes inclining to pyramidal, but always uneven and bossed in its outline. Skin, yellow, covered with thin cinnamon russet, and strewed with darker dots. Eye, half open, with short, erect segments, and placed in a considerable depression. Stalk, short, stout, and obliquely inserted in a deep cavity. Flesh, fine, buttery, and melting, very rich and delicious, with a fine perfume.

A very excellent pear, in use during November and December. The tree is a good grower, and bears freely.

Raised by M. Fontaine de Ghélin at Mons, and first brought into notice in 1858.

BEURRÉ GIFFARD (*Giffard*).—Fruit, about medium sized; pyriform or turbinate. Skin, greenish yellow, mottled with red on the side next the sun. Eye, closed, set in a shallow basin. Stalk, an inch long, slender, and obliquely inserted on the apex of the fruit. Flesh, white, melting, and very juicy, with a vinous and highly aromatic flavour.

An early pear of first-rate quality; ripe in the middle of August.

This was found as a wilding in 1825 by M. Nicolas Giffard, of Fouassières, near Angers, and it was first described by M. Millet, in 1840.

BEURRÉ GOUBAULT (*Goubault*).—Fruit, medium sized, roundish, and inclining to turbinate. Skin, green, even when ripe. Eye, large and open, inserted in a shallow basin. Stalk, long and slender, inserted in a small cavity. Flesh, melting and juicy, sugary, and with a fine perfumed flavour. Ripe in September.

The tree is an excellent bearer, and the fruit should be watched that it may be used before it decays, as it does not change from green to yellow in ripening.

Raised by M. Goubault, nurseryman at Angers, in 1842.

Beurré Gris. See *Brown Beurré*.

BEURRÉ GRIS D'HIVER (*Beurré Gris d'Hiver Nouveau; Beurré de Luçon*).—Fruit, large, three inches wide and three inches high; roundish. Skin, entirely covered with thin brown russet, and tinged with brownish red next the sun. Eye, small, set in a very shallow basin. Stalk, short and thick, inserted in a small cavity. Flesh, white, melting and juicy, sugary, and slightly perfumed.

A good late pear when grown in a warm situation, but otherwise coarse-grained and gritty. Ripe from January till March. It is best from a wall.

BEURRÉ HAMECKER.—Fruit, large and round, bossed about the stalk. Skin, greenish yellow, mottled with brown, covered with patches and dots of fine brown russet. Eye, small and open. Stalk, an inch long. Flesh, buttery, melting, and juicy, sugary and perfumed.

Ripe in October and November.

Beurré d'Hardenpont. See *Glou Morceau*.

BEURRÉ HARDY (*Hardy*).—Fruit, large, three inches wide, and three inches and three-quarters long; oblong obovate or pyramidal, handsome and even in its outline. Skin, shining, yellowish green, thickly covered with large russet dots, and a coat of brown russet round the stalk and the eye. Eye, large and open, set in a shallow basin. Stalk, an inch long, stout and fleshy, with fleshy folds at the base, and inserted without depression. Flesh, white, melting and very juicy, sweet, and perfumed with a rosewater aroma.

A dessert pear of the greatest excellence; ripe in October.

The tree forms a handsome pyramid, and is a good bearer.

Raised by M. Bonnet, of Boulogne, the friend of Van Mons, and first distributed by M. Jamin, of Bourg-la-Reine near Paris, who dedicated it to the late M. Hardy, director of the gardens of the Luxembourg.

Beurré des Hautes Vignes. See *Délices d'Angers*.

Beurré d'Hiver de Bruxelles. See *Easter Beurré*.

BEURRÉ D'HIVER DE KESTNER.—Fruit, medium sized; obovate, with a very long straight stalk, which is obliquely inserted. Skin, greenish, and covered with pale russet. Eye, large. Flesh, yellowish, coarse, not juicy, and rather disagreeable than otherwise.

A handsome pear, but perfectly worthless. Ripe in the middle of December.

Beurré Incomparable. See *Beurré Diel*.

Beurré Isambert. See *Brown Beurré*.

BEURRÉ DE JONGHE.—Fruit, above medium size, two inches and a quarter wide, and three inches high; pyriform, very handsome, even and regular in its outline. Skin, dull yellow, very thickly covered with bright pale brown russet, which gives it a golden appearance. Eye, small and open, placed even with the surface. Stalk, very short, inserted on the apex of the fruit, and united with it by fleshy folds, or oblique by the side of a fleshy lip. Flesh, yellowish, with a greenish tinge, fine-grained, buttery and melting, very juicy, richly flavoured, and with a fine perfume.

Equal, if not superior in flavour to Marie Louise. It is as rich as the Seckle, and is in use from December till the end of February. A most delicious pear.

This excellent pear was raised by M. J. de Jonghe, of Brussels, who was so good as to send me specimens of it in 1864.

BEURRÉ KENNES.—Fruit, below medium size, two inches and a quarter wide, and two inches and three-quarters high; abrupt pear-shaped, truncated at the stalk end. Skin, rather rough to the feel, from a coat of brown russet; on the side next the sun, and over a great part of the shaded side, it is of a vermilion red colour. Eye, small and open, set in a wide and shallow basin. Stalk, three-quarters of

an inch long, stout, fleshy at the base, and without a cavity. Flesh, yellow, coarse-grained, half-melting, juicy, sweet, and aromatic.

A very pretty but worthless pear, which, while it preserves a sound appearance externally, is quite rotten at the core. Ripe in the end of October. Tree a great bearer.

It was raised by Van Mons, and dedicated after his death to M. Kennes, Curé of Neervelp, in Belgium.

Beurré de Kent. See *Glou Morceau*.

BEURRÉ KNOX.—Fruit, large; oblong obovate. Skin, smooth and shining, pale green in the shade, with a little brownish grey russet next the sun, and tinged with red. Eye, small and open, with short dry segments, and set in a very shallow depression, frequently even with the fruit. Stalk, an inch long, stout, and fleshy, obliquely inserted under a fleshy lip without depression. Flesh, white, tender, half-melting, with a sugary and pleasant flavour.

A dessert pear; ripe in October. The tree is an abundant bearer, and succeeds well as a standard. It was raised by Dr. Van Mons.

BUERRÉ LAMOYEAU.—Fruit, large; long pyriform. Skin, golden yellow, thickly dotted with russet dots, and with a fine red cheek on the side next the sun, like Beurré Clairgeau. Eye, open. Stalk, long and curved, inserted obliquely on the apex of the fruit. Flesh, yellowish, fine-grained, rather firm, sweet, and with a thin watery juice.

An inferior pear; ripe in October.

BEURRÉ LANGELIER.—Fruit, medium sized; obtuse pyriform. Skin, pale greenish yellow, with a crimson blush on the side next the sun, and covered with numerous russet dots. Eye, open, set in a shallow and wide basin. Stalk, an inch long, inserted in a small cavity. Flesh, tender, buttery, and melting, with a rich and vinous flavour.

An excellent pear; ripe during December and January. It requires a warm situation.

Raised by M. René Langelier, of Jersey, from whom I received it in 1846.

Beurré Lasalle. See *Délices d'Angers*.

BEURRÉ LEFÈVRE (*Beurré de Mortefontaine; Lefèvre*).—Fruit, large and obovate, sometimes oval. Skin, greenish yellow on the shaded side, and considerably covered with brown russet; but on the side next the sun it is brownish orange, shining through a russet coating and marked with a few broken streaks of red. Eye, very large and open, with long spreading leaf-like segments set in a deep uneven basin. Stalk, an inch long, fleshy at the base, and set on the surface of the fruit. Flesh, white, rather gritty at the core, melting, and very juicy, richly flavoured, and with a strong and peculiar aroma, which is very agreeable.

A delicious pear; ripe in the middle and end of October, but soon decays at the core. The tree is hardy, and an excellent bearer.

I received this in 1846 from M. Lefèvre, of Mortefontaine, near Paris.

BEURRÉ LÉON LECLERC.—Fruit, medium sized; obovate. Skin, smooth, of a lemon-yellow colour, having a tinge of red on one side, and covered with numerous large russet specks. Eye, very large and open, set in a narrow and deep basin. Stalk, an inch long, inserted in an uneven and rather deep cavity. Flesh, white, melting, and juicy, sweet and well flavoured, but without any particular aroma.

Ripe in the end of October.

Beurré de Luçon. See *Beurré Gris d'Hiver*.

Beurré Lucratif. See *Fondante d'Automne*.

BEURRÉ LUIZET.—Fruit, large, three inches and three-quarters long, and two inches and a half wide; pyriform. Skin, pale yellow, dotted with russet dots. Eye, open. Stalk, very long, stout, and woody, obliquely inserted on the apex of the fruit. Flesh, tender, buttery, melting, juicy, and sweet, but with a thin watery juice.

An inferior pear, ripe in October.

Beurré Magnifique. See *Beurré Diel*.

Beurré de Malines. See *Winter Nélis*.

BEURRÉ DE MONS.—Fruit, small, two inches in diameter; roundish ovate, even in its outline. Skin, green at first, changing to clear yellow, or greenish yellow, and much streaked with long broken streaks of bright crimson on the side next the sun, and where fully exposed they form a red cheek. Stalk, half an inch long, inserted in a small round cavity. Eye, rather large, quite open, not depressed. Flesh, yellow, crisp, very juicy, with a rich sweetness.

An excellent early pear, which ripens in the end of August, and which does not decay at the core, but remains a good solid fruit.

I do not know the origin of this fruit. I received it from Mr. Rivers, of Sawbridgeworth, in 1863.

BEURRÉ MENAND.—Fruit, large; long obovate. Skin, pale lemon-yellow. Eye, open. Stalk, an inch long, very stout. Flesh, tender, buttery, and melting, very juicy, and very briskly flavoured.

A second-rate pear, ripe in October.

Beurré de Mérode. See *Doyenné Boussoch*.

BEURRÉ MILLET.—Fruit, below medium size, two inches and a quarter wide and two inches and a half high; obovate. Skin, dark grass green, very much covered with clouds and mottles of thin, dirty ash brown russet. Eye, very small, deeply sunk. Stalk, half an inch long, stout. Flesh, greenish for a considerable depth under the skin, melting, tender, very juicy, and with a sweet, thin watery juice.

An inferior pear, ripe in October.

BEURRÉ MOIRÉ.—Fruit, above medium size; obtuse-pyriform. Skin, greenish yellow, considerably covered with pale bright yellow russet and russety dots. Eye, small, set in a shallow basin. Stalk, an inch long, stout, inserted in a cavity. Flesh, buttery and melting, but not richly flavoured, and with a high perfume.

Ripe in November.

Beurré de Mortefontaine. See *Beurré Lefèvre*.

BEURRÉ NANTAIS (*Beurré de Nantes*).—Fruit, large and round. Skin, covered with a coat of pale brown russet, like the Brown Beurré, through which a little of the greenish yellow ground colour appears. Eye, very small and open, set in a small and narrow basin. Stalk, short, stout, and woody, placed on one side of the axis. Flesh, rather coarse-grained, gritty at the core, not melting nor very juicy, but with a sweet and peculiar vinous flavour.

A second-rate pear; ripe in November and December.

Beurré Napoléon. See *Napoléon*.

Beurré de Noirechain. See *Beurré de Rance*.

Beurré de Noir Chair. See *Beurré de Rance*.

Beurré des Orphelines. See *Beurré d'Arenberg*.

Beurré de Pâques. See *Easter Beurré*.

Beurré de Paris. See *Jargonelle*.

Beurré de Payence. See *Calebasse*.

Beurré de Pentecôte. See *Easter Beurré*.

Beurré Picquery. See *Urbaniste*.

Beurré Plat. See *Crasanne*.

BEURRÉ PRÉCOCE.—Fruit, medium sized, two inches and a half wide and three inches high; obovate, blunt at the stalk, even and regularly shaped. Skin, green, becoming yellowish green as it ripens, strewed with large russet specks, and tinged with reddish brown next the sun; a broad zone of rather rough russet encircles the fruit about an inch distant from the eye. Eye, rather open, with short segments set in a round saucer-like basin. Stalk, nearly two inches long, slender, set in a round cavity. Flesh, crisp, very juicy, brisk, and refreshing, sometimes with a slight astringency.

A good early pear; ripe in the middle of August. The tree is an early and abundant bearer, and forms handsome pyramids on the pear.

It was raised by M. Goubault, a nurseryman at Mille-Pieds, Route de Saumur, Angers.

Beurré de Printemps. See *Colmar Van Mons*.

Beurré Quetelet. See *Comte de Lamy*.

Beurré de Rackenheim. See *Pomme Poire*.

BEURRÉ DE RANCE (*Bon Chrétien de Rans*; *Beurré de Noir-châin*; *Beurré de Noir Chair*; *Beurré de Rans*; *Beurré du Rhin*; *Hardenpont de Printemps*).—Fruit, varying from medium size to large; obtuse pyriform, blunt, and rounded at the stalk. Skin, dark green, and covered with numerous large dark brown russet spots. Eye, small and open, with short acute segments, and set in a slight depression. Stalk, an inch and a half long, slender, and generally obliquely inserted in a wide shallow cavity. Flesh, greenish white, buttery, melting, and very juicy, with a rich and vinous flavour.

A very valuable winter dessert pear, in use from February till May. Tree, hardy, vigorous, and an abundant bearer; succeeds well as a standard, and from which, although not so large, the fruit is richer flavoured than from a wall. This is one of the most valuable late pears, as it is at maturity when few others are in season. In northern climates it requires a wall.

It was found in the village of Rance, in Hainault, by M. Hardenpont, of Mons, in 1762, and was introduced to this country by the Horticultural Society in 1820.

Beurré de Rhin. See *Beurré de Rance*.

Beurré de Rochoir. See *Épine du Mas*.

Beurré Rochechouart. See *Épine du Mas*.

Beurré du Roi. See *Brown Beurré*.

BEURRÉ ROMAIN.—Fruit, medium size; obtuse pyriform, regularly formed, and flattened at the apex. Skin, smooth, greenish yellow, faintly tinged with red russet next the sun, and covered with numerous dark grey spots. Eye, open, set even with the surface, or sometimes slightly depressed. Stalk, short, inserted without depression. Flesh, white, very melting and juicy, with a sweet, pleasant flavour.

Ripe in October, but does not keep long, being subject to become mealy.

Beurré Rose. See *Beurré Bosc*.

Beurré Roupé. See *Easter Beurré*.

Beurré Roupp. See *Easter Beurré*.

Beurré Roux. See *Brown Beurré*.

Beurré Royal. See *Beurré Diel*.

Beurré St. Amour. See *Flemish Beauty*.

Beurré St. Nicholas. See *Duchesse d'Orléans*.

Beurré de Semur. See *Mansuette*.

Beurré Sieulle. See *Doyenné Sieulle*.

BEURRÉ SCHEIDWEILLER (*Grosse Sucrée*).—Fruit, medium sized; obtuse pyriform, even, and handsomely shaped. Skin, smooth, and of a bright pea-green, even when fully ripe, thickly strewed with minute russet dots, and with a patch of coarse cinnamon russet round

the stalk. Eye, very large and clove-like, set level with the surface of the fruit. Stalk, more than an inch long, slender, inserted in a small cavity. Flesh, yellowish white, coarse-grained, sweet, very juicy, and with a pleasant brisk flavour.

An agreeable pear, not of great merit; ripe in the end of October and beginning of November.

A seedling of Van Mons, which he named in honour of M. Scheidweiler, Professor of Botany at Ghent.

BEURRÉ ST. QUENTIN.—Fruit, medium size; obtuse pyriform. Skin, smooth, deep yellow in the shade, and bright red without any dots next the sun. Eye, set in a shallow and even basin. Stalk, an inch long, fleshy, often obliquely inserted. Flesh, very white, tender, melting, juicy, and sugary.

A dessert pear; ripe in September and October.

BEURRÉ SIX (*Six*).—Fruit, large, three inches and a quarter wide and four inches and a quarter long; pyriform, very uneven, and bossed on its surface. Skin, smooth, pea-green, with patches of russet round the eye and the stalk, but changing to pale yellow when ripe. Eye, small, open, set in a shallow, slightly angular basin. Stalk, long, slender, curved, inserted a little on one side of the axis, without depression. Flesh, greenish white, very juicy, firm, buttery, and melting. Core, very small.

A very fine pear; ripe in October.

It was raised at Courtrai, in Belgium, by a gardener named Six, about the year 1845, and I received it from M. Papeleu, of Ghent, in 1848.

Beurré Spence. See *Flemish Beauty*.

BEURRÉ SPENCE.—There is, perhaps, no pear about which there have been so many surmises and which has excited so much curiosity as the Beurré Spence, and, notwithstanding all the efforts that have been put forth to ascertain what this variety is, nothing definite has yet been obtained respecting its identity. Many varieties are in cultivation under this name, of which B. Capiamont, B. Diel, and B. de Mons are the most general. The name of Beurré Spence originated with Dr. Van Mons, who describes it thus:—"Fruit, shape and size of the Brown Beurré. Skin, green, handsomely streaked and marked with reddish brown and reddish purple. Flesh, tender, juicy, sugary, and perfumed. It ripens about the last of September."

BEURRÉ STERCKMANS (*Belle Alliance; Calabasse Sterckmans; Doyenné Esterkman*).—Fruit, medium sized, two inches and three-quarters wide and two inches and a half high; turbinate, handsome, even in its outline. Skin, smooth, of a fine bright grass-green colour on the shaded side, and dull red on the side next the sun, marked with traces of russet. Eye, open, with short, erect, rigid segments, set in a wide, shallow basin. Stalk, three-quarters of an inch long, set in a small round cavity. Flesh, white, with a greenish tinge.

very melting, buttery, and juicy, rich, sugary, and vinous, with a fine aroma.

A first-rate dessert pear; ripe during January and February. The tree is an abundant bearer, succeeds admirably on the quince, and forms a handsome pyramid.

It was raised at Louvain by M. Sterckmans, and was first brought into notice by Dr. Van Mons.

BEURRÉ SUPERFIN.—Fruit, above medium size, three inches wide and a little more high; obovate or turbinate, somewhat uneven and bossed on its surface. Skin, thin, considerably covered with patches of cinnamon-coloured russet; on the shaded side the ground colour is greenish yellow, which becomes lemon-yellow at maturity, and covered with small patches and veins of russet. Eye, very small and closed, with stiff, incurved, tooth-like segments, and set in a deep, round, and uneven basin. Stalk, over an inch long, fleshy at the base, and united to the fruit by fleshy folds. Flesh, yellowish white, fine-grained, buttery, and melting, very juicy, brisk, and sweet, with a delicate and agreeable perfume.

A fine dessert pear; ripe in the end of September and beginning of October. The tree is a vigorous grower, hardy, prolific, and succeeds well as a standard or pyramid.

It was raised at Angers by M. Goubault in 1837, and it first bore fruit in 1844.

BEURRÉ THUERLINCKX (*Thuerlincks*).—This is a large, coarse pear, of a long-obovate shape, five to six inches long and four or five broad. The flesh is somewhat tender and juicy, but without any aroma, and very soon becomes mealy.

Ripe in November and December; not worth growing.

Beurré de Terwerenne. See *Brown Beurré*.

Beurré van Mons. See *Baronne de Mello*.

Beurré Vert. See *Beurré Diel*.

Beurré de Westerloo. See *Doyenné Boussoch*.

BEURRÉ DE WETTEREN.—Fruit, large, roundish, inclining to turbinate, widest in the middle, and tapering obtusely towards each end, uneven in its outline. Skin, bright green and shining, dull red on the side next the sun, and covered with large russet spots. Eye, open, deeply set. Stalk, an inch long, stout, and deeply inserted. Flesh, yellowish, coarse-grained, half melting, pretty juicy, and well-flavoured.

A showy and peculiar-looking pear, which in some seasons is very good. Ripe in October.

Beuzard. See *Hampden's Bergamot*.

Bezi de Caen. See *Léon Leclerc de Laval*.

Bezi de Caissoy. See *Besi de Caissoy*.

Bezi de Chaumontel. See *Chaumontel*.

- Bezi de Échassery. See *Échassery*.
 Bezi Espéren. See *Besi d'Espéren*.
 Bezi Goubault. See *Besi Goubault*.
 Bezi d'Héri. See *Besi d'Héry*.
 Bezi de Landry. See *Échassery*.
 Bezi de Quessoï. See *Besi de Caissoy*.
 Bezi de Quessoï. See *Besi de Caissoy*.
 Bezi Royal. See *Besi d'Héry*.
 Biémont. See *Bergamotte Cadette*.
 Biémont. See *Beurré Beauchamps*.

BISHOP'S THUMB.—Fruit, large and oblong. Skin, yellowish green, covered with numerous large russety dots, and with a rusty red colour on one side. Eye, small and open, with long reflexed segments. Stalk, one inch long, fleshy at the base, and obliquely inserted. Flesh, greenish yellow, melting, and juicy, with a rich, sugary, and vinous flavour.

An old-fashioned and very excellent dessert pear; ripe in October. The tree is hardy, an abundant bearer, and succeeds well as a standard.

- Black Achan. See *Achan*.
 Black Bess of Castle Menzies. See *Achan*.
 Black Beurré. See *Verulam*.

BLACK WORCESTER (*Parkinson's Warden; Pound Pear*).—Fruit, large and obovate, four inches long and three and a half wide. Skin, green, entirely covered with rather rough brown russet, with a dull red tinge next the sun. Eye, small, set in a wide and pretty deep basin. Stalk, about an inch long, inserted without depression. Flesh, hard, crisp, coarse-grained, and gritty.

An excellent stewing pear; in use from November to February. The tree is hardy and vigorous, and bears well as a standard. This forms the type of the pears called "Wardens," which Mr. Loudon says are so named from their property of keeping. See *De Livre*.

- Blanquet. See *Small Blanquet*.
 Blanquet à Courte Queue. See *Large Blanquet*.
 Blanquet Gros d'Été. See *Large Blanquet*.
 Blanquet à Longue Queue. See *Long Stalked Blanquet*.
 Blanquet Musqué. See *Large Blanquet*.
 Blanquette. See *Small Blanquet*.

BLEEKER'S MEADOW.—Fruit, below medium size; roundish and

regularly shaped. Skin, smooth, of an uniform lemon colour, dotted with crimson dots. Eye, quite open, with flat ovate segments, set in a very shallow depression. Stalk, very short and stout, inserted in a small cavity. Flesh, yellowish white, very tender, buttery, and melting, with a powerful musky aroma, and a thin, watery, sweet juice.

An American pear, of only second-rate quality in this climate; ripe in October and November.

BLOODGOOD.—Fruit, medium sized; turbinate, inclining to obovate, thickening very abruptly into the stalk. Skin, yellow, strewed with russety dots, and reticulations of russets, giving it a russety appearance on one side. Eye, open, with stout segments set almost even with the surface. Stalk, obliquely inserted without depression. Flesh, yellowish white, buttery and melting, with a rich, sugary, and highly aromatic flavour.

An American pear of good quality; ripe early in August. The tree bears well, and, being so early, is well worth growing.

BOIS NAPOLÉON.—Fruit, about medium size, two inches and a half wide, and two inches and three-quarters high; doynné-shaped, being obovate and blunt at the stalk, even and regularly shaped. Skin, entirely covered with a bronzy brown crust over its whole surface, with only here and there an indication of the yellow ground colour showing through it. Eye, small and half open, set in a shallow basin. Stalk, about an inch long, woody, a little fleshy at the base, where it is inserted in a small round cavity. Flesh, yellowish, very tender, fine-grained, buttery, melting, and very juicy, rich, and sweet, with a delightful rose-water aroma.

A delicious pear; ripe in the middle and end of October. The tree is a very strong grower, and forms handsome pyramids on the quince. It bears abundantly.

A seedling of Van Mons, which first fruited in 1822 or 1823. It is called Bois from the similarity of its wood to that of Napoléon. This was a favourite mode with Van Mons of distinguishing his seedlings. For instance we find such entries in his catalogue as "Forme de Calebasse," "Forme de Passe Colmar."

Bô de la Cour. See *Conseiller de la Cour*.

Bolivar. See *Uvedale's St. Germain*.

Bonaparte. See *Napoléon*.

Bon Chrétien d'Amiens. See *Catillac*.

BON CHRÉTIEN D'AUCH.—This pear has given rise to much discussion, some pomologists holding that it is a distinct variety, and others that it is synonymous with Winter Bon Chrétien. The advocates of the latter opinion are the most numerous. No person has had a better opportunity of solving the question than my much esteemed friend, Abbé D. Dupuy, Professor of Natural History at Auch; and in his ex-

cellent work *L'Abeille Pomologique*, 1862, p. 57, he there enters very fully into the question. He says:—

“The fruit which at Auch is called *Bon Chrétien d'Auch*, is nothing else than the common Winter *Bon Chrétien*, *without seeds in some gardens*, and some favoured localities in the south-west; but as soon as the tree is removed to a place less suited to it the seeds reappear and it becomes the common Winter *Bon Chrétien*, and the same thing frequently occurs even at Auch.”

In the Horticultural Society's Catalogue the same conclusion is arrived at, and no doubt the authority of Abbé Dupuy is conclusive on the point regardless of any other evidence. But I embrace this opportunity of introducing another variety under the name of *Bon Chrétien d'Auch*, which seems to have escaped the notice of all modern pomologists, the *Bon Chrétien d'Auch* of Calvel. He says:—“This pear, like all the *Bon Chrétiens*, has the form of a calabasse, or of a pilgrim's gourd, and is sometimes more swollen on one side than the other. Green at first, it insensibly becomes yellow by degrees as it approaches maturity. The part exposed to the sun is covered with bright vermilion, which increases its beauty. By smelling it, its perfume announces the period when it is good to be eaten. Its flesh is breaking, but of rich, sweet, and sugary juice.”

“This is perhaps the largest, most beautiful, and most perfect of pears in a soil which suits it. It is only at Auch that one can form a just idea of it, and even all the environs of Auch are not equally suited to its culture. This fruit loses much of its size and quality when grafted elsewhere. Well cultivated and in good soil it is very large. I have seen it four inches diameter and more.”

“The shoots are long, crooked, and pendant, of a fawn colour, dotted with grey and brownish next the sun. The buds are large, obtuse, and borne on large and prominent supports. Flowers, large, the number of the petals vary, they are well open, rather long, lightly edged with very pale red; the summit of the stamens are of a beautiful vermilion. The leaves are large, smooth, slightly pointed, of a beautiful brilliant green, slightly and regularly dentate. They become yellow almost immediately after the fruit is ripe. This pear ripens in the southern departments of France in the end of July, and nearly three weeks or a month later elsewhere, according to the climate.” What can this be? It reads very much like a description of Williams' *Bon Chrétien*. The Winter *Bon Chrétien* ripens in January.

Bon Chrétien d'Automne. See *Spanish Bon Chrétien*.

Bon Chrétien d'Espagne. See *Spanish Bon Chrétien*.

BON CHRÉTIEN FONDANT.—Fruit, large, oblong, and regularly formed. Skin, green, covered with a considerable quantity of russet, and marked with numerous russety dots on the shaded side, but covered with dark brownish red streaks and mottles next the sun. Eye, small and closed. Stalk, three-quarters of an inch long. Flesh,

yellowish white, very melting and very juicy; the juice rather thin, and not highly flavoured, but very cool, pleasant, and refreshing.

A very nice pear; ripe during October and November. The tree bears well as a standard.

I received this from M. Papeleu, of Wetteren, in 1848, but it appears to be a very different pear from the Bon Chrétien Fondant of M. Leroy, which is made synonymous with Bon Chrétien de Bruxelles.

Bon Chrétien d'Hiver. See *Winter Bon Chrétien*.

Bon Chrétien Napoléon. See *Napoléon*.

Bon Chrétien Nouvelle. See *Flemish Bon Chrétien*.

Bon Chrétien de Rans. See *Beurré de Rance*.

Bon Chrétien de Tours. See *Winter Bon Chrétien*.

Bon Chrétien Turc. See *Flemish Bon Chrétien*.

Bon Chrétien de Vernois. See *Flemish Bon Chrétien*.

Bon Dieu. See *Ah! mon Dieu*.

BON GUSTAVE.—Fruit, large; obovate, rather bossed, and undulating in its outline. Skin, lemon-yellow, thickly dotted and veined with brown russet, with a tinge of warm orange-red next the sun. Eye, small and open, set in a shallow basin. Stalk, slender and woody, inserted obliquely at almost right angles with the fruit. Flesh, yellowish, rather coarse-grained, sweet, and with an agreeable flavour.

A second-rate pear, with coarse flesh, which becomes mealy in November.

A seedling of Major Espéren, of Malines, which, after his death, went into the possession of M. Berckmans, who named it after one of his sons. It first fruited in 1847.

Bon Papa. See *Vicar of Winkfield*.

BON PARENT.—Fruit, medium sized; obtuse pyriform. Skin, smooth, lemon-yellow, covered with dots of grey russet, which are very thick round the eye and the stalk, where they form patches. Eye, open, with short, erect, fleshy segments, set in a very shallow basin. Stalk, long, fleshy, and pale brown, obliquely inserted on one side of the axis. Flesh, yellowish white, coarse-grained, half-melting, sweet, and pleasantly perfumed.

A second-rate pear; ripe in October.

It was raised in 1820 by M. Simon Bouvier, of Jodoigne.

Bonne d'Avranches. See *Louise Bonne of Jersey*.

Bonne Ente. See *White Doyenné*.

BONNE D'EZÉE (*Belle de Zées; Bonne de Zées; Bonnié de Haies*).—Fruit, large, two inches and a quarter wide, and three inches and a quarter long; pyramidal. Skin, straw-coloured, with a tinge of green, and thickly marked with traces of brown russet interspersed

with a few green dots. Eye, open, with long linear segments. Stalk, stout and fleshy, an inch long, and obliquely inserted. Flesh, white, coarse-grained, and inclining to gritty, half-melting and juicy, with an agreeable perfume.

This is only a second-rate pear, the texture of the flesh being coarse. Ripe in October.

This was discovered as a wilding at Ezée, near Loches, in the Touraine, in 1788, and was first brought into notice by M. Dupuy, a nurseryman at Loches.

Bonne de Haies. See *Bonne d'Ezée*.

Bonne de Kienzheim. See *Vallée Franche*.

Bonne de Longueval. See *Louise Bonne of Jersey*.

Bonne Louise d'Avranches. See *Louise Bonne of Jersey*.

Bonne Malinaise. See *Winter Nélis*.

Bonne de Malines. See *Winter Nélis*.

Bonne de Noël. See *Fondante de Noël*.

Bonne Rouge. See *Gansel's Bergamot*.

Bonne de Soulers. See *Bergamotte de Soulers*.

Bonnissime. See *Figue d'Alençon*.

Bonnissime de la Sarthe. See *Figue d'Alençon*.

Bonte Bergamotte. See *Bergamotte Suisse*.

Booter Peer. See *Angleterre*.

De Bordeaux. See *Besi d'Héri*.

Bosch Peer. See *Flemish Beauty*.

Boss Peer. See *Flemish Beauty*.

Bourdon. See *Bourdon Musqué*.

BOURDON MUSQUÉ.—Fruit, small; roundish, and flattened at the apex. Skin, smooth, at first bright green, changing to yellowish green, strewed with darker green and russety dots. Eye, open, with long segments and set in a wide and rather deep basin. Stalk, an inch and a half long, inserted without depression. Flesh, white, tender, crisp, with a sweet, pleasant, and musky flavour.

A dessert pear of ordinary quality; ripe in August. The tree succeeds well as a standard.

The name is supposed to have originated from the similarity of the fruit to the knob of a pilgrim's staff, which was a turned piece of wood with a round knob or apple at the top and in the middle, and called in French Bourdon.

BOURDON DE ROI.—Fruit, small; roundish. Skin, smooth, yellowish green, changing to clear yellow, with a trace of dark red next the sun. Eye, small and open, with short, hard segments, and set in a wide rather deep basin. Stalk, half an inch long, stout, and fleshy, and inserted in a wide and deep cavity. Flesh, white, very

tender, half-melting, and of a refreshing, sweet, vinous, and musky flavour.

A dessert pear of the first quality ; ripe in November. The tree is a free grower and an abundant bearer. Succeeds well as a standard.

BOURGMESTRE.—Fruit, large ; oblong or pyramidal, curved, and very uneven on the surface ; round at the apex, and knobbed about the stalk. Skin, yellowish green, entirely covered with coarse, rough russet, so much so that scarcely any of the ground colour is visible. Eye, very small, set in a shallow basin. Stalk, an inch long, fleshy, particularly at the base, where it is obliquely inserted and surrounded with a fleshy ring. Flesh, yellowish, melting, juicy, and sweet, with a fine musky flavour.

A good second-rate pear ; ripe in November.

BOUVIER BOURGMESTRE.—Fruit, medium size, two inches and three-quarters wide, and three inches and three-quarters high ; oblong obovate, even in its outline. Skin, lemon-yellow, speckled all over with cinnamon-coloured russet, but particularly so towards the stalk and the eye, where it forms a sort of crust, which is sometimes quite rough. Eye, half open, with incurved segments, set in a shallow depression. Stalk, an inch and a half long, inserted on the end of the fruit, which is not tapering but abrupt. Flesh, yellowish, buttery, and melting, rather gritty towards the core, with a fine sprightly rich and vinous juice, and a fine aroma.

A first-rate pear ; ripe in the end of October.

Raised by M. Bivort from seed sown in 1824, and the tree first fruited in 1842. It was named by him in honour of Mr. Simon Bouvier, burgomaster of Jodoigne, in Belgium.

Braddick's Field Standard. See *Marie Louise*.

BRANDES ST. GERMAIN.—Fruit, below medium size, two inches wide and three inches high ; pyramidal, even and regular in outline. Skin, covered almost entirely with a coat of thin cinnamon-coloured russet, exposing here and there mottles and spots of the yellow ground ; the whole surface strewed with large rough russet specks. Eye, small and open, with short, erect segments, very slightly depressed. Stalk, half an inch to three-quarters long, inserted obliquely without depression. Flesh, yellowish, half melting, not very juicy, with a brisk, sweet flavour, and slight perfume.

A second-rate pear ; ripe in the end of November, when it becomes mealy.

Raised at Louvain by Van Mons, and named in honour of Dr. Brandes, Professor of Chemistry at Salzuffeln.

Bretonneau. See *Beurré Bretonneau*.

Brilliant. See *Flemish Beauty*.

BRITISH QUEEN.—Fruit, large ; obovate-pyriform, the outline undulating and bossed. Skin, smooth, and almost entirely covered with

a thin coat of cinnamon-coloured russet, but on the side next the sun it has a blush of bright rosy crimson. Eye, rather small, with short, narrow segments, and considerably depressed. Stalk, about an inch long, very stout, and sometimes inserted obliquely in a round, narrow cavity. Flesh, yellowish white, very fine grained, buttery and melting, rich, sugary, and having the flavour of Marie Louise, coupled with that peculiar briskness which is found in the Windsor.

A first-rate pear, which ripens in the beginning of October.

This was raised by Mr. Thomas Ingram, late gardener to Her Majesty at Frogmore, and was first distributed by Mr. Charles Turner, of Slough, in 1863.

Brocas' Bergamot. See *Gansel's Bergamot*.

BROCKWORTH PARK.—Fruit, large, three inches wide, and four inches and a half long; oblong obovate. Skin, smooth, pale yellow, slightly flushed and streaked with crimson on the side exposed to the sun. Eye, small and closed, with pointed segments, set in a shallow basin. Stalk, about an inch long, stout, and obliquely inserted. Flesh, white, delicate, buttery and melting, very juicy, rich, and vinous.

A good pear; ripe in September.

This was discovered growing against a wall at Brockworth Park, near Gloucester, and is supposed to be a seedling, but no authentic information can be obtained as to its origin. The Royal Horticultural Society gave it a first class certificate in 1871.

BROOMPARK.—Fruit, medium sized; roundish obovate. Skin, yellow, sprinkled with cinnamon-coloured russet. Eye, small, dry, and horny, set in a slight depression. Stalk, an inch long, curved, and inserted in a slight cavity. Flesh, yellowish, melting, juicy, and sugary, with a rich musky flavour.

An excellent dessert pear; ripe in January. The tree is very hardy and vigorous, an excellent bearer, and succeeds well either on the pear or quince stock.

It was raised by Mr. T. A. Knight, and first produced fruit in 1831.

BROUGH BERGAMOT.—Fruit, small; roundish turbinate, tapering into the stalk. Skin, rough, being entirely covered with brown russet, except in patches where the green ground colour is visible; on the side next the sun it is tinged with dull red. Eye, open, with short, stunted segments. Stalk, half an inch long, not depressed. Flesh, yellowish white, rather coarse-grained, but very juicy and sugary, with a rich and highly perfumed flavour.

An excellent pear for the North of England; ripening during December.

BROUGHAM.—Fruit, medium sized; roundish obovate, inclining to oval or ovate. Skin, rather rough to the feel, yellowish green, and covered with large brown russet specks. Eye, clove-like, full of stamens, set in a shallow and plaited basin. Stalk, an inch and a quarter long,

and slender. Flesh, yellowish white, tender, and juicy, but somewhat mealy, and having the flavour of the Swan's Egg.

A second-rate pear; ripe in November. The tree is a great bearer.

Raised by Mr. T. A. Knight, at Downton Castle, Herefordshire.

Brown Admiral. See *Summer Archduke*.

BROWN BEURRÉ (*d'Amboise*; *Benedictine*; *Beurré Gris*; *Beurré Doré*; *Beurré d'Amboise*; *Beurré Roux*; *Beurré du Roi*; *Beurré de Terwerenne*; *Badham's*; *Isambert le Bon*).—Fruit, large, three inches wide and three inches and three-quarters long; oblong obovate. Skin, green, almost entirely covered with thin brown russet and faintly tinged with reddish brown on the side next the sun. Eye, small and open, set in an even shallow basin. Stalk, an inch long; thickest at the base, where it is inserted in a narrow round cavity with generally a small fleshy lip on one side. Flesh, greenish white under the skin, but yellowish at the centre, melting, tender, and buttery, and sprightly with a rich musky flavour.

An old and favourite dessert pear of great excellence; ripe in October. The tree is hardy, and will succeed on either the pear or quince stocks, and upon almost every variety of soil, except it be too moist, and then the shoots are apt to canker; but it requires a wall to have the fruit in perfection. The colour of the fruit is very subject to change, according to the soil and stock upon which it is grown, and thus have arisen the different synonymes of Red, Grey, Brown, and Golden Beurré. Many old gardeners maintain that the Grey and Brown Beurré are wholly distinct, but in such cases the Brown Beurré referred to is the B. d'Angleterre, whilst the Grey Beurré is the variety here described. The fruit are large, grey, and long, and richly flavoured, when grown upon a vigorous pear stock even in dry light soils, but smaller and of redder colour when grown on the quince even if placed in rich deep soil.

This very old pear is mentioned by the earliest French authors, and it has been cultivated in this country for upwards of two centuries, for it is mentioned by Rea in 1665 as "Bœure de Roy, a good French pear of a dark brown colour, long form, and very good taste."

Buchanan's Spring Beurré. See *Verulam*.

BUFFUM.—Fruit, medium sized, two inches and a half wide and two inches and three-quarters high; obovate, blunt at the stalk, even and regular in its outline. Skin, rather rough, with dark brown russet; on the side next the sun it has a bright orange cheek, surrounded with dull rusty red, which extends to the greenish yellow on the shaded side. Eye, very small, set in a rather deep basin. Stalk, stout and woody, inserted in a deep and wide cavity. Flesh, yellowish, crisp, coarse-grained, not juicy, rather sweet, and with a marked flavour of anise.

A pear of ordinary quality; ripe in October.

This was raised in America and originated in Rhode Island, where it is esteemed a variety of high merit. I have never found it so in this country.

Bujalouf. See *Virgouleuse*.

Bujiarda. See *Summer Thorn*.

De Bunville. See *Martin Sire*.

De Bure. See *Bellissime d'Hiver*.

De Cadet. See *Bergamotte Cadette*.

Cadet de Bourdeaux. See *Bergamotte Cadette*.

Cadette. See *Bergamotte Cadette*.

CAILLOT ROSAT (*English Caillot Rosat; King Pear*).—Fruit, above medium size; pyriform. Skin, smooth, greenish yellow in the shade, and quite covered with a brownish red cheek, and streaks of brighter red on the side next the sun. Eye, open, set in a shallow cavity. Stalk, three-quarters of an inch long. Flesh, tender, very juicy and melting, sweet, and nicely perfumed.

A nice early pear; ripe in August. The tree is an excellent bearer. This is not the Caillot Rosat of the French, which is the same as our Summer Rose.

Caillot Rosat d'Hiver. See *De Malthe*.

CALEBASSE (*Beurré de Payence; Calebasse d'Hollande; Calebasse Musquée; De Vénus; Pitt's Calebasse*).—Fruit, medium size; oblong, irregular and undulating in its outline. Skin, yellow, covered with thin grey russet on the shaded side, and cinnamon russet next the sun. Eye, open, small, with short, acute, erect segments, set in a shallow depression. Stalk, an inch and a half long, and obliquely inserted, with a fleshy lip on one side of it. Flesh, crisp, juicy, and sweet.

A dessert pear of inferior quality; ripe in October. The tree is an abundant bearer, and succeeds well as a standard.

CALEBASSE BOSCH.—Fruit, medium sized to large; pyramidal. Skin, entirely covered with brown russet, which is sprinkled with darker russet dots, and with a yellowish ground on the shaded side. Eye, open, set in a shallow cavity. Stalk, stout, obliquely inserted. Flesh, tender, buttery, and melting, juicy, sweet, and agreeably flavoured.

A second quality fruit; ripe in October.

It was found by Van Mons in the garden of M. Swates, at Linkebeeke, near Brussels, and dedicated to M. Louis Bosc, Professor of Culture in the Jardin des Plantes, Paris. It is 1276 of Van Mons' catalogue.

Calebasse Carafon. See *Calebasse Grosse*.

CALEBASSE DELVIGNE.—Fruit, above medium size; pyriform. Skin, yellow, strewed with cinnamon-coloured russet. Eye, open, with stout segments, set in a shallow basin. Stalk, short, stout, and fleshy, obliquely inserted on the apex of the fruit. Flesh, yellowish white, rather coarse-grained, not very juicy, with a sweet and fine flavour, and strong musky aroma.

A very handsome and very beautiful pear, which, though not first-

rate as to quality, forms a fine ornament in the dessert; ripe in October.

I do not know with whom this originated, but it was certainly raised by a M. Delvigne, for it is entered in Van Mons' catalogue, 2nd series, as "No. 1476 Calebasse forme, Delvigne: par son patron."

CALEBASSE D'ÉTÉ.—Fruit, above medium size; pyramidal. Skin, greenish yellow, covered with brown russet, and with numerous russet spots. Eye, large, half open, set almost even with the surface. Stalk, upwards of an inch long, curved, obliquely inserted without depression. Flesh, white, half-melting, very juicy and sweet.

A good early pear; ripe in September.

CALEBASSE GROSSE (*Calebasse Carafon*; *Calebasse Monstre*; *Calebasse Monstrueuse du Nord*; *Calebasse Royale*; *Triomphe de Hasselt*; *Van Marum*).—Fruit, very large, sometimes measuring six inches long; pyramidal. Skin, greenish yellow, considerably covered with dark grey russet in the shade, and entirely covered with light brown russet on the side next the sun. Eye, small, set in a pretty deep basin. Stalk, an inch long. Flesh, coarse-grained, crisp, juicy, and sweet.

Ripe in October. Its size is its only recommendation.

Calebasse d'Hiver. See *Beurré Bretonneau*.

Calebasse d'Hollande. See *Calebasse*.

CALEBASSE KICKX.—Fruit, below medium size, two inches wide, and two inches and three-quarters high; obovate, somewhat uneven in its outline. Skin, pale straw-yellow colour all over, and marked here and there with a few patches of very thin pale cinnamon-coloured russet. Eye, open, set in a shallow basin. Stalk, an inch and a half long, fleshy towards the base, where it is united with the fruit by a few folds. Flesh, whitish, coarse-grained, rather gritty, half buttery, not very juicy, and little flavour, but with a musky perfume.

A fruit of inferior quality, which becomes quite pasty in the middle of October.

A seedling of Van Mons, which he dedicated to M. Kickx, Professor of Botany at Ghent. It appears as No. 590 in his catalogue.

Calebasse Monstre. See *Calebasse Grosse*.

Calebasse Monstrueuse du Nord. See *Calebasse Grosse*.

Calebasse Musquée. See *Calebasse*.

Calebasse Royale. See *Calebasse Grosse*.

Calebasse Sterckmans. See *Beurré Sterckmans*.

CALEBASSE TOUGARD.—Fruit, about medium size, two inches and a half wide and three inches and a half high; pyriform. Skin, yellowish, covered with spots and patches of rough brown russet. Eye, open, placed even with the surface. Stalk, over an inch in length, set

even with the surface. Flesh, with a pinkish tinge, half melting, very juicy, sugary, and with a pleasant flavour.

Ripe during October and November, and is very soon rotten.

This is a posthumous seedling of Van Mons, which first fruited in 1847, and was dedicated by M. Bivort to M. Tougard, of Rouen.

Calebasse Tougard. See *Flemish Beauty*.

Calebasse Vasse. See *Beurré de Capiaumont*.

CAMBACÉRÈS.—Fruit, below medium size, an inch and a quarter wide, and three inches and a quarter high; pyriform, even and regular in its outline. Skin, with a fine rich yellow ground, very thickly mottled and speckled with dark cinnamon-coloured russet, and with a large ramifying patch round the stalk. Eye, small and open, with erect segments. Stalk, an inch and three-quarters to two inches long, curved, and inserted without depression. Flesh, half melting, very juicy, sweet, with a brisk flavour and delicate aroma.

A good pear; ripe in October, and soon becomes pasty.

De Cambron. See *Glou Morceau*.

CAMILLE DE ROHAN (*Prince Camille de Rohan*).—Fruit, about medium size; pyriform. Skin, clear, green at first, but changing to yellowish green when it ripens, and thickly covered with numerous russety dots. Eye, open, placed in a slight depression. Stalk, slender, about an inch long. Flesh, white, with a pinkish tinge, fine-grained and melting, vinous, and of good flavour.

It ripens in December and January.

Canelle. See *Beurré Bose*.

Canning. See *Easter Beurré*.

Canning d'Hiver. See *Easter Beurré*.

CAPSHEAF.—Fruit, medium sized; obovate. Skin, deep yellow, almost entirely covered with brown russet. Eye, small, set in a slight depression. Stalk, an inch long, stout, and inserted in a slight cavity. Flesh, white, juicy, melting, sweet, and agreeably flavoured.

A dessert pear of American origin, but not of high merit; ripe in October. The tree is very prolific, and succeeds well as a standard.

Capiaumont. See *Beurré de Capiaumont*.

Captif de St. Hélène. See *Napoléon*.

CAPUCIN VAN MONS.—Fruit, above medium size; oval. Skin, bright green, changing to pale yellow in the shade, and red next the sun, with markings of russet round the stalk and the eye, and strewed with numerous russety dots. Eye, small, and set in a deep and irregular basin. Stalk, an inch long, set in a shallow cavity. Flesh, tinged with green, crisp, juicy, rich and sugary.

A dessert pear; ripe in October, and keeps but a short time, generally decaying at the core whilst the exterior remains perfectly sound. The tree succeeds well as a standard.

Carnock. See *Charnock*.

Cassante de Brest. See *Fondante de Brest*.

CAROLINE HOGG.—Fruit, below medium size, two inches and a quarter wide, and two inches high; bergamot-shaped, even and regular in its outline, with much of the form of Winter Nélis. Skin, covered all over with a thick rather deep brown russet, but on the side next the sun it is a reddish brown russet. Eye, open, with short erect segments, set in a wide shallow basin. Stalk, an inch long, slender, inserted in a small round cavity. Flesh, very tender and melting, rich and vinous, with an abundant, finely perfumed juice, and a flavour similar to that of Winter Nélis.

A dessert pear of the first quality; in use during the end of November and December.

This excellent pear was raised from seed by Mr. John Mannington, of Uckfield, Sussex, and the tree first fruited in 1870. When first sent to me by Mr. Mannington, he wrote to say, "I have nine seedling pear-trees with fruit on them. They have never before had even a blossom on them till this year, although sixteen years old."

CASSANTE DE MARS.—Fruit, produced in clusters, below medium size; roundish obovate. Skin, deep yellow, speckled and traced with light brown russet. Eye, large, and wide open. Stalk, about an inch long, inserted without depression. Flesh, yellowish white, crisp, and breaking, juicy, sweet, and richly flavoured.

An excellent pear for so late in the season; ripe in April and May.

A seedling of Major Espéren, of Malines, raised in 1840.

CASSANTE DU COMICE.—Fruit, about medium size, two inches and a half wide, and two inches and a quarter high; round and oblate, a little uneven in its outline. Skin, with a dull yellowish ground, considerably covered with rough brown russet, which exposes in some parts large patches of the ground colour. Eye, partially closed with incurved segments, and set in a considerable depression. Stalk, an inch and a quarter long, and with a series of large swollen fleshy rings at its insertion. Flesh, yellowish, breaking, crisp, and very juicy, with a rich, sweet, sugared juice.

A fruit of great excellence; ripe in the last week of September.

CASSOLETTE.—(*Friolet*; *Depôt de Syllery*; *L'Echerrion*; *Lechfrion*; *Muscat Verd*; *Portugal d'Été*; *Prunai*; *Teste Ribaut*; *Verdette*).—Fruit, small; obtuse pyriform. Skin, yellowish green, becoming bright yellow as it ripens, with clear reddish brown next the sun, and covered with numerous russety dots. Eye, open, with broad, flat segments, and set in a shallow and plaited basin. Stalk, three-quarters of an inch long, inserted in a small fleshy cavity. Flesh, greenish white, very tender and juicy, with a sugary and musky flavour.

A dessert pear; ripe in September. The tree is an abundant

bearer, succeeds well as a standard, either on the pear or quince, particularly the latter.

Although by Duhamel, Lechfrion is made synonymous with this, I think another variety has existed under this name perfectly distinct from it. It is evident that the Cassolette of Knoop is not the same as that of Duhamel, but, nevertheless, Knoop makes Lechfrion synonymous with his Cassolette the same as Duhamel does, and there is a Lechfrion described by Rivière and Du Moulin as being long, large, and red, ripe in the middle of September, whilst the Cassolette is small, long, and greenish; ripe in August. Diel also thinks there are other varieties.

The Cassolette is so named from its resemblance to a small vessel made of copper and silver in which pastilles were burnt.

CASTELLINE.—Fruit, about medium size, two inches and a quarter wide, and nearly three inches high; obovate, larger on one side of the axis than the other. Skin, entirely covered with warm cinnamon-coloured russet, which on the side next the sun is more dense than on the shaded side, where it is thinner and in places exposes the yellow ground colour. Eye, open, with short, erect segments, set in a shallow basin. Stalk, an inch long, obliquely inserted by the side of a fleshy lip. Flesh, yellow, more so than is usual in pears, buttery, melting, and richly flavoured.

A good pear; ripe in the beginning of November.

CATHERINE.—Fruit, small, two inches wide, and two inches and a half long; pyriform. Skin, smooth and shining, fine clear yellow, with a blush of red streaked with darker red on the side next the sun. Eye, small and open, set even with the surface. Stalk, three quarters of an inch long, inserted on the apex of the fruit without depression. Flesh, firm, fine-grained, very juicy and sweet, but soon becomes mealy.

An early pear; ripe in August.

This is an old English pear mentioned by Parkinson in 1629.

CATILLAC.—(*Bon Chrétien d'Amiens; Chartreuse; Grand Monarque; Monstrueuse des Landes; Bell Pear; Pound Pear*).—Fruit, very large; flatly turbinate. Skin, at first pale green, becoming after keeping a beautiful bright lemon yellow, with a tinge of brownish red next the sun, and covered with numerous large brown russety dots. Eye, open, with short dry segments, set in a wide, even, and rather deep basin. Stalk, an inch and a half long, stout, curved, and inserted in a small cavity. Flesh, white, crisp, gritty, with a harsh and somewhat musky flavour.

One of the best culinary pears; in use from December to April. The tree is hardy, vigorous, and a good bearer, succeeds well either on the pear or quince. It is not desirable that this variety be grown either as an open dwarf, or as an espalier, unless the situation be sheltered, when it may be grown as a standard, the fruit being so large it is apt to be blown down by high winds. The fruit is smaller from a standard than from a dwarf or espalier.

CATINKA.—Fruit, medium sized ; obovate. Skin, of a fine deep lemon-yellow colour, thickly covered with large cinnamon-coloured freckles and tracings of russet. Eye, rather small and open. Stalk, three-quarters of an inch long. Flesh, yellowish, melting, but slightly gritty, juicy, very sugary, with a rich full flavour, and a fine aroma of the rose.

A very excellent pear, with rich saccharine juice ; ripe in December. It was raised by Major Espéren, of Malines, and first fruited in 1845.

Cellite. See *Passe Colmar*.

Certeau Musqué d'Hiver. See *Martin Sire*.

CHAIR À DAME.—Fruit, medium sized ; turbinate. Skin, yellow, covered with grey russet, and clouded with red next the sun. Eye, open, with short segments, and set in a shallow basin. Stalk, short and stout, half an inch long, and obliquely inserted without depression, fleshy at the base. Flesh, crisp, tender, sweet, with a rich and agreeably perfumed flavour.

A dessert pear ; ripe in August.

The tree is hardy, vigorous, and an abundant bearer, either on the pear or quince, and succeeds well as a standard.

This is not the Cher à Dame of Knoop.

Chambers' Large. See *Uvedale's St. Germain*.

Chambrette. See *Virgouleuse*.

CHAMP RICHE D'ITALIE.—Fruit, medium sized ; obovate. Skin, smooth, bright green, changing to yellowish green, and thickly covered with brown russety dots, and patches of russet round the eye and stalk. Eye, small and open, with long acuminate segments, and set in a wide, shallow depression. Stalk, an inch long, inserted without depression. Flesh, white, tender, and without grittiness, with a pleasant subacid, sweet flavour.

A culinary pear ; in use during December and January. The tree bears well as a standard.

Chapman's. See *Passe Colmar*.

Chapman's Passe Colmar. See *Passe Colmar*.

CHAPTAL.—Fruit, large ; obovate. Skin, bright green, changing to yellow as it ripens, covered with numerous brown dots and markings of russet, and sometimes with a faint tinge of reddish brown next the sun. Eye, open, with long erect segments, set in a rather deep basin. Stalk, thick, an inch long, inserted without depression. Flesh, white, crisp, juicy, with a sweet and aromatic flavour.

An excellent culinary pear ; in use from December to April. The tree is an abundant bearer, and succeeds well as a standard.

It was raised by M. Hervy, of the Luxembourg Garden, Paris, in 1800, and was named in honour of Comte Chaptal, the celebrated chemist and Minister of the Interior under Napoleon I.

CHARLES D'AUTRICHE (*Archduc Charles*).—Fruit, large, roundish, handsome, and regularly formed. Skin, greenish yellow, thickly covered with russety specks and thin patches of grey russet, and with a few streaks of faint red on the side next the sun. Eye, open, set in a smooth, shallow basin. Stalk, an inch long, scarcely at all depressed. Flesh, tender, half-buttery, and melting, juicy, sugary, and richly flavoured.

A dessert pear; ripe in October. This name is by the French sometimes applied to *Napoléon*, but erroneously.

CHARLES VAN HOOHTEN.—Fruit, large; roundish oval, even in its outline. Skin, of an uniform straw colour, considerably covered with large russety dots, and traces of pale brown russet. Eye, wide open. Stalk, an inch long, slender. Flesh, white, coarse-grained, gritty, half-melting, and not very juicy; sweet and rather richly flavoured, and with a musky perfume.

Ripe in the end of October and November.

CHARLES VAN MONS—Fruit, large, three inches and three-quarters long, and two inches and three-quarters wide; oblong obovate, blunt towards the stalk, uneven, and rather bossed, and ribbed near the eye. Skin, quite smooth, bright green, and strewed with a few minute dots, and with a russet patch about the eye. Eye, large and open, with stout, erect segments placed in a rather deep ribbed basin, from which the ribs extend over the crown. Stalk, an inch and a half long, slender, set in a deep round cavity. Flesh, yellowish, rather coarse-grained, with a cold acidity, and not much flavour.

A pear of very little merit; ripe in October and November.

I do not know the origin of this pear, and I have never seen it described in any other work on pomology. I received it from M. Papelen, of Wetteren, in 1847.

CHARLI BASINER.—Fruit, obovate. Skin, pale green, dotted and clouded with brown russet, and changing as it ripens to yellowish green. Eye, small and open, with sharp segments, slightly depressed. Stalk, about an inch long, slender, and not depressed. Flesh, white, very juicy and sugary.

Ripe the middle and end of October.

CHARLOTTE DE BROUWER.—Fruit, large, roundish, inclining to ovate, similar in shape to a large *Ne plus Meuris*. Skin, entirely covered with a coat of light brown russet, with a little of the yellow ground shining through on the shaded side. Eye, very small, with short erect segments. Stalk, very short, placed in a knobbed cavity. Flesh, white, half-melting, and rather crisp, very juicy, but very astringent.

Ripe in October and November.

De Charneux. See *Fondante de Charneux*.

CHARNOCK (*Drummond*; *Carnock*; *Early Charnock*; *Scot's Cornuck*).—Fruit, small; pyriform. Skin, greenish yellow in the shade, and entirely covered with dark dull red next the sun. Eye, small and open. Stalk, fleshy, obliquely inserted. Flesh, yellowish, half-buttery, juicy, sweet, and with a high aroma.

A Scotch dessert pear; ripe in September, but soon becomes mealy.

Chartreuse. See *Catillac*.

CHAT BRÛLÉ (*Pucelle de Xaintonge*).—Fruit, medium sized; pyriform. Skin, smooth, and shining; pale yellow where shaded, and lively red where exposed to the sun. Eye, small, set in a shallow basin. Stalk, an inch long, fleshy at the base, and obliquely inserted without depression. Flesh, crisp, rather dry.

A worthless pear for the dessert, but good for culinary use. It is in use during November and December.

Chaulis. See *Messire Jean*.

CHAUMONTEL (*Besi de Chaumontel*; *Beurré de Chaumontel*; *Beurré d'Hiver*; *Guernsey Chaumontel*; *Grey Achan*; *Oxford Chaumontel*; *Winter Beurré*).—Fruit, large; oblong, or obtuse pyriform, irregular and undulating in its outline. Skin, rather rough, yellowish green, covered with numerous russet spots and patches, and with brownish red next the sun. Eye, open, with long reflexed segments, set in a deep, irregular basin. Stalk, an inch long, inserted in a deep knobbed cavity. Flesh, yellowish white, buttery, and melting, rich, vinous, and highly perfumed.

A dessert pear of high merit; in use from November till March. The tree is hardy and vigorous, and an abundant bearer; succeeds well as a standard, but the fruit is much improved by being grown against a south or south-west wall. It also produces fruit of a superior size and quality if grown as an espalier. In rich, warm soil it is buttery, melting, and delicate, but in heavy and cold situations it is gritty and bitter.

This esteemed old variety was discovered about the year 1685 growing in the garden of the Chateau Chaumontel, between Luzarches and Chantilly on the road from Amiens to Paris. It seems to have been first noticed by Merlet, who grafted it from the original tree on the quince stock.

Cheneau. See *Fondante de Brest*.

De Chypre. See *Early Rousselet*.

Cirée d'Hiver. See *Gilgöl*.

CITRON DES CARMES (*Gros St. Jean*; *Madeleine*; *Early Rose Angle*).—Fruit, below medium size; obovate. Skin, smooth and thin, at first bright green, but changing to yellowish green, and with a faint tinge of brownish red next the sun, strewed with grey dots. Eye, small, closed, set in a shallow depression. Stalk, an inch and a half to two inches long, inserted without depression by the side of a fleshy

prominence. Flesh, pale yellowish white, delicate, very juicy and melting, with a sweet, pleasant, refreshing flavour.

An excellent early pear; ripe in July and August, and very liable to crack on the surface. The tree is hardy and an abundant bearer, succeeds well as a standard, and thrives well on the quince stock.

It is one of the best early pears, and receives its name, Madeleine, from ripening about St. Magdelene's day, July 22nd, and Citron des Carmes from being first seen in the garden of the Carmelites at Paris. Sometimes the Bourdon is confounded with this pear, as is the case by Switzer.

Citron de Septembre. See *White Doyenné*.

Clairgeau. See *Beurré Clairgeau*.

Clairgeau de Nantes. See *Beurré Clairgeau*.

COLMAR (*D'Auch; Bergamotte Tardive; Colmar Dorée; De Maune*).—Fruit, above medium size; obtuse pyriform. Skin, smooth, pale green, changing to yellowish green, and strewed with grey russety dots. Eye, large and open, with long segments, and set in a rather deep depression. Stalk, an inch to an inch and a half long, stout, curved, and inserted obliquely in an uneven cavity. Flesh, greenish white, buttery, melting, tender, and with a rich sugary flavour.

An old and highly esteemed dessert pear; ripening in succession from November to February or March. The tree is hardy and vigorous, and requires to be grown against a wall, otherwise the fruit becomes shrivelled and insipid.

This seems to have made its appearance about the same time as the Chaumontel, for Merlet says it has not been long about Paris, and is yet pretty rare; but so good a fruit cannot be long in a few hands.

COLMAR D'AREMBERG (*Ardente de Printemps; d'Arenberg; Colmar Artoisenet; Fondante de Jaffard; Kartoffel*).—Fruit, very large; obovate, uneven, and bossed in its outline. Skin, lemon-coloured, marked with spots and patches of russet. Eye, rather small, and partially closed, set in a very deep round cavity. Stalk, short, and rather slender, deeply inserted. Flesh, yellowish white, coarse-grained, half-melting, juicy, and briskly flavoured.

A fine-looking but very coarse pear; ripe in October.

Raised by Van Mons about the year 1821.

Colmar Artoisenet. See *Colmar d'Arenberg*.

Colmar Bonnet. See *Passe Colmar*.

COLMAR BRETAGNE.—Fruit, medium sized; pyramidal, swollen on one side. Skin, smooth, deep, clear yellow, tinged with green on the shaded side, and bright vermilion next the sun, covered all over with minute russety dots. Eye, open, with erect, dry segments, prominent, and surrounded with plaits. Stalk, half an inch to three-quarters long, fleshy, inserted without depression on one side of the apex. Flesh, sweet, crisp, juicy, and pleasantly flavoured.

A dessert pear; ripe in October. I met with this variety at the

gardens of the Caledonian Horticultural Society in Edinburgh, where the tree grows vigorously and bears abundantly.

COLMAR CHARNI (*Colmar Charnay*).—Fruit, about medium size, three inches long, and two and a half wide; oval. Skin, yellowish, dotted and marbled with cinnamon-coloured russet, and with a red blush on the side next the sun. Eye, large and open, set in a shallow depression. Stalk, over an inch long, slender, and inserted in a round cavity. Flesh, white, crisp, juicy, sweet, and with a pleasant aroma.

A good but not a richly flavoured pear; ripe in January, and continuing in use till March.

COLMAR DELAHAUT.—Fruit, below medium size; curved pyriform. Skin, greenish yellow, covered with patches and dots of pale brown russet. Eye, small, almost even with the surface. Stalk, more than an inch long, curved, inserted without depression. Flesh, white, breaking, somewhat gritty, sweet, and not very juicy.

A second-rate pear; in use in December and January.

Raised by M. Grégoire, of Jodoigne, and named in compliment to his gardener.

COLMAR DEMEESTER (*Ferdinand de Meester*).—Fruit, medium sized, three inches long, and two and a half wide; obovate, even and regular in its outline. Skin, of uniform dull yellowish green, rather thickly dotted with russet dots, and sometimes with small patches of brown russet. Eye, quite open, with very short segments, placed in a slight depression. Stalk, generally an inch long, but sometimes only half an inch, stout, and woody, set on the apex of the fruit without depression, and generally with a lip or bossed swelling at its insertion. Flesh, yellowish, fine-grained, buttery, and melting, with a cold, briskly-flavoured juice, a pleasant aroma, and agreeable flavour.

A dessert pear, but not of high merit; ripe in the middle of September, and soon after becomes quite pasty.

A seedling of Van Mons, raised at Louvain in 1824, and named in compliment to his gardener.

Colmar Deschamps. See *Beurré d'Arenberg*.

Colmar Doré. See *Passe Colmar*.

Colmar Doré. See *Colmar*.

Colmar Epineux. See *Passe Colmar*.

COLMAR D'ÉTÉ.—Fruit, medium sized, two inches and three quarters long, and two inches and a quarter wide; obovate, or roundish obovate. Skin, smooth, and rather shining, of a pale greenish yellow colour, becoming yellow when quite ripe; on the side next the sun it is mottled with dull red freckles over the whole exposed side, and covered with russet dots. Eye, rather large and open, with short erect segments, and nearly level with the surface. Stalk, upwards of an inch long, rather woody, hazel brown colour, thick, and rather fleshy at the insertion, and placed in a narrow, even, and round cavity.

Flesh, yellowish, half melting, and in warm seasons quite melting. The juice, of honey sweetness, rich flavour, and a noyau aroma.

A remarkably fine pear; ripe in the beginning of September. It ought to be eaten before it loses its green colour, because if allowed to turn yellow it is past its best. The tree is very vigorous and hardy, bears well, and may be grown either on the pear or the quince, forming handsome pyramids.

It is a seedling of Van Mons, raised in 1825.

Colmar Gris. See *Passe Colmar*.

Colmar Hardenpont. See *Passe Colmar*.

Colmar d'Hiver. See *Glou Morceau*.

Colmar des Invalides. See *Colmar Van Mons*.

Colmar Jaminette. See *Jaminette*.

Colmar du Lot. See *Épine du Mas*.

Colmar Musqué. See *Compérette*.

COLMAR NEILL.—Fruit, very large; obovate. Skin, smooth and glossy, pale straw-coloured, becoming of a deeper yellow as it attains maturity, strewed all over with numerous russety dots, and a few markings of rich cinnamon-coloured russet. Eye, open, with short, flat segments, and set in a wide and rather considerable depression. Stalk, an inch long, fleshy, inserted in a small, close cavity. Flesh, white, very tender, buttery, and of a refreshing, vinous, sweet, and musky flavour.

Ripe in October; but soon becomes mealy.

Raised by Van Mons, and named in honour of the late Dr. Patrick Neill, of Edinburgh.

Colmar Nélis. See *Winter Nélis*.

Colmar Preul. See *Passe Colmar*.

Colmar Souverain. See *Passe Colmar*.

COLMAR VAN MONS (*Beurré de Printemps; Colmar des Invalides; Invalides*).—Fruit, medium sized; pyramidal, irregular and uneven on its surface. Skin, thick, dark green, changing to yellowish green as it ripens, but so much covered with brown russet that none of the ground colour is visible except a little on the shaded side, which is also speckled with russet. Eye, small and open, full of stamens, with short, erect, dry, rigid segments, and set in a small round cavity. Stalk, three-quarters of an inch long, inserted on the one side of the summit in a narrow cavity. Flesh, yellowish, buttery, and melting, very juicy and sweet, but with a watery and not highly-flavoured juice.

Ripe from November to January.

Raised by M. Duquesne at Enghein, in 1808, and named by him Colmar Van Mons, under which name it appears in Van Mons' catalogue, 2nd Series, No. 52, "par M. Duquesne." Why it should be called Colmar des Invalides I do not know.

COLUMBIA.—Fruit, large, three inches and a half long, and three inches wide; oblong obovate. Skin, smooth, of a fine golden yellow, dotted with large russet dots, which are interspersed with smaller ones. Eye, large and open, with erect segments, and sunk in a narrow depression. Stalk, an inch long, thick, and fleshy, curved, and set on the apex of the fruit. Flesh, buttery and melting, sweet and perfumed, but without any remarkable flavour.

A second-rate pear; ripe in October and November.

An American variety, raised in West Chester, Co. New York.

Comice. See *Doyenné du Comice*.

Comice de Toulon. See *Vicar of Winkfield*.

Common Bergamot. See *Autumn Bergamot*.

COMPÉRETTE (*Colmar Musqué*).—Fruit, below medium size, two inches and three-quarters long, and two inches and a quarter wide; obovate. Skin, smooth, greenish yellow, but becoming lemon-yellow, strewed with patches and dots of russet. Eye, quite small, with narrow segments, half open, and set in a narrow depression. Stalk, stout, three-quarters of an inch long, inserted on the apex of the fruit. Flesh, buttery, melting, juicy, and sweet, with a musky flavour.

A good pear, but not of high merit; ripe in the end of October.

I cannot trace the origin of this pear. It is in Van Mons' catalogue, 3rd Series, under No. 281, without any remark.

COMTESSE D'ALOST.—Large, three inches and three-quarters long, and two inches and three-quarters wide; pyriform, very much the shape of Marie Louise. Skin, pale yellow, with a greenish tinge, covered all over with large russet freckles, and with a coating of russet round the eye. Eye, very small and open, set in a flat and slight depression. Stalk, three-quarters of an inch long, stout, and woody, inserted on the apex of the fruit. Flesh, yellowish, coarse-grained, and rather gritty, melting, juicy, sweet, and richly flavoured.

A good pear; ripe in November and December, but soon rots at the core.

I received this from M. Papeleu, of Wetteren, near Ghent, in 1847.

COMTE D'EGMONT.—Fruit, small; obovate or turbinate, even in its outline. Skin, lemon-yellow, and entirely covered with dots of a fine reddish brown russet, which in some parts are so dense as to form an irregular patch, particularly round the eye. Eye, small and open, with short erect segments, and placed in a shallow depression. Stalk, woody and stout, inserted without depression. Flesh, yellow, melting, somewhat gritty, very rich, sugary, and delicious.

A first-rate little pear; ripe in the end of October and beginning of November.

COMTE DE FLANDRE (*St. Jean Baptiste*).—Fruit, very large; pyriform. Skin, almost entirely covered with large freckles of cinnamon-

coloured russet. Eye, open, and rather large, with very short, deciduous segments. Stalk, three-quarters of an inch long, slender. Flesh, yellowish, melting, juicy, and sugary, with a rich and agreeably perfumed juice.

An excellent pear, of the highest merit; ripe in November and December.

This is a seedling of Van Mons, which fruited at Louvain in 1843, the year after his death.

COMTE DE LAMY (*Beurré Quetelet*; *Beurré Curtet*; *Dingler*).—Fruit, below medium size; roundish obovate. Skin, yellowish green, with brownish red next the sun, and strewed with russety dots. Eye, small, set in a slight depression. Stalk, an inch long, set in a small cavity. Flesh, white, tender, buttery, melting, sugary, and richly flavoured.

A delicious pear; ripe in October. Tree, hardy, a good bearer, and succeeds well either as a standard or pyramid.

Comte de Limoges. See *Épine du Mas*.

COMTE DE PARIS.—Fruit, medium sized, three inches long, and two and a half wide; oblong obovate, blunt at the apex, even and regularly formed. Skin, rough, yellowish green, thickly dotted all over with large grey russet dots and patches of russet, and an orange blush next the sun. Eye, open, with short stunted segments, set in a slight depression. Stalk, woody, green, three-quarters of an inch long, inserted on the apex without depression, and rather fleshy at the base. Flesh, yellowish, rather gritty, juicy, brisk, and sweet, with an aromatic flavour.

A good pear, of ordinary quality; in use from October to December.

Comte Odart. See *Beurré Benoît*.

Comtesse de Frénol. See *Figue de Naples*.

Comtesse de Lunay. See *Duchesse de Mars*.

Comtesse de Lunay. See *Besi de Montigny*.

Comtesse de Terwueren. See *Uvedale's St. Germain*.

Conseiller de la Cour. See *Maréchal de Cour*.

CONSEILLER DE HOLLANDE.—Fruit, large, three inches and a half long, and two inches and a half wide; pyramidal, undulating in its outline. Skin, fine golden yellow, considerably covered with rather rough cinnamon-coloured russet, and on the side next the sun with a warm orange glow, interspersed with several broken streaks of dull crimson; on the shaded side it has a few green specks and large dots. Eye, open, with erect segments, set in a very slight depression. Stalk, an inch long, fleshy, and tapering into the fruit. Flesh, firm and crisp, yellowish, not melting nor juicy, but sweet and with a musky perfume.

A worthless but handsome fruit, which rots at the core without melting, in the middle of October.

CONSEILLER RANWEZ.—Fruit, large, three inches and a quarter long, and two inches and three-quarters wide; pyramidal, even and regularly formed. Skin, rough to the touch in consequence of the large specks of coarse brown russet with which it is in some parts thickly strewed; the ground colour is bright green, which becomes yellowish within a day or two of its ripening. Eye, large and open, with stout, erect segments, placed in a wide shallow basin. Stalk, about half an inch long, rather stout and woody, inserted in a narrow depression, surrounded with a patch of russet. Flesh, fine-grained, half buttery, tender, and moderately juicy, sweet and brisk, like Autumn Bergamot, without its aroma.

Of second quality. It rots at the core in October.

A seedling of Van Mons, which first fruited at Louvain in 1841, and was sent me by M. Papeleu in 1847.

Coule Soif. See *Summer Franc Réal*.

Coulon St. Marc. See *Belle de Thouars*.

CRAIG'S FAVOURITE.—Fruit, medium sized; obovate turbinate. Skin, yellowish green in the shade, almost entirely covered with thin russet, which is again covered with dots and patches of coarser russet; and next the sun dull red streaked with livelier red, mottled with orange, and thickly strewed with large grey russety dots. Eye, open, full of stamens, with rigid incurved linear segments, which are covered with white down, and set in a shallow, round, and somewhat undulating basin, which is covered with scales of a white russet. Stalk, short, stout, and fleshy, particularly at the base, and obliquely inserted, with a fleshy protuberance connecting it with the fruit on one side of it. Flesh, white, half buttery, juicy, sugary, and perfumed.

A dessert pear; ripe in September. The tree is vigorous, hardy, and a great bearer.

This variety is of Scotch origin, having been raised in the neighbourhood of Perth, for which climate it is admirably adapted, and forms a valuable autumn dessert pear.

Crapaut. See *Bergamotte Bufo*.

CRASANNE (*Bergamotte Crasanne; Beurré Plat; Crasanne d'Automne*).—Fruit, medium sized, two inches and three-quarters wide, and two inches and a half high; roundish, and flattened. Skin, greenish yellow, marked all over with veins and dots of grey russet. Eye, small and open, with short, acute segments, set in a deep, round, and narrow basin. Stalk, two inches to two and a half long, slender and curved, inserted in a small cavity. Flesh, white, buttery, melting, tender, and of a rich sugary flavour and fine perfume.

A dessert pear; in use from November to December. The tree is vigorous and healthy, succeeds well either on the pear or quince stock, but needs a wall to bring the fruit to perfection. It needs a rich light soil; it is not a good bearer, and requires to be pruned long.

Crasanne d'Austrasie. See *Jaminette*.

Crasanne d'Automne. See *Crasanne*.

Crasanne d'Été. See *Summer Crasanne*.

CRAWFORD (*Bancrief*; *Lammas* [of the Scotch]).—Fruit, below medium size; obovate. Skin, greenish yellow, changing to pale yellow as it ripens, with sometimes a tinge of brownish red next the sun. Eye, open, with short dry segments, and set even with the surface. Stalk, an inch long, inserted without depression. Flesh, white, buttery, and juicy, with a sweet and refreshing flavour.

A dessert pear; ripe in the middle of August. The tree is very hardy and vigorous, and bears abundantly.

This is the earliest Scotch pear, and is grown over the whole extent of the country. It is a much superior pear to the *Citron des Carmes*.

Cristalline. See *Angélique de Bordeaux*.

CROFT CASTLE.—Fruit, medium sized; oval, roundish at the stalk, narrow towards the eye, where it is flattened. Skin, greenish yellow, covered with large brown dots and markings of russet. Eye, large, open, with long recurved segments prominently set, even with the surface. Stalk, an inch and a half long, curved, and frequently connected with the fruit by a fleshy protuberance. Flesh, juicy, sweet, and perfumed.

A dessert pear; ripe in October. The tree is a most abundant and regular bearer, and succeeds well as a standard.

This is a seedling raised by Mr. T. A. Knight.

CROSS.—Fruit, below medium size, two inches and a half wide, and two inches high; bergamot-shaped. Skin, smooth, of an uniform golden colour, sprinkled with many russet dots and patches of russet, and with a red blush next the sun. Eye, small and open, rather deeply set. Stalk, three-quarters of an inch long, stout, and inserted in a small round cavity. Flesh, white, very tender, buttery, and melting, with a pleasant brisk flavour.

Of second quality; ripe in November and December.

This is an American pear, raised by Mr. Cross at Newburyport, Massachusetts.

Cueillette. See *Jargonelle*.

Cueillette d'Hiver. See *Vicar of Winkfield*.

CUISSE MADAME (*Poire de Rives*; *De Fusée*; *Lady's Buttock*; *Lady's Thigh*; *Kiss Madam*).—Fruit, medium sized; pyriform. Skin, smooth and glossy, pale green, changing to yellowish green on the shaded side, and of a fine dark clear russet next the sun, and covered with numerous reddish green dots next the sun, and dark green in the shade. Eye, open, with small short segments, set in a slight depression. Stalk, an inch and a half long, fleshy at the base, and inserted without

depression. Flesh, whitish, crisp, juicy, sweet, and with a musky flavour.

A dessert pear; ripe in August. Tree succeeds well as a standard; it bears but indifferently when young, but as it becomes aged it is more fertile.

Culot. See *Donville*.

Curé. See *Vicar of Winkfield*.

Cypress. See *Early Rousselet*.

Dauphin. See *Lansac*.

Davy. See *Flemish Beauty*.

Dean's. See *White Doyenné*.

D'Abondance. See *Ah! Mon Dieu*.

D'Amour. See *Ah! Mon Dieu*.

DEARBORN'S SEEDLING.—Fruit, small; turbinate. Skin, smooth, of a pale yellow colour, strewed with small russety dots. Eye, large and open, set in a shallow depression. Stalk, long and slender, inserted in a small cavity. Flesh, white, very juicy and melting, sweet, and pleasantly flavoured.

An early pear of American origin; ripe in August.

D'Arenberg. See *Colmar d'Arenberg*.

D'Auch. See *Colmar*.

De Bavay. See *Autumn Colmar*.

De Bordeaux. See *Besi d'Héry*.

De Bure. See *Bellissime d'Hiver*.

De Cadet. See *Bergamotte Cadette*.

De Cambron. See *Glou Morceau*.

De Charneux. See *Fondante de Charneu*.

De Chypre. See *Early Rousselet*.

Defays. See *Doyenné Defais*.

De Finois. See *Angleterre*.

De Fosse. See *Jargonelle*.

De Glace. See *Virgouleuse*.

De Kienzheim. See *Vallée Franche*.

De la Motte. See *Besi de la Motte*.

De Lavault. See *Williams' Bon Chrétien*.

Delbart. See *Beurré d'Amanlis*.

De Legipont. See *Fondante de Charneu*.

Delfosse Bourgmestre. See *Beurré Delfosse*.

Délices d'Hardenpont d'Angers. See *Délices d'Angers*.

DÉLICÉES D'ANGERS (*Beurré Lasalle* ; *Beurré des Hautes Vignes* ; *Délices d'Hardenpont d'Angers* ; *Fondante de Panisel*).—Fruit, medium sized ; roundish obovate, uneven and bossed in its outline. Skin, pale yellow, with a tinge of clear red next the sun, strewed with russety dots and patches of rough grey russet. Eye, small and open. Stalk, short and thick, obliquely inserted in a small cavity, and fleshy at the base. Flesh, white, rather coarse-grained, juicy, sweet, and agreeably perfumed.

A good but not first-rate pear ; ripe in October and November.

DÉLICÉES D'HARDENPONT.—Fruit, large, three inches and a quarter long, and over two inches and a half wide ; oblong obovate, blunt at the stalk, irregular and uneven in its outline, narrowing from the bulge to the eye. Skin, smooth, at first bright green, changing as it attains maturity to bright lemon-yellow, thickly covered with pale brown russety dots on the sunny side, but less so in the shade. Eye, small and open, with short dry erect segments, and set in an uneven and considerable depression. Stalk, an inch long, thick and fleshy, rather obliquely inserted in a small compressed cavity, and sometimes on the apex of the fruit. Flesh, white, tender, buttery, melting, with a rich, sweet, and perfumed flavour.

An excellent dessert pear ; ripe in November. The tree is rather delicate, succeeds well on the quince, is a good bearer, and may be grown either against a wall or as a standard.

It was raised by Abbé Hardenpont, of Mons, in Belgium, in 1759, at his garden, which was situated at the Porte d'Havre, at Mons. The fruit described above is the true Délices d'Hardenpont. It was received by Van Mons from the raiser, and is entered twice in his catalogue ; first in the 1st series, No. 331, and again in the 2nd series, No. 714, as "Délices d'Hardenpont: par son patron." Grafts of this were sent by Dr. Van Mons to Dr. Diel in 1810, and his description leaves no doubt that the fruit I have identified as the true variety is the correct one. It was received from Van Mons by the Horticultural Society of London.

But there is much contention among pomologists on this subject, and consequently much confusion of synonyms. Some make Charles d'Autriche and Archduc Charles synonyms of it. Both of these were received by Diel from Van Mons, but the description of both differs so widely from Délices d'Hardenpont, that I am surprised how any one could for a moment suppose them to be identical. The figure of Délices d'Hardenpont given by M. Willermoz in *Pomologie de la France* is excellent, but that given by M. Bivort is incorrect, and has no resemblance to it.

DÉLICÉES DE JODOIGNE—Fruit, medium sized, three inches long and two and a quarter wide ; pyriform, uneven in its outline, and larger on one side of the axis than the other. Skin, thin, pale yellow, marked with flakes and dots of pale brown russet. Eye, open, level with the surface. Stalk, short, very thick and fleshy, inserted on the apex of the fruit. Flesh, half-melting, sweet, sugary, and aromatic.

Ripe in the beginning and middle of October.

Raised by M. Simon Bouvier, of Jodoigne, in 1826.

DÉLICÉES DE LOVENJOUL.—Fruit, medium sized, two inches and

a half long and over two inches wide; doyné shaped. Skin, entirely covered with reddish brown russet on the side next the sun, and on the shaded side it is dotted all over with brown russet dots, which expose the yellow ground. Eye, small and open, with short segments, and set in a slight depression. Stalk, an inch long, slender and woody, inserted in a small round hole. Flesh, yellow, half-melting, juicy, rich, and sugary, but somewhat gritty.

Ripe in the end of October and beginning of November.

This is by some pomologists made synonymous with Jules Bivort, which was first made known by M. Bivort; but *Délices de Lovenjoul* is in Van Mons' catalogue of 1823, 3rd series, as No. 521.

Depôt de Syllery. See *Cassolette*.

De Maune. See *Colmar*.

De Pézénas. See *Duchesse d'Angoulême*.

Deschamps. See *Beurré d'Aremberg*.

Désirée Van Mons. See *Fondante de Charneu*.

DÉSIRÉ CORNÉLIS.—Fruit, large, three inches and a quarter long, and two inches and three-quarters wide; oblong oval, even and regularly formed. Skin, smooth, at first of a fine grass-green colour, thickly covered with brown dots, and as it ripens the ground colour becomes greenish yellow, thickly covered with cinnamon-coloured dots, and with a large patch of russet round the stalk. Eye, large and irregular, partially closed, and with stout, coarse, irregular segments, placed in a shallow basin, which is plaited or undulating round the margin. Stalk, long, stout, and fleshy, inserted on the end of the fruit without depression. Flesh, yellowish white, very tender, buttery, melting, and very juicy, rich, vinous, and with a flavour equal to that of Marie Louise.

A delicious summer dessert pear; ripe in the end of August and beginning of September. It is ripe at the same time as Williams' Bon Chrétien, to which it is a great rival where the musky flavour of that variety is not appreciated.

DEUX SŒURS.—Fruit, large, three inches and a half long and two inches and a half wide; oblong, ribbed and undulating in its outline. Skin, smooth, greenish yellow, sometimes entirely covered with a very thin crust of pale brown russet, but always more or less mottled and dotted with russet. Eye, small and open, set in a very narrow and shallow depression. Stalk, half an inch to three-quarters long, inserted obliquely in a narrow cavity by the side of a fleshy protuberance. Flesh, white, buttery, melting, and very juicy, with a sweet, sprightly juice, and rich flavour, not unlike Marie Louise, but quite distinct from it.

A remarkably fine pear; ripe in the end of October. The tree is a good bearer, a vigorous grower, and forms excellent pyramids either on the pear or the quince.

The original tree sprang up in the gardens of two sisters, the Misses Knoop, at Malines, and hence the name of Deux Sœurs.

DEUX TÊTES (*Double Calyce; Deux Yeux*).—Fruit, medium size; roundish, somewhat turbinate. Skin, pale yellowish green on the shaded side, washed with red on the side next the sun. Eye, large and oval, placed on two small prominences, appearing as if dividing it in two, hence the name of Deux Têtes. Stalk, an inch long, often fleshy at the insertion, and obliquely inserted under a fleshy enlargement of the fruit. Flesh, white, crisp, juicy, and slightly perfumed.

A dessert fruit; ripe in August. More curious than useful. This seems to be an old variety, being mentioned by Parkinson.

De Trois Tours. See *Beurré Diel*.

Deux Yeux. See *Double Têtes*.

Diamant. See *Gansel's Bergamot*.

Dingler. See *Comte de Lamy*.

DIX.—Fruit, very large; Calebasse-shaped. Skin, deep yellow, covered all over with rough russet dots and markings of russet. Eye, small, set in a wide shallow depression. Stalk, upwards of an inch in length, stout, and inserted without depression. Flesh, rather coarse-grained, juicy, sweet, and slightly perfumed.

A second-rate pear; ripe in November.

DR. ANDRY.—Fruit, medium sized, two inches and three-quarters wide and the same in height; roundish turbinate or bergamot-shaped. Skin, clear bright yellow, strewed with patches and dots of fawn-coloured russet, especially about the stalk and the eye. Eye, half open, set in a wide, shallow depression. Stalk, short and stout, placed in a shallow cavity. Flesh, melting, very juicy, somewhat gritty, sweet, and with a musky perfume.

An excellent pear; ripe in November. The tree is a great bearer, succeeds well either on the pear or the quince, and forms handsome pyramids.

Raised by M. Boisbunel, of Rouen, and named in honour of Dr. Andry, President of the Horticultural Society of Paris.

Dr. Bretonneau. See *Beurré Bretonneau*.

DR. CAPRON.—Fruit, about medium size, two inches wide and three inches high; pyramidal, narrowing both towards the eye and the stalk, even and regular in outline. Skin, of a uniform deep yellow, dotted and veined over its whole surface with pale brown russet. Eye, small and open, set even with the margin. Stalk, half an inch long, woody, inserted without depression by the side of a fleshy lip. Flesh, yellow, melting, juicy, sweet, and of good flavour.

Ripe in November, when it rots at the core.

DR. LENTIER.—Fruit, medium sized, three inches long and two inches and a half wide; obovate, narrowing towards the eye, where it is flattened. Skin, smooth, pale lemon-coloured, splashed with cinna-

mon russet, especially near the eye. Eye, large, half open, with erect segments, set in a wide, shallow depression. Stalk, from half an inch to three-quarters long, obliquely inserted. Flesh, fine-grained, tender, buttery, and melting, very juicy, and exceedingly sweet and rich.

Of the greatest merit; ripe in October. The tree is a weak grower, makes neat pyramids, and bears well.

DR. NÉLIS.—Fruit, small, two inches and a quarter wide and the same high; turbinate. Skin, clear dark lemon-yellow, thinly dotted with russet, and with a ramifying patch of brown round the stalk. Eye, open, with erect segments, set level with the surface. Stalk, green, an inch and a quarter long, slender, inserted without depression by the side of a fleshy lip. Flesh, yellowish, fine-grained, very tender, melting, juicy, and sweet.

A very fine pear; ripe in the middle of October.

DR. TROUSSEAU.—Fruit, medium sized; pyriform, wide towards the apex. Skin, rough, greenish yellow, covered with numerous grey specks and russet flakes, and on the side next the sun it has a reddish brown tinge. Eye, open, sometimes without segments. Stalk, three-quarters of an inch long, woody, and inserted in a narrow cavity. Flesh, white, buttery, melting, and very juicy, sugary, and with a powerful aroma.

A very excellent pear; ripe in December.

Dr. Udale's Warden. See *Uvedale's St. Germain*.

DONVILLE (*Poire de Provence; Calot*).—Fruit, medium sized; pyriform. Skin, smooth and shining green, at first grass-green, changing as it attains maturity to a fine lemon-yellow and marked with brown dots on the shaded side, with a tinge of dark lively red strewn with small grey dots next the sun. Eye, open, set in a small slightly plaited basin. Stalk, three-quarters of an inch long, sometimes fleshy at the base and inserted in a small cavity. Flesh, white, breaking, tender, and not gritty, with a sweet subacid and pleasant flavour.

An excellent culinary pear; ripe from December to March. The tree is hardy but not a large grower; a good bearer, and succeeds well either on the pear or quince as a standard. Calvel considers this the same as the St. Père of Duhamel, which he says is under a double denomination in the garden of the Museum of Natural History to signify the same pear.

DOROTHÉE ROYALE NOUVELLE.—Fruit, about medium size; pyriform, uneven, and bossed in its outline. Skin, smooth, of a uniform clear deep lemon-yellow, with here and there a patch of cinnamon russet. Eye, open, with stout erect segments, set in a shallow basin. Stalk, an inch long, stout, inserted in a small hole. Flesh, very fine, melting, very juicy, and rich.

A first-rate pear, like a delicious Marie Louise. Ripe in the end of October.

Dorothée Royale. See *Beurré Diel*.

Double Calyce. See *Deux Têtes*.

DOUBLE FLEUR (*Double Blossom*).—Fruit, above medium size ; round and flattened. Skin, smooth, green, becoming yellow at maturity, reddish brown next the sun and strewed with small dots and markings of russet. Eye, small, set in a wide and shallow basin. Stalk, three-quarters of an inch long, set in a small cavity. Flesh, crisp and juicy.

An excellent culinary pear ; ripe from January to April. The tree is very vigorous and hardy, succeeds as a standard either on the pear or quince, and is a good bearer.

Double Philippe. See *Doyenné Boussoch*.

Downham Seedling. See *Hacon's Incomparable*.

DOWNTON.—Fruit, medium sized, three inches long and two and a half wide ; oval, somewhat bossed in its outline. Skin, with greenish yellow ground, very much covered with patches and veins of dark and pale brown russet, particularly on the side next the sun, where it is completely covered and assumes a reddish brown tinge ; in some parts the russet is quite smooth and in others rough. Eye, open, with erect segments set level with the surface. Stalk, three-quarters of an inch long, woody, inserted between two lips. Flesh, yellowish, not quite melting but tender, with an agreeable acidulous flavour which predominates over both sweetness and aroma.

An excellent pear ; ripe in December. The tree is a vigorous grower on the pear and makes fine standards and pyramids, but it is a weak grower on the quince.

It was raised by Mr. T. A. Knight, President of the Horticultural Society of London, and was named after Downton Castle, his residence in Herefordshire.

DOYEN DILLEN.—Fruit, above medium size ; pyramidal or pyriform. Skin, yellow, very much covered with dots and patches of russet. Eye, small, half open, and set in a slight depression. Stalk, short, thick, and fleshy, inserted without depression. Flesh, buttery and melting, very juicy, sweet, and richly flavoured.

An excellent pear ; ripe in November.

DOYENNÉ D'ALENÇON (*Doyenné d'Hiver d'Alençon ; Doyenné d'Hiver Nouveau ; Doyenné Marbré ; St. Michel d'Hiver ; Doyenné Gris d'Hiver Nouveau*).—Fruit, medium sized, two inches and three-quarters long and two inches and a half wide ; oval, narrowing with an abrupt concave curve towards the eye, so as to form a sort of snout of the apex. Skin, pea-green or greenish yellow when ripe, thickly dotted all over with large dots, which are sometimes grey and sometimes green, not unlike the colouring of Easter Beurré. Eye, small and open with short ovate segments, which are incurved and set in a narrow depression. Stalk, very short and generally stout,

inserted in a small round cavity. Flesh, yellowish, tender, buttery and melting, slightly gritty at the core, but sweet, rich, and highly flavoured.

A very excellent late pear, in use from December to February, and even till March. The tree is a vigorous grower, forms handsome pyramids, and is an abundant bearer.

This has been considered synonymous with Easter Beurré, from which it is perfectly distinct. It certainly somewhat resembles it in appearance, but the flavour is quite distinct, and it is a much superior fruit. The young shoots of Doyenné d'Alençon are quite distinct, the buds are plump, oval, and spreading, while in Easter Beurré they are more slender, conical, and adpressed to the shoot.

Doyenné d'Automne. See *Red Doyenné*.

Doyenné Benoît. See *Buerré Benoît*.

Doyenné Blanc. See *White Doyenné*.

DOYENNÉ BOUSSOCH (*Albertine*; *Beurré de Mérode*; *Beurré de Westerloo*; *Double Philippe*; *Nouvelle Boussoch*).—Fruit, very large, three inches and a half high and the same wide; roundish obovate, or doyenné-shaped. Skin, lemon-coloured, covered with large, rough, russety dots. Eye, open, placed in a shallow basin. Stalk, short and stout, inserted in a narrow cavity. Flesh, yellowish white, tender, very melting, and juicy, with a fine brisk vinous juice, and a delicate, agreeable perfume.

A handsome pear of good quality if eaten before it is too ripe. It is in use in October.

DOYENNÉ DU COMICE (*Comice*).—Fruit, large, three inches wide and three inches and a half high; pyramidal or obovate, sometimes rather uneven in its outline. Skin, lemon-yellow, with a greenish tinge, considerably covered with speckles and patches of pale brown russet, and particularly so round the eye and the stalk. Eye, small and open, with short, pointed segments, set in a considerable depression. Stalk, half an inch to an inch long, fleshy at the base; sometimes curved, and inserted in a round narrow cavity; sometimes very short and stout, and obliquely inserted almost at right angles with the fruit. Flesh, yellowish white, very tender, buttery, and melting, very juicy, rich, sweet, and delicately perfumed with a sort of cinnamon flavour.

A most delicious pear; in use in the end of October, and continuing throughout November. Mr. André Leroy recommends that to preserve this as long in use as possible it is necessary to gather it early and dry; and after placing it in the fruit-room to handle it as little as possible.

The tree is a healthy grower and a pretty good bearer. It forms handsome pyramids on the quince.

This valuable pear was raised in the Garden of the Comice Horticole at Angers, and the original tree first fruited in 1849.

Doyenné Crotté. See *Red Doyenné*.

DOYENNÉ DEFAIS (*Defays*).—Fruit, about medium size, two inches and a half wide and two inches and a half high; roundish obovate, or doyenné-shaped, bossed at the stalk end, and generally larger and longer on one side of the axis than the other. Skin, yellow, very much covered with cinnamon-coloured russet on the side next the sun, and more thinly on the shaded side. Eye, rather large and wide open, with long and broad segments, which are quite flat and reflexed, and set in a shallow depression. Stalk, about an inch long, set in a deep, wide, and furrowed cavity. Flesh, tender, buttery, melting, and very juicy, rich, sugary, and vinous, with a fine musky aroma.

A most delicious pear; one of the best. Ripe in December. The tree is hardy, and a good bearer.

DOYENNÉ DOWNING.—Fruit, medium sized, two inches and three-quarters wide and two inches and a half high; roundish, even, or bergamot-shaped. Skin, with a dull greenish yellow ground, and considerably mottled with large patches of brown russet. Eye, open, with long wide-spreading segments, set in a round even basin. Stalk, short and fleshy, inserted with scarcely any depression. Flesh, very white, rather firm, half melting, not very juicy, and with a pleasant flavour of anise.

A good but not a high-class fruit; ripe in the last week of September, and soon afterwards decays.

It was found at Haute Perche, near Angers, in 1851, and was dedicated by M. André Leroy to the memory of Mr. A. J. Downing, the American pomologist.

Doyenné Esterckman. See *Beurré Sterckmans*.

Doyenné d'Été. See *Summer Doyenné*.

Doyenné Galloux. See *Red Doyenné*.

Doyenné Gris. See *Red Doyenné*.

Doyenné Gris d'Hiver Nouveau. See *Doyenné d'Alençon*.

DOYENNÉ GOUBAULT.—Fruit, above medium size; obovate, inclining to pyriform. Skin, pale yellow, with markings of russet about the stalk and the eye, and covered with russety dots. Eye, small, set in a rather deep nollow. Stalk, short and thick. Flesh, melting, juicy, rich, sugary and aromatic.

An excellent pear; ripe in January.

Doyenné d'Hiver d'Alençon. See *Doyenné d'Alençon*.

Doyenné d'Hiver. See *Easter Beurré*.

Doyenné d'Hiver Nouveau. See *Doyenné d'Alençon*.

Doyenné Jaune. See *Red Doyenné*.

Doyenné de Juillet. See *Summer Doyenné*.

Doyenné Marbré. See *Doyenné d'Alençon*.

Doyenné Musqué. See *Besi de Montigny*.

DOYENNÉ SENTELETTE.—Fruit, about medium size; doyenné-shaped, even and regular in its outline. Skin, with a deep rich yellow ground, very much mottled and speckled with cinnamon-coloured russet, and with a crust of russet round the stalk; on the side next the sun it is washed with a pale crimson cheek when the fruit is fully exposed. Eye, very small and open, set in a shallow depression. Stalk, rather stout and woody, set on one side, in a round cavity. Flesh, tender, juicy, and without any marked character.

An inferior fruit; ripe in the middle of October, and which soon becomes mealy.

Doyenné de Pâques. See *Easter Beurré*.

Doyenné Pictée. See *White Doyenné*.

Doyenné de Printemps. See *Easter Beurré*.

Doyenné Rouge. See *Red Doyenné*.

Doyenné Roux. See *Red Doyenné*.

DOYENNÉ SIEULLE (*Bergamotte Sieulle*; *Beurré Sieulle*; *Sieulle*).—Fruit, medium sized, two inches and a half wide and the same in height; roundish turbinate or bergamot-shaped. Skin, smooth, uniform deep yellow all over, strewed with russet dots, and with a blush of crimson next the sun. Eye, small and open, set in a shallow depression. Stalk, an inch long, stout, inserted in a narrow, round cavity. Flesh, yellowish, half buttery, not very melting nor very juicy, sweet, and with an agreeable almond flavour.

A fruit of variable merit. In some seasons I have found it excellent, and in others, as in 1863, I have noted it as “only second-rate.” It ripens in November.

This was discovered as a wilding by M. J. B. Clément Sieulle, gardener to the Duc de Choiseul, at Vaux Praslin, near Melun, and was first propagated in 1815.

Drummond. See *Charnock*.

Dry Martin. See *Martin Sec*.

DUC ALFRED DE CRUY.—Fruit, large; obtuse pyriform, regular and handsome. Skin, smooth, greenish yellow, with a thin crust of brown russet over the surface; on the side next the sun it is tinged with pale brown. Eye, open and clove-like, set almost even with the surface. Stalk, an inch long, fleshy at the base, and inserted on the end of the fruit without depression. Flesh, yellowish, with a greenish tinge under the skin, not very juicy, but buttery, rich, and with a fine spicy flavour and perfume.

An excellent pear; ripe in the end of November and beginning of December, and afterwards becomes pasty.

I do not find this described in any other pomological work. I received it from M. J. de Jonghe, of Brussels, in 1864.

Duc d’Aremberg. See *Beurré d’Aremberg*.

DUC D'AUMALE.—Fruit, three inches high and two inches wide; pyramidal, even in its outline, and not much unlike Marie Louise in appearance. Skin, greenish yellow, mottled all over with fine cinnamon-coloured russet. Eye, very large and open, set on a level with the surface of the fruit. Stalk, an inch and a quarter long, obliquely inserted on one side of the axis in a small round cavity. Flesh, whitish, half buttery, slightly gritty, and not very juicy; sweet, and with a rich honied flavour.

A second-rate pear, not sufficiently juicy; ripe in the first week in October, after which it soon decays at the core.

This is a posthumous seedling of Van Mons, which first fruited with M. Bivort in 1847.

Duc de Bordeaux. See *Épine du Mas*.

Duc de Brabant. See *Fondante de Charneu*.

DUC DE NEMOURS (*Beurré Noisette*; *Noisette*).—Fruit, large and handsome, three inches wide and three inches and a half long; obovate, narrowing abruptly with a concave curve to the stalk. Skin, lemon-yellow, covered with numerous minute russet dots, which are so thick as to almost form a crust over the surface. Eye, open, with reflexed segments set almost level with the surface. Stalk, an inch to an inch and a half long, obliquely inserted with a fleshy swelling at the base. Flesh, yellowish white, tender, buttery, melting, and juicy, rich, sweet, and sprightly, with a fine musky flavour.

A delicious pear; ripe in December. It has quite the texture, flavour, and aroma of Williams' Bon Chrétien. The tree is very healthy and vigorous, a good bearer, and succeeds equally well on the pear or the quince.

Raised by Van Mons, and sent to M. Poiteau, at Paris, in 1833, who named it in honour of M. Noisette, the nurseryman of that city. It was also sent in 1831, under No. 1660, to M. Bouvier, of Jodoigne, who, when it fruited, named it Duc de Nemours.

Duc d'Orléans. See *Maréchal de la Cour*.

Duchesse. See *Duchesse d'Angoulême*.

DUCHESSÉ D'ANGOULÊME (*Duchesse*; *Éparonnais*; *de Pézénas*).—Fruit, large, sometimes very large, three inches and a half wide, and three inches and three-quarters high, being the average of the larger size, but it is generally smaller; roundish obovate, very uneven and bossed in its outline. Skin, greenish yellow, changing to pale dull yellow, covered with veins and freckles of pale brown russet, and when grown in a favourable exposure against a wall it sometimes acquires a brownish cheek. Eye, open, with erect, dry segments, set in a deep, irregular basin. Stalk, an inch long, stout, inserted in a deep, irregular cavity. Flesh, white, buttery, and melting, with a rich flavour when well ripened; but generally it is coarse-grained and half melting, juicy, and sweet.

A dessert pear, sometimes of great excellence; ripe during October

and November. The tree is a vigorous and healthy grower, bears abundantly, and succeeds well either on the pear or the quince, forming handsome pyramids. When grown against a wall, and the fruit well thinned, the latter sometimes attain an enormous size.

The original tree was observed by M. Anne-Pierre Audusson, nurseryman at Angers, growing in the garden of the farm of Éparonnais, near Champigné, in Anjou, and having procured grafts of it, he sold the trees in 1812 under the name of Poire des Éparonnais. In 1820 he sent a basket of the fruit to the Duchesse d'Angoulême, with a request to be permitted to name the pear in honour of her; a request which was granted, and since that time it has borne its present appellation.

DUCHESSÉ D'ANGOULÊME PANACHÉE.—This in every respect resembles the normal form from which it is a sport, and distinguished by the wood, the leaves and the fruit being variegated with alternate green and yellow. It originated in the nurseries of M. André Leroy at Angers in 1840.

DUCHESSÉ DE BERRY D'ÉTÉ (*Duchesse de Berry de Nantes*).—Fruit, below medium size, roundish obovate, even in its outline. Skin, smooth and shining, of a greenish lemon-yellow colour, strewed with small russet dots, a circle of thin pale russet round the eye, and a patch round the stalk. Eye, very small and closed with small, flat segments, and set even with the surface. Stalk, three-quarters of an inch long, woody, inserted on one side in a small cavity, with a fleshy lip on one side of it. Flesh, white, rather coarse-grained, and slightly gritty, crisp, and very juicy. Juice, cool and refreshing, sweet, and briskly flavoured.

A good early pear; ripe in the end of August and beginning of September.

Duchesse de Berry d'Hiver. See *Uvedale's St. Germain*.

DUCHESSÉ DE BRABANT.—Fruit, medium sized; short pyriform, even in its outline. Skin, very thin, smooth, and shining, greenish yellow, thickly strewed with russet dots, and with a patch of russet round the eye. Eye, large and open, set in a shallow basin. Stalk, an inch long, inserted without depression. Flesh, yellowish white, buttery and melting, very juicy and sweet, with a pleasant aroma.

An agreeable and refreshing pear; ripe in November.

DUCHESSÉ DE MARS (*Comtesse de Lunay*).—Fruit, medium sized; obovate. Skin, yellow, with a tinge of reddish brown next the sun, and considerably covered with brown russet. Eye, small and closed, set in a shallow depression. Stalk, an inch long, inserted without depression. Flesh, buttery, melting, juicy, perfumed, and well flavoured.

An excellent dessert pear; ripe in November. The tree succeeds well as a standard, and is an abundant bearer.

DUCHESSÉ D'ORLEANS (*Beurré St. Nicholas*; *St. Nicholas*).—Fruit, large and pyriform. Skin, yellow on the shaded side, but with a tinge of red on the side next the sun, mottled with greenish brown russet. Eye, open, set in a wide shallow basin. Stalk, three-quarters of an inch long. Flesh, yellowish white, melting, buttery, and juicy, with a rich, sugary, and vinous flavour, and fine aroma.

A most delicious pear; ripe in October.

DUNMORE.—Fruit, large; oblong obovate. Skin, greenish, marked with numerous dots and patches of brown russet, and with a brownish red tinge next the sun. Eye, small and open, set in a rather deep and narrow basin. Stalk, an inch and a half long. Flesh, yellowish white, buttery, and melting, with a rich, sugary flavour.

A pear of excellent quality; ripe in September and October. The tree is very hardy and an abundant bearer, often producing fruit on the young shoots.

DURONDEAU (*Beurré Durondeau*; *De Tongre*).—Fruit, large and handsome, regularly formed; obtuse pyriform, and small at the stalk. Skin, shining, as if varnished, on the side next the sun, where it is of a lively crimson, marked with broken streaks of darker crimson, and covered with large grey russet dots; on the shaded side it is yellow, with a thin crust of cinnamon russet, and large russet dots. Eye, small and open, set in a rather deep cavity. Stalk, an inch long, very slender, and inserted on the end of the fruit. Flesh, very tender, melting, and very juicy, sweet, rich, and delicious.

A first-rate and beautiful pear; ripe in the end of October and beginning of November.

The original tree exists in the garden of the late M. Durondeau, at the village of Tongre-Notre-Dame, near Ath, in Belgium.

EARLY BERGAMOT (*Bergamotte Précoce*).—Fruit, medium sized, two inches and a half high and two inches and three-quarters wide; roundish, and considerably flattened at the apex. Skin, green at first, changing to pale greenish yellow as it ripens, and finely streaked with brownish red on the side which is exposed to the sun. Eye, set in a deep and slightly angular basin. Stalk, an inch long, stout, inserted in a small and shallow cavity. Flesh, yellowish white, melting, juicy, sugary, and agreeably perfumed.

An early dessert pear, of second-rate quality; ripe in August. The tree is a vigorous grower, an abundant bearer, and succeeds well as a standard.

Early Beurré. See *Ambrosia*.

Early Catherine (of America). See *Early Rousselet*.

Early Charnock. See *Charnock*.

Early Queen. See *Muscat Robert*.

Early Rose Angle. See *Citron des Carmes*.

EARLY ROUSSELET (*De Chypre; Cypress; Early Catherine* (of the Americans); *Perdreaux; Perdreaux Musquée; Rousselet Hâtif*).—Fruit, small; pyriform. Skin, smooth, yellow in the shade, and bright red next the sun, covered with grey dots. Eye, small, placed in a shallow basin. Stalk, an inch long, inserted without depression. Flesh, yellowish, crisp, tender, and juicy, sweet and perfumed.

An early pear; ripe in the end of July and beginning of August.

Early Sugar. See *Amiré Joannet*.

EASTER BERGAMOT (*Bergamotte de Bugi; Bergamotte de Pâques; Bergamotte de Toulouse; Paddington; Roberts' Keeping; Royal Tairlon; Tairling*).—Fruit, medium sized; roundish turbinate, narrowing more towards the stalk than the eye. Skin, at first pale green, changing as it attains maturity to pale yellow, and thickly covered with numerous brownish grey dots. Eye, small, and set in a shallow basin. Stalk, an inch long, inserted in a shallow cavity. Flesh, white, slightly gritty, crisp, and melting, with a sugary and aromatic flavour.

A dessert pear; in season from March to April. The tree is vigorous and hardy, will succeed as a standard, but requires the aid of a wall to have the fruit in perfection.

This variety seems to have been introduced to this country at an early period, for according to Switzer there were trees of it in his time in existence at Hampton Court, which were growing against a wall said to have been erected by Queen Elizabeth, and which had every appearance of having stood there since that time.

EASTER BEURRÉ (*Beurré de la Pentecôte; Beurré Anglaise; Beurré de Pâques; Beurré d'Hiver de Bruxelles; Beurré Roupp; Beurré Roupé; Bergamotte d'Hiver; Bergamotte de Pentecôte; Bergamotte Tardive; Canning; Canning d'Hiver; Doyenné d'Hiver; Doyenné de Pâques; Doyenné de Printemps; Merveille de la Nature; Pastorale d'Hiver; Du Pâtre; Philippe de Pâques; Seigneur d'Hiver; Sylvange d'Hiver*).—Fruit, large; obovate. Skin, at first pale green, changing as it attains maturity to yellowish green, thickly strewed with russety dots, which are larger on the side next the sun, and a few patches of thin brown russet, particularly round the stalk and the eye, and with sometimes a brownish tinge next the sun. Eye, small, with long narrow incurved segments, and set in a rather deep and uneven basin. Stalk, an inch long, stout, inserted in a narrow and pretty deep cavity. Flesh, white, buttery, and melting, very juicy, richly and highly flavoured.

A dessert pear of the highest merit; in use from January to March. The tree is hardy, a good bearer, and succeeds well either on the pear or quince stock. It frequently happens that this delicious pear is of an indifferent and insipid flavour, which is caused by unfavourable soil. If grown against a wall on a south exposure, it should be gathered before it is quite ripe, otherwise it is apt to become mealy. The best and richest flavoured fruit is either from a pyramidal or espalier tree.

This originated in the garden of the monastery of the Capucins at Louvain, and was first distributed by Dr. Van Mons.

ÉCHASSERY (*Besi d'Échassery*; *Besi de Landry*; *Muscat de Villandry*; *Viandry*; *Vert Longue d'Hiver*).—Fruit, produced in clusters of five or six, below medium size; roundish oval, smallest towards the stalk, and rounded at the eye. Skin, at first of a beautiful bright green, which changes in ripening to fine clear yellow, and covered with numerous dots and patches of greyish brown russet. Eye, small and open, with dry, broad, flat segments, and set in a shallow basin. Stalk, an inch and a half long, stout and fleshy, and inserted in a small and knobbed cavity. Flesh, white, buttery, and melting, with a rich sugary and musky flavour.

An excellent dessert pear; in use from November to Christmas. The tree succeeds well as a standard, is vigorous and a good bearer, and may be grown either on the pear or quince stock, on the latter particularly it bears early and abundantly. It delights in a light, warm soil, but where it is wet and heavy the fruit is worthless, and the tree unhealthy. In Scotland and exposed situations it requires a wall.

Forsyth makes this synonymous with Yat, which is a distinct variety.

L'Echerrion. See *Cassolette*.

Edouard's Schmalzbirne. See *Abbé Edouard*.

EDOUARD MORREN.—Fruit, large, three inches long and two and a half wide; obovate, narrowing abruptly towards the stalk. Skin, greenish yellow dotted with red, and with a reddish blush on the side next the sun. Eye, rather large and open, set in a wide depression. Stalk, about an inch long, inserted on the apex of the fruit, without a cavity. Flesh, tender, juicy, and melting, slightly gritty, sweet, rich, and finely perfumed.

An excellent pear; ripe in October.

Raised by M. Gathoy, a nurseryman at Liège, and supposed to have originated as a cross between Fondante de Brest and White Doyenné. It was named in honour of M. Edouard Morren, Professor of Botany in the University of Liège.

ÉLISA D'HEYST.—Fruit, above medium size, or large; irregular oval, widest in the middle, and tapering towards the eye and the stalk. Skin, smooth and shining, yellowish green, clouded with russet about the stalk, and covered with russet dots. Eye, closed, set in a deep, irregular basin. Stalk, half an inch long, stout, and inserted without depression. Flesh, melting, juicy, sugary, and richly flavoured.

A first-rate pear; ripe in February and March.

Ellanrioch. See *Hampden's Bergamot*.

ELTON.—Fruit, medium sized; oval. Skin, greenish, almost entirely covered with thin grey russet, and marked with patches of coarser russet, with a tinge of orange on the part exposed to the sun. Eye, small, very slightly depressed. Stalk, stout, inserted in a deep cavity. Flesh, firm, crisp, juicy, rich, and excellent.

A first-rate pear; ripe in September, but does not keep long. It is frequently without a core and seeds, the flesh being solid throughout.

This variety was brought into use by T. A. Knight, Esq., who discovered it

growing in an orchard, in the parish of Elton, Herefordshire, in the year 1812, at which time he considered the tree to be about 170 years old, but without being able to trace anything of its origin.

EMERALD.—Fruit, medium sized ; obovate, rather uneven in its outline. Skin, pale green, with pale brownish red next the sun, and covered with russety dots. Eye, open, with short, dry segments, set in a small irregular basin. Stalk, an inch and a half long, obliquely inserted in a small cavity. Flesh, buttery, melting, and richly flavoured.

A first-rate pear ; ripe in November and December. The tree bears well as a standard, and the fruit bears a considerable resemblance to Glou Morceau.

ÉMILE D'HEYST.—Fruit, above medium size, two inches and a half wide and three and a quarter long ; oblong pyriform, undulating in its outline. Skin, bright yellow when ripe, marked with patches and veins of cinnamon-coloured russet. Eye, small, set almost even with the surface, and sometimes quite prominent. Stalk, about an inch long, set in a narrow, uneven cavity. Flesh, tender, very rich, buttery, and melting, juicy, exceedingly sugary, sprightly, and with a fine rose-water perfume.

A most delicious pear ; ripe in the end of October, but does not keep long, as it soon rots at the core. The tree is rather a weak grower, and bears well.

It was raised by Major Espéren, of Malines, and named in honour of M. Émile Berckmans, of Heyst-op-den-Berg, who continued the collection of M. Espéren.

Émile de Rochois. See *Épine du Mas*.

ENFANT PRODIGUE.—Fruit, large ; roundish. Skin, with a pale yellow ground colour, almost entirely obscured with veins and mottles of cinnamon-coloured russet. Eye, large and open, with broad flat segments, set in a round basin. Stalk, very short and stout, set in an irregular cavity. Flesh, melting, buttery, and very juicy, sweet, and acidulous.

A second-rate pear ; ripe in February and March.

Engelische Von Rom. See *Angélique de Rome*.

Engelische Von Bordeaux. See *Angélique de Bordeaux*.

Engelsbirne. See *Ange*.

Engelsche Gesambert. See *Angleterre*.

Englische Sommerbutterbirne. See *Angleterre*.

Englische Butterbirne. See *Angleterre*.

English Bergamot. See *Autumn Bergamot*.

English Beurré. See *Angleterre*.

English Caillot Rosat. See *Caillot Rosat*.

Épargne. See *Jargonelle*.

Éparonnais. See *Duchesse d'Angoulême*.

ÉPINE DU MAS (*Belle Épine du Mas*; *Buerré de Rochoir*; *Beurré Rochechouart*; *Colmar du Lot*; *Comte de Limoges*; *Duc de Bordeaux*; *Émile de Rochois*; *Épine Dumas*; *Épine de Rochechouart*).—Fruit, medium sized, three inches long and two and a half wide; pyriform. Skin, pale lively green, thickly covered with large dots and patches of brown russet on the shaded side; but next the sun marked with reddish brown and orange. Eye, small and open, set in a deeply furrowed basin. Stalk, an inch long, stout, and inserted in a deep cavity, prominently knobbed round the margin. Flesh, tender, half melting, juicy, and sweet, with but little flavour.

In use during November and December.

Épine Dumas. See *Épine du Mas*.

Épine d'Été. See *Summer Thorn*.

Épine d'Été Couleur de Rose. See *Summer Thorn*.

Épine d'Été Vert. See *Summer Thorn*.

Épine d'Hiver. See *Winter Thorn*.

Épine de Rochechouart. See *Épine du Mas*.

Épine Rose. See *Summer Rose*.

Épine Rose d'Hiver. See *Winter Thorn*.

Erzherzogin. See *Archiduchesse d'Autriche*.

Eselsmaul. See *Bequesne*.

Eselstopf. See *Bequesne*.

Espéren. See *Bergamotte Espéren*.

ESPÉRINE (*Grosse Louise du Nord*).—Fruit, large, two inches and a half wide, and three and a quarter long; obovate and blunt at the stalk. Skin, yellow, with a greenish tinge, considerably dotted with russet, and with patches of russet and a blush of red next the sun. Eye, large and open, set in a pretty deep basin. Stalk, an inch long, stout. Flesh, half melting, juicy, and rather gritty, sweet, sprightly, and perfumed.

A good pear; ripe in November.

Étourneau. See *Winter Nélis*.

Excellentissime. See *Fondante d'Automne*.

EYEWOOD.—Fruit, below medium size, two inches and a quarter

wide, and two inches high; bergamot-shaped. Skin, very thick, green on the shaded side, becoming greenish yellow tinged with brown next the sun, and very much covered with pale brown russet, and large russet dots. Eye, small and open, slightly depressed. Stalk, an inch to an inch and a half long, slender, inserted in a small cavity. Flesh, yellowish, exceedingly tender and melting, very juicy, with a sprightly vinous flavour and a fine aroma.

A very excellent pear; ripe in October. The tree is very hardy, and a good bearer.

This was raised by Mr. T. A. Knight, President of the Horticultural Society, and was named after Eyewood, near Kington, in Herefordshire, and not as has been stated, on account of the peculiar woodiness of the eye. Mr. Knight named all his seedlings after the residences of his friends.

Fanfareau. See *Hampden's Bergamot*.

FELIX DE LIEM.—Fruit, small, two inches and a half high and the same wide; roundish turbinate, even and regular in its outline. Skin, very much mottled with dusky or dirty brown, much speckled, and here and there traces of broken crimson streaks. Eye, small and open, set in a neat round basin. Stalk, rather slender, woody, and inserted in a small round hole. Flesh, white, tender and melting, very juicy, sweet, cool and refreshing, but without much flavour.

A good pear; ripe in October and November.

Ferdinand de Meester. See *Colmar Demeester*.

FIGURE (*Inconnue Angoulême; Pistolette; Prince de Ligne; Knevett's*).—Fruit, medium sized; long pyriform. Skin, smooth, bright green on the shaded side, changing to yellowish green as it ripens, and next the sun of a dull dark red, and entirely covered with numerous dots and patches of brown russet. Eye, small and open, with short acute segments set in a shallow cavity. Stalk, an inch long, curved, and obliquely inserted under a fleshy lip. Flesh, white, tender, buttery, and melting, with a rich sugary and pleasantly perfumed flavour.

An excellent early dessert pear; ripe in September. The tree bears well as a standard.

FIGURE D'ALENÇON (*Bonnissime de la Sarthe; Figue of De-caisne; Bonnissime; Figue d'Hiver; Gros Figue*).—Fruit, large, four inches to four and a quarter long, and two inches and a half wide; long pyriform or pyramidal, terminating in a knob or fleshy folds which envelop the stalk, uneven in its outline, and twisted in its axis. Skin, like that of a Marie Louise, of a uniform yellow ground colour, and speckled with patches of cinnamon russet, particularly round the eye, where it is entirely covered with it. Eye, open, with erect, narrow, stout segments, set in a shallow undulating basin. Stalk, an inch long, fleshy throughout nearly the whole of its length, and united to

the fruit with fleshy folds. Flesh, close-grained, tender and melting, very juicy, sweet, richly flavoured, and with a fine aroma.

A fruit of varying merit; ripe in the middle and end of November. In 1864 I found some specimens coarse-grained, which rotted without melting; but others to possess the description given above.

Figue d'Hiver. See *Figue d'Alençon*.

Figue Musquée. See *Windsor*.

FIGUE DE NAPLES (*Comtesse de Frérol; Vigne de Pelone*).—Fruit, above medium size; oblong. Skin, greenish yellow, entirely covered with thin delicate russet, and dark reddish brown on the side next the sun. Eye, open, with very short segments, set in a wide, shallow basin. Stalk, three-quarters of an inch long, inserted without depression, frequently with a fleshy lip at the base. Flesh, greenish white, buttery, and melting, with a rich sugary flavour.

An excellent pear; ripe in November. The tree is hardy and vigorous, and bears abundantly as a standard.

M. A. Leroy makes a mistake in giving this as a synonyme of *Figue d'Alençon*.

Fingal's. See *Hampden's Bergamot*.

Fin Or d'Été. See *Summer Franc Réal*.

Fin Or d'Hiver. See *Winter Franc Réal*.

FIN OR DE SEPTEMBER.—Fruit, large; pyriform. Skin, smooth, bright green, becoming yellowish on the shaded side, and bright dark red next the sun, and covered with numerous brown dots. Eye, open, set in a rather deep and irregular basin. Stalk, an inch and a half long. Flesh, white, tender, and melting, with a flavour not unlike the *Jargonelle*.

A dessert pear; ripe the end of August and beginning of September. Succeeds well as a standard, either on the pear or quince.

FLEMISH BEAUTY (*Belle des Flandres; Belle des Bois; Beurré des Bois; Beurré de Bourgogne; Beurré Davy; Beurra Davis; Beurré d'Effingham; Beurré d'Elberg; Beurré Foidard; Beurra St. Amour; Beurré Spence; Bosch Peer; Mouille Bouche Nouvelle; Brilliante; Fondante des Bois; Gagnée à Heuze; Impératrice des Bois*).—Fruit, large and obovate. Skin, pale yellow, almost entirely covered with yellowish brown russet on the shaded side, and reddish brown on the side next the sun. Eye, open, set in a small shallow basin. Stalk, an inch long, inserted in a rather deep cavity. Flesh, yellowish white, buttery and melting, rich and sugary.

A first-rate pear; ripe in September.

To have this excellent pear in perfection it should be gathered before it is thoroughly ripe, otherwise it is very inferior in quality.

This was discovered by Van Mons in the village of Deftinge, in Flanders, in 1810, and he brought it into notice by distributing grafts among his friends.

FLEMISH BON CHRÉTIEN (*Bon Chrétien Nouvelle; Bon Chrétien Turc; Bon Chrétien de Vernois*).—Fruit, medium sized, obovate. Skin, greenish at first, but changing to yellow as it attains maturity, and thickly strewed with russety dots, which are thickest on the side next the sun. Eye, open, with short segments, set in a small and shallow basin. Stalk, an inch and a half long, inserted by the side of a fleshy swelling. Flesh, yellowish white, crisp, sweet, and perfumed.

An excellent stewing pear; in use from November till March.

Fleur de Guignes. See *Sans Peau*.

Florence d'Été. See *Summer Bon Chrétien*.

FONDANTE D'AUTOMNE (*Arbre Superbe; Belle Lucrative; Bergamotte Fiévée; Beurré d'Albret; Beurré Lucratif; Excellentissime; Grésilière; Lucrate; Seigneur; Seigneur d'Espéren*).—Fruit, large, obovate, and handsomely shaped. Skin, lemon-yellow, with tinges of green over the surface, marked with patches of yellowish brown russet. Eye, small and open, set in a shallow basin. Stalk, long, fleshy at the base, and obliquely inserted without depression. Flesh, white, very tender, fine-grained, and melting, very juicy, sugary, and aromatic.

A delicious autumn pear; ripe during September and October.

Fondante des Bois. See *Flemish Beauty*.

FONDANTE DE BREST (*Inconnue Cheneau; Cassante de Brest; Beauté Hâtive*).—Fruit, medium sized; pyriform. Skin, thin, smooth, and shining, bright green, changing to yellowish green as it ripens on the shaded side, and red mottled dark blood red next the sun, marked with grey dots. Eye, small and open, with slightly incurved segments, and set in a slight depression. Stalk, an inch and a half long, fleshy at the insertion, in a shallow depression. Flesh, white, firm, and crisp, and of a sweet, pleasant, and rose-water flavour.

A dessert pear, of no merit; ripe in September. The tree is very vigorous, and an excellent bearer; succeeds well as a standard either on the pear or quince stock, particularly the latter, as it checks to a great extent its excessive vigour.

FONDANTE DE CHARNEU (*Belle Excellente; Beurré des Charneuses; Désirée Van Mons; Duc de Brabant; De Legipont; Merveille de Charneau; Miel de Waterloo*).—Fruit, large, sometimes very large, the ordinary size being two inches and a half wide, and three inches and a half long; pyriform, uneven in its outline. Skin, smooth, pale greenish yellow, with a faint tinge of red on the side next the sun, and thickly strewed with large russet dots. Eye, large and open, with erect, acute segments, set in a shallow uneven basin. Stalk, upwards of an inch long, slender, curved, and inserted without depression by

the side of a fleshy lip. Flesh, tender, buttery, and melting, sugary, and richly flavoured.

An excellent pear ; ripe in November.

This was discovered as a wilding by M. Légipont growing on his property at Charneu, a village between Verviers and Aix la Chapelle, in the province of Liège, Belgium, in the beginning of the present century.

FONDANTE DU COMICE.—Fruit, above medium size, even and regular in its outline. Skin, of an uniform shade of yellowish or pea-green, dotted with distinct russet dots, and covered with patches of grey russet ; sometimes it has a faint tinge of red on one side. Eye, open, small, with erect acute segments, set in a very deep and smooth round basin. Stalk, straight, stout, and woody, also green like the skin, from half an inch to an inch long, and inserted obliquely, with a fleshy lip on one side of it. Flesh, crisp, and very juicy, sugary, and rich, and with that cold acidulous juice which is met with in St. Germain and Beurré d'Aremberg.

An excellent pear ; ripe in the beginning of November.

FONDANTE DE CUERNE.—Fruit, medium sized ; obovate. Skin, pale yellow, having the appearance of being blanched, like White Doyenné, smooth, and strewed with very minute brown dots, so small as to be hardly visible, and with sometimes a patch of cinnamon-coloured russet on some part of its surface. Eye, small and open, slightly depressed. Stalk, about three-quarters of an inch long, very stout and fleshy, and inserted in a shallow depression. Flesh, perfectly white, half melting, juicy, and sweet, with very pleasant flavour and aroma.

A superior pear, both in size and quality, to Buerré Giffard, which ripens at the same season, about the third week in August.

Fondante de Jaffard. See *Colmar d'Aremberg*.

FONDANTE DE MALINES.—Fruit, large, even, and handsomely shaped ; obtusely obovate, blunt at the stalk. Skin, smooth, of a uniform deep golden yellow colour, mottled all over with cinnamon-coloured russet ; on the side next the sun it is of a deeper yellow, and spotted with crimson dots. Eye, clove-like, set in a pretty deep depression. Stalk, about an inch long, fleshy at the base, and inserted in a narrow round cavity. Flesh, white, buttery, and melting, juicy, sweet, and with a fine perfume.

A good dessert pear ; ripe in November and continuing till December. It rots at the core, and decays treacherously.

Raised by Major Espéren, at Malines, in 1842.

Fondante de Mons. See *Passe Colmar*.

Fondante Musquée. See *Summer Thorn*.

FONDANTE DE NEES.—Fruit, large ; long obovate. Skin, of a fine deep yellow colour, mottled and dotted all over with pale brown

russet. Eye, small and open, with short erect segments level with the surface. Stalk, an inch long, thick, and fleshy, inserted on the end of the fruit without depression. Flesh, yellowish, buttery, not very juicy, and with a sprightly flavour.

A second-rate pear; ripe in the middle of October.

FONDANTE DE NOËL (*Belle après Noël; Belle de Noël; Bonne de Noël*).—Fruit, medium sized; turbinate. Skin, yellow next the sun, covered with traces of russet and numerous russet dots, sometimes tinged with red on the side. Eye, closed, set in a broad, shallow basin. Stalk, long, obliquely inserted by the side of a fleshy lip. Flesh, melting, juicy, sweet, and well flavoured.

December and January.

Fondante de Panisel. See *Délices d'Hardenpont*.

FONDANTE DE LA ROCHE.—Fruit, small, even and regular in its outline; obovate. Skin, entirely covered with cinnamon russet. Eye, open. Stalk, three-quarters of an inch long, curved. Flesh, yellow, buttery, melting, sweet, and agreeable.

A second-rate pear; ripe in the middle and end of September, but soon decays.

FONDANTE DE SICKLER.—Fruit, about medium size; roundish, inclining to turbinate. Skin, smooth, of a bright and permanent pea-green, even when ripe, thickly covered with large brown russet freckles. Eye, open, with short, stout, erect segments, set in a wide and shallow basin. Stalk, an inch long, slender, inserted without depression by the side of a fleshy lip. Flesh, white, tender, and juicy, but of inferior flavour, the juice being quite watery.

A very inferior pear; ripe in the end of November and beginning of December.

FONDANTE VAN MONS.—Fruit, medium sized; roundish, and somewhat depressed. Skin, thin, and delicate, of a fine waxen yellow colour, mottled with very thin cinnamon coloured russet. Eye, open, with short and slightly recurved segments, set in a very shallow depression. Stalk, an inch long, set in a narrow and rather deep cavity. Flesh, white, juicy, melting, and sugary, with a slightly perfumed flavour.

An excellent dessert pear; ripe in September and October, but not so rich as Fondante d'Automne, which is ripe at the same time.

FONDANTE DE WOELMET.—This has some resemblance both in shape and colour to Beurré de Rance. It has also the same coarseness of flesh, which has a greenish tinge under the skin. Very juicy, rather crisp, and with a fine brisk vinous flavour.

An excellent pear, ripe in the middle of November; and although it lacks richness of flavour, still it is excellent, and altogether peculiar.

Fontenay Vendée. See *Jalousie de Fontenay*.

FORELLE (*Trout; Truite*).—Fruit, medium sized; oblong obovate, but sometimes assuming a pyriform shape. Skin, smooth and shining, of a fine lemon-yellow colour on the shaded side, and bright crimson on the side next the sun, covered with numerous crimson spots, which from their resemblance to the markings on a trout have suggested the name. Eye, small, set in a rather shallow basin. Stalk, an inch long, slender, inserted in a small shallow cavity. Flesh, white, delicate, buttery, and melting, with a rich, sugary, and vinous flavour.

An excellent pear, in use from November till February. The tree is hardy, and a good bearer.

FORME DE BERGAMOTTE.—Fruit, large, three inches and a quarter long and the same wide; round and bergamot-shaped, uneven in its outline, being somewhat angular and furrowed longitudinally at the stalk, but even and regular round the eye. Skin, rather rough to the touch, being covered with large, coarse russet freckles and patches over a greenish yellow or yellow ground. Eye, very small, and generally without segments, set in a very deep hollow. Stalk, very short, stout, and woody, set in an uneven cavity. Flesh, half melting, rather coarse-grained, with a cold acidity, and a high perfume.

An inferior fruit; ripe in the last week of October.

FORME DE DÉLICES.—Fruit, medium sized; obovate. Skin, yellow, almost entirely covered with rather rough brown russet. Eye, open, with long segments, and prominently set level with the surface. Stalk, an inch long, inserted in a small, round, and even cavity. Flesh, tender, buttery, and melting, with a rich, sweet flavour.

An excellent dessert pear; ripe in October and November. The tree is a good bearer, and succeeds well as a standard.

FORTUNÉE (*Bergamotte Fortunée; Fortunée Parmentier*).—Fruit, below medium size; roundish turbinate, uneven in its outline. Skin, deep yellow, covered all over with flakes and lines of brown russet. Eye, closed, deeply sunk. Stalk, three-quarters of an inch long, stout. Flesh, half-melting, juicy, and sweet.

A stewing pear; in use from January till May.

De Fosse. See *Jargonelle*.

Franchipanne d'Automne. See *Lansac*.

FRANCHIPANNE.—Fruit, medium sized; obtuse pyriform. Skin, smooth, pale lemon-yellow in the shade, and dark deep red next the sun, covered with numerous brown dots, and a few markings of russet. Eye, large, open, and set in a shallow basin, from which issue russet ramifications. Stalk, an inch long, stout, and curved, obliquely inserted in a small narrow cavity. Flesh, white, rather gritty at the core, tender, buttery, and melting with an almost sweet perfumed

flavour, supposed to resemble Franchipanne, from which circumstance the name is derived.

A dessert pear; ripe in October and November. The tree is a vigorous grower, and succeeds well as a standard, either on the pear or quince stock.

This is the Franchipanne of Duhamel, but evidently not of Merlet, which he describes as a small green pear, ripe in August. By some, as Rivier and Du Moulins, the Dauphin is made synonymous with this, which is an error.

FRANÇOIS BERGIA.—Fruit, medium sized; obtuse obovate. Skin, uniform deep golden yellow, dotted with large russet dots. Eye, very small, closed, and inserted in a deep basin. Stalk, half an inch long, stout, and obliquely inserted on the end of the fruit. Flesh, coarse-grained, not very juicy, brisk, and not good.

An inferior pear, which rots at the core in the end of October.

Franc Réal d'Été. See *Summer Franc Réal*.

Franc Réal Gros. See *Angélique de Bordeaux*.

Franc Réal d'Hiver. See *Winter Franc Réal*.

Französische Kümmelbirn. See *Besi d'Héry*.

FRÉDÉRIC DE PRUSSE (*Friedrich Von Preussen*).—Fruit, medium sized; flattened turbinate. Skin, smooth, yellow, marked and radiated with green, which is a distinguishing character of the fruit, deep gold colour next the sun. Eye, small, open, and set in a considerably deep basin. Stalk, an inch and a half long, set in a small, slight depression, and frequently obliquely inserted by the side of a fleshy protuberance. Flesh, white, very juicy, half-melting, rich, sugary, and vinous.

A beautiful and excellent dessert pear; ripe in October. The tree succeeds well as a standard.

FRÉDÉRIC LE CLERC.—Fruit, above medium size; short pyriform. Skin, green at first, but changing as it ripens to yellow, slightly mottled with russet. Eye, open, set in a shallow basin. Stalk, an inch long, woody. Flesh, yellowish, buttery, melting, and very juicy, sugary, and rich.

Ripe in November.

FRÉDÉRIC DE WURTEMBERG (*Medaille d'Or; Sylvestre d'Automne; Sylvestre d'Hiver*).—Fruit, large; obtuse-pyriform. Skin, smooth, deep yellow, marbled and dotted with red on the shaded side, and of a beautiful bright crimson next the sun. Eye, large and open, placed almost level with the surface. Stalk, thick, an inch and a quarter long, inserted without depression. Flesh, very white, tender, buttery, and melting, rich, juicy, sugary, and delicious.

A remarkably fine pear; ripe in October. In the year 1858 it was as finely flavoured as the Jargonelle.

This was raised by Van Mons about 1812, and was dedicated, by request, to Frederick I, King of Wurtemberg.

Friolet. See *Cassolette*.

De Fusée. See *Cuisse Madame*.

Gagnée à Heuze. See *Flemish Beauty*.

GALSTON MUIRFOWL'S EGG.—Fruit, below medium size; short obovate, narrowing towards the stalk and the eye, where it is flattened. Skin, greenish yellow, entirely covered with thin pale brown russet, and mottled with red next the sun. Eye, open, with short somewhat incurved segments, set in a wide, shallow basin. Stalk, about an inch long, inserted in a small close cavity, generally with a swollen protuberance on one side. Flesh, yellowish, tender, sweet, and juicy.

An excellent Scotch pear with a peculiar aroma; ripe in the end of September.

Gambier. See *Passe Colmar*.

GANSEL'S BERGAMOT (*Bonne Rouge*; *Brocas' Bergamot*; *Diamant*; *Gurle's Beurré*; *Ive's Bergamot*; *Staunton*).—Fruit, medium sized, three inches wide, and two and a half to three inches long; roundish, inclining to obovate, and flattened at the apex. Skin, greenish yellow on the shaded side, and reddish brown next the sun, the whole thickly strewed with russety dots and specks. Eye, small and open, with broad ovate reflexed segments, set in a shallow basin. Stalk, short and fleshy, half an inch long, inserted in a round, very shallow cavity, frequently between two bosses, or at least one. Flesh, white, buttery, melting but gritty, very juicy, rich, sugary, and aromatic, and having a strong musky flavour.

A dessert pear of the highest merit; ripe during October and November. To have this delicious fruit in perfection, it is necessary the tree should be planted against a south-east wall.

The tree is a shy bearer during the first period of its growth, but when it becomes aged it produces more abundantly, though the fruit is of smaller size. To increase its fruitfulness, it has been recommended to impregnate the flowers with the pollen of some other variety, such as the Autumn Bergamot.

It is generally believed that this variety was raised from seed of the Autumn Bergamot by Lieut.-General Gansel, at his seat, Donneland Park, near Colchester, in 1768, and this rests upon a communication to that effect from David Jebb, Esq., of Worcester, nephew of General Gansel, to Mr. Williams, of Pitmaston. Mr. Lindley says, "The *Bonne Rouge* of the French is evidently the same sort, and the name must have been given it after its having been received from that country." I am unwilling that any doubt should arise as to this esteemed favourite being a native fruit; but when I find, by the manuscript catalogue of the Brompton Park Nursery, that both the *Bonne Rouge* and *Brocas' Bergamot*, which are acknowledged synonymes of Gansel's Bergamot, were cultivated there in 1753, I am inclined to doubt the correctness of the above statement, and as this catalogue is the earliest I have been able to procure of that nursery, it is possible that it was grown there at a much earlier period under both of these names.

GANSEL'S LATE BERGAMOT.—Fruit, exactly similar in shape

to Gansel's Bergamot. Skin, green, thickly covered with russet dots and freckles, which sometimes form patches; it becomes yellowish green when ripe. Eye, open, with short segments, set in a rather deep saucer-like basin. Stalk, half an inch to an inch long, stout, fleshy at the insertion. Flesh, white, rather coarse-grained and gritty, not very juicy nor melting.

This is only a second-rate pear, and has not the musky flavour of the Gansel's Bergamot.

GANSEL'S SECKLE.—Fruit not unlike the Seckle in shape, and also with much of the character of Gansel's Bergamot on a small scale. The skin has a solid bright crimson cheek next the sun, which shades off to yellow on the opposite side; the shaded side is covered with a thin smooth crust of cinnamon-coloured russet, and the crimson cheek is strewed with distinct dots of grey russet. Eye, small and closed, with erect acute segments, set in a narrow and considerable basin. Stalk, generally short and stout, but sometimes three-quarters of an inch long, inserted in a narrow and rather deep cavity. Flesh, yellowish, rather coarse-grained and gritty, with a sweet, abundant, and very richly-sugared juice, and a high perfume, but not so much so as in Seckle.

A first-rate pear; ripe in the beginning of November.

A seedling raised by the late Mr. Williams, of Pitmaston, Worcester. It was obtained by crossing Seckle with Gansel's Bergamot.

GAUDRY.—Fruit, small; roundish ovate, even in its outline. Skin, straw-coloured, covered with russet dots and patches. Eye, clove-like, set in a shallow basin. Stalk, an inch and a quarter long, inserted in a narrow cavity. Flesh, white, juicy, and melting, brisk, vinous, and sweet, with a pleasant rosewater flavour.

A rather good pear; ripe in the end of October and beginning of November.

Garde Écorse. See *Gilogil*.

GENDEBIEN (*Gendesheim*; *Verlaine*; *Verlaine d'Été*).—Fruit, medium sized; obtuse-pyriform. Skin, pale greenish yellow, thickly covered with grey russety dots. Eye, small and open, with acute erect segments, placed in a shallow depression. Stalk, an inch long, inserted in a small cavity. Flesh, buttery, with a rich, sweet, and somewhat musky flavour.

An excellent pear; ripe in October and November. The tree is hardy, an excellent bearer, and succeeds well as a standard.

Gendesheim. See *Gendebien*.

GENERAL DUTILLIEUL.—Fruit, large, three inches and three-quarters long, and two and three-quarters wide; pyramidal, uneven in its outline. Skin, of a deep golden yellow colour, with a bright crimson cheek where it is exposed to the sun, and where it is also covered with

large crimson dots like Forelle and Louise Bonne of Jersey; where shaded the dots are cinnamon-coloured, and there is a patch of cinnamon russet round the stalk. Eye, very large and open, with large leaf-like segments set in a shallow depression. Stalk, three-quarters of an inch long, thick and fleshy. Flesh, rather firm, not very juicy, sweet, and agreeably flavoured.

Ripe in the second week of September, when it soon becomes mealy and rots at the core.

GENERAL TODTLEBEN.—Fruit, very large, four inches and a half long and nearly four wide; pyriform, ribbed round the apex. Skin, yellow, covered with dots and patches of brown russet. Eye, open, set in a wide furrowed basin. Stalk, an inch long, set in a small narrow cavity. Flesh, with a rosy tinge, very melting and juicy, slightly gritty, with a rich, sugary, and perfumed juice.

A very excellent pear; in use from December to February. The tree is moderately vigorous, and bears abundantly.

It was raised from seed sown in 1839, and the tree first produced fruit in 1855, when M. Fontaine, of Ghelinc in Belgium, named it in honour of General Todtleben, the gallant defender of Sebastopol—with whom it was my privilege to travel for two days during a visit I paid to Russia in 1869.

German Baker. See *Uvedale's St. Germain*.

German Muscat. See *Muscat Allemande*.

Gezeegende Peer. See *Ah! Mon Dieu*.

Gibson. See *Andrews*.

Giffard. See *Beurré Giffard*.

GILGIL (*Bergamotte Geerard; Bellegarde; Beurré Geerards; Ciree d'Hiver; Garde Écorse; Gil-ô-gile; Gilot; Gobert; Gros Gilot; Gros Gobet; Teton de Vénus*).—Fruit, very large; roundish turbinate. Skin, yellowish in the shade and brownish next the sun, entirely covered with thin brown russet, so much so as to leave scarcely any of the ground colour visible. Eye, large, set in a deep and plaited basin. Stalk, an inch long, deeply inserted in a two-lipped cavity. Flesh, firm, crisp, sweet, and juicy.

An excellent stewing pear, in use from November to February. The tree is hardy, an excellent bearer, and succeeds well as a standard.

Gilot. See *Gilogil*.

De Glace. See *Virgouléuse*.

GLOU MORÇEAU (*Beurré de Cambron; Beurré d'Hardenpont; Beurré de Kent; Beurré Lombard; De Cambron; Colmar d'Hiver; Glou Morçeau de Cambron; Got Luc de Cambron; Goulu Morçeau; Hardenpont d'Hiver; Linden d'Automne; Roi de Wurtemberg*).—Fruit, above medium size, three inches and a quarter long and two and three-quarters wide; obovate, narrowing obtusely from the bulge to the eye and the stalk. Skin, smooth, pale greenish yellow, covered with

greenish grey russet dots, and slight markings of russet. Eye, open, with long flat leafy segments set in a rather deep basin. Stalk, an inch and a half long, rather slender, inserted in a narrow cavity. Flesh, white, tender, smooth, and buttery, of a rich and sugary flavour.

A first-rate dessert pear; in use from December to January.

The tree is hardy and an excellent bearer, and succeeds well as a standard, except in cold and exposed situations, where it requires to be grown against a south wall. It succeeds well on the quince.

I have remarked, when treating of *Beurré d'Areberg*, that great confusion has existed between these two varieties. This was raised by Councillor Hardenpont at Mons. Van Mons named it *Roi de Wurtemberg*, and received a handsome snuff box as an acknowledgment of the compliment from the King of Wurtemberg.

Glou Morceau de Cambron. See *Glou Morceau*.

Gobert. See *Gilogil*.

GOLDEN KNAP.—This is a very small roundish turbinate russet pear, of no great merit. It is grown extensively in the orchards of the Border counties and in the Carse of Gowrie; and being a prodigious and constant bearer, is well adapted for orchard planting where quantity and not quality is the object.

Ripe in October.

GOLDEN QUEEN.—Fruit, small, two inches and three-quarters long and two inches and a half wide; obovate. Skin, clear straw colour and strewed with a few minute dots. Eye, very small and closed, set in a shallow narrow basin. Stalk, an inch long, curved, inserted without depression. Flesh, very tender and extremely juicy, sweet and highly perfumed.

A delicious pear; ripe in September, but speedily rots at the core. It ought to be gathered before it changes colour.

This was raised at the Royal Gardens, Frogmore, near Windsor, and was first exhibited in 1872.

GOLDEN RUSSET.—Fruit, small; obtuse obovate. Skin, of a bright cinnamon russet. Eye, small, slightly open, set in a considerable depression. Stalk, half an inch long, very stout and fleshy. Flesh, yellow, fine-grained, buttery and melting, juicy, sweet, and with a flavour resembling that of *Marie Louise*.

An excellent little pear; ripe in October. Soon rots at the core.

A seedling raised at the Royal Gardens, Frogmore, near Windsor, and first exhibited in 1863.

Got Luc de Cambron. See *Glou Morceau*.

Goubault. See *Beurré Goubault*.

Goulu Morceau. See *Glou Morceau*.

Gracieuse. See *Hampden's Bergamot*.

Grand Monarque. See *Catillac*.

Grand Muscat. See *Muscat Robert*.

GRAND SOLEIL.—Fruit, large, two inches and three-quarters long and two inches and a quarter wide; roundish turbinate. Skin, very rough to the feel, entirely covered with dark brown russet of the colour of that which covers the Royal Russet apple. Eye, open, with long pointed segments, set in a pretty deep basin. Stalk, an inch and a quarter long, thick and fleshy, swelling out at the base into the substance of the fruit. Flesh, white, coarse-grained, crisp, and very juicy, sweet, and with a pleasant flavour.

A good but not first-rate pear; ripe in November.

GRASLIN.—Fruit, large, three inches and a quarter long and two and a half wide; roundish obovate. Skin, greenish yellow, thickly sprinkled with green and russet dots. Eye, large and open, set almost level with the surface. Stalk, an inch long, thick and stout, inserted without depression. Flesh, tender and melting, with a pleasant acidulous and musky flavour.

A good pear; ripe in October and November.

It receives its name from the family of Grasin, owners of the Chateau Malitourne, in the department of La Sarthe, where the pear was found.

Gratioli. See *Summer Bon Chrétien*.

Gratioli d'Hiver. See *Beurré Diel*.

Gratioli di Roma. See *Summer Bon Chrétien*.

Gratioli de la Toussaint. See *Spanish Bon Chrétien*.

Great Bergamot. See *Hampden's Bergamot*.

Great Blanquette. See *Large Blanquet*.

Great Rousselet. See *Gros Rousselet*.

GREEN CHISEL.—Fruit, very small, growing in clusters; roundish turbinate. Skin, green, with sometimes a brownish tinge next the sun. Eye, large and open. Stalk, three-quarters of an inch long, inserted without depression. Flesh, juicy, sweet, and slightly gritty.

An old-fashioned early pear, of little merit; ripe in August.

The name Chisel is a corruption of the French name Choiseul.

Green Sylvange. See *Sylvange*.

Green Windsor. See *Windsor*.

GREEN YAIR.—Fruit, below medium size; obovate. Skin, smooth, dark green, changing to yellowish green as it ripens, and strewed with patches and dots of russet. Eye, large, open, and prominent. Stalk, three-quarters of an inch long, obliquely inserted. Flesh, tender, juicy, and sugary.

A good Scotch pear; ripe in September.

It was raised at Yair, on the Tweed, in Peeblesshire.

Gresilière. See *Fondante d'Automne*.

Grey Achan. See *Chaumontel*.

Grey Doyenné. See *Red Doyenné*.

Grey Goose. See *Gros Rousselet*.

GROOM'S PRINCESS ROYAL (*Matthews' Eliza*).—Fruit, medium sized; roundish, very much like Hampden's Bergamot. Skin, greenish, marked with russet, and with a brownish tinge next the sun. Eye, small and open, set in a slight depression. Stalk, short and thick, inserted in a pretty deep cavity. Flesh, buttery, melting, sometimes gritty, and sweet.

A good second-rate pear; in use from January till March.

Raised by Mr. Groom, a nurseryman at Clapham, near London, and afterwards sent out by his son-in-law under the name of *Matthews' Eliza*.

Gros Blanquet. See *Large Blanquet*.

Gros Figue. See *Figue d'Alençon*.

Gros Fin Or d'Hiver. See *Uvedale's St. Germain*.

Gros Gilot. See *Gilgil*.

Gros Gobet. See *Gilgil*.

Gros Micet. See *Winter Franc Réal*.

Gros Muscat. See *Bourdon Musqué*.

Gros Muscat Rond. See *Bourdon Musqué*.

Gros Musqué. See *Muscat Robert*.

GROS ROUSSELET (*Great Rousselet; Gros Rousselet de Rheims; Grey Goose; Roi d'Été*).—Fruit, medium sized; obtuse pyriform, and rounded at the apex. Skin, yellowish green in the shade, but changing as it ripens to a fine deep yellow colour, with brownish red next the sun, and thickly strewed with russety dots. Eye, small and open, set in a shallow basin. Stalk, an inch and a half to two inches long, thickest at the base, inserted in a small and sometimes two-lipped cavity. Flesh, white, tender, half-melting, very juicy, vinous, and musky.

A good early pear; ripe in August and September. It is found only when grown in a warm and sheltered situation that it attains this perfection; generally it is apt to be harsh and sour if not properly ripened. A dessert pear; ripe in August and September. The tree is hardy and vigorous, but an indifferent bearer; succeeds well either on the pear or quince stock, and is better as an espalier than a standard.

This variety has been long cultivated in this country, being mentioned by Rea as the Great Russet of Remés in 1665.

Gros Rateau. See *De Livre*.

Gros Rousselet de Rheims. See *Gros Rousselet*.

Gros St. Jean. See *Citron des Carmes*.

- Grosse Allongée. See *Vicar of Winkfield*.
 Grosse Cuisse Madame. See *Jargonelle*.
 Grosse Dorothée. See *Beurré Diel*.
 Grosse Jargonelle. See *Windsor*.
 Grosse Marie. See *Maréchal de la Cour*.
 Grosse Ognonet. See *Summer Archduke*.
 Grosse Sucrée. See *Beurré Scheidweiller*.
 Guernsey Chaumontel. See *Chaumontel*.
 Guillaume de Nassau. See *Beurré Diel*.
 Gurle's Beurré. See *Gansel's Bergamot*.
 Haberbirne. See *Ah! Mon Dieu*.

HACON'S INCOMPARABLE (*Downham Seedling*).—Fruit, medium sized; roundish. Skin, pale yellowish green, with a mixture of brown, covered with numerous russet spots and markings of russet. Eye, small and open, with short narrow segments, set in a shallow basin. Stalk, an inch long, stout, and inserted in a wide shallow cavity. Flesh, white, buttery, and melting, with a rich, sweet, vinous, and musky flavour.

A dessert pear of excellent quality; in use from November to January. The tree is hardy, vigorous, and a good bearer, and succeeds well as a standard.

This esteemed variety was raised by Mr. J. G. Hacon, of Downham Market, Norfolk, about the year 1815, from a seed of a variety known in that county as Raynor's Norfolk Seedling.

Haghen's d'Hiver. See *Beurré Beauchamps*.

HAMPDEN'S BERGAMOT (*Belle d'Août; Belle et Bonne; Belle de Bruxelles; Belle sans Pépins; Beuzard; Belle de Luxembourg; Bergamotte de Bruxelles; Bergamotte d'Été Grosse; Bergamotte de Paysans; Ellanrioch; Fanfareau; Fingals; Gracieuse; Great Bergamot; Scotch Bergamot*).—Fruit, large, three inches wide and two and a half high; roundish, and narrowing abruptly to the stalk, even and regular in its outline. Skin, pale yellowish green, covered with numerous russet and green spots, and sometimes with a tinge of brownish red next the sun. Eye, open, set in a wide saucer-like basin. Stalk, long and slender, fleshy at the base, and inserted in a narrow cavity. Flesh, white, rather coarse-grained, buttery, sweet, and pleasantly flavoured.

A second-rate pear; ripe in September, and which soon becomes mealy. The tree is hardy, an abundant bearer, and bears well as a standard. It succeeds well on the quince stock, and if grown against a wall produces fruit of an immense size.

There is another variety, much smaller, which is also called Hampden's Bergamot, and this is I think Bergamotte d'Été of Duhamel.

Hardenpont d'Hiver. See *Glou Morceau*.

Hardenpont de Printemps. See *Beurré de Rance*.

Harvest Pear. See *Amiré Joannet*.

Hâtiveau Blanc. See *Summer Franc Réal*.

Hazel. See *Hessle*.

Heere Peer. See *Bergamotte d'Automne*.

HELIOTE DUNDAS (*Henri Nicaise; Rousselet Janin*).—Fruit, medium sized; pyriform, even and regularly formed. Skin, smooth, and somewhat shining, lemon-yellow, with a brilliant red cheek, dotted with large dark red specks. Eye, small, and deeply set. Stalk, upwards of an inch long. Flesh, white, half-buttery, and not very juicy; very sweet, brisk, and perfumed.

A very showy but very worthless pear; ripe in October, and soon rots at the core.

Henbirn. See *Amiré Joannet*.

HENKEL D'HIVER (*Beurré Beauchamp* of Dittrich, not of Leroy; *Henkel's Schmalzbirne*).—Fruit, medium sized; ovate in shape, even and regular in its outline. Skin, almost entirely covered with a thin crust of pale brown or cinnamon-coloured russet, except on the shaded side, where it is yellow, or greenish yellow, and dotted with russet of the same colour. Eye, small and open, set in a shallow basin. Stalk, an inch long, fleshy at the base, and set in a small cavity. Flesh, quite white, very melting, tender, and juicy. Juice, abundant, very sprightly, and with a fine rose-water aroma.

A first-rate pear; ripe in the middle and end of October. Tree vigorous, and a good bearer, and succeeds equally well on the pear or the quince stock.

This is a seedling of Van Mons, and named by him in compliment to Henkel the chemist. Dr. Diel received grafts of it from Van Mons in 1815. In the *Dictionnaire de Pomologie*, M. André Leroy makes this synonymous with *Beurré Beauchamp*, a variety obtained by a gentleman of that name, and which is found in the supplement to the first series of Van Mons' Catalogue as "92 Beauchamp: par son patron." But Henkel d'Hiver is in the second series as No. "670; par nous." I cannot believe them to be the same. Henkel d'Hiver I have always found an excellent fruit; while *Beurré Beauchamp* was never good, and Diel says the former "has no red on it," and he describes the latter as "very like *Beurré Blanc*, reddish on the sunny side." I never saw Henkel d'Hiver with red upon it.

HENRI CAPRON.—Fruit, medium sized; egg-shaped. Skin, pale yellow, mottled with pale brown, sprinkled with flakes and dots of delicate russet. Eye, nearly closed. Stalk, three-quarters of an inch long, stout. Flesh, yellowish white, buttery, and highly aromatic.

A second-rate pear; ripe in October and November.

Henri Nicaise. See *Heliote Dundas*.

Henri Quatre. See *Henry the Fourth*.

HENRIETTE (*Belle Henriette*; *Henriette Bouvier*).—Fruit, about medium size; roundish obovate. Skin, pale yellow, covered with patches and network of smooth cinnamon-coloured russet, and sometimes with an orange tinge next the sun. Eye, small, and almost level with the surface. Stalk, an inch or more in length, inserted without depression. Flesh, very tender, buttery, and melting, very rich and sugary, with a fine perfume.

A very fine pear; ripe in the beginning and middle of December.

Raised by M. Bouvier, of Jodoigne, in 1825.

Henriette Bouvier. See *Henriette*.

HENRY THE FOURTH (*Henri Quatre*; *Jacquin*).—Fruit, below medium size; obtuse pyriform. Skin, greenish white, becoming deep lemon-yellow as it attains maturity, entirely covered with fine cinnamon-coloured russet, and with a tinge of dull red next the sun. Eye, small and open, with short segments, and set in a shallow basin. Stalk, about an inch long, obliquely inserted, without depression, by the side of a fleshy lip. Flesh, white, rather coarse-grained, tender, half-melting, juicy, with a rich, sweet, and aromatic flavour.

A delicious little dessert pear; ripe in September and October. Tree, hardy, and an excellent bearer, succeeds well as a standard, and thrives excellently on the quince.

Hepworth. See *Welbeck Bergamot*.

Herbst Bergamotte. See *Bergamotte d'Automne*.

Herbstjargonelle. See *Ah! Mon Dieu*.

Herfst of Laate. See *Bergamotte d'Automne*.

HESSLE (*Hazel*; *Hessel*).—Fruit, below medium size; turbinate. Skin, greenish yellow, very much covered with large russety dots, which give it a freckled appearance. Eye, small and open, slightly depressed. Stalk, an inch long, obliquely inserted without depression. Flesh, tender, very juicy, sweet, and with a high aroma.

An excellent market-gardening pear; ripe in October. The tree is hardy, vigorous, and a most abundant bearer. It forms a fine standard, succeeding in almost every situation, and particularly in the northern climates, where the more tender varieties do not attain perfection. It is grown to a large extent as a market pear, and is one of the best and most remunerating to the grower.

It takes its name from the village of Hesse, in Yorkshire, where it was first discovered.

His. See *Adèle de St. Denis*.

Holland Bergamot. See *Bergamotte de Hollande*.

Hollandische Bergamot. See *Bergamotte de Hollande*.

Hollandse Bergamot. See *Bergamotte d'Automne*.

Hubard. See *Beurré d'Amanlis*.

Humble-Bee Pear. See *Bourdon Musqué*.

Huntingdon. See *Lanmas*.

HURBAIN D'HIVER.—Fruit, small, two inches and a quarter broad and the same high; bergamot-shaped, even and handsome in its outline. Skin, with a fine bright red cheek on the side next the sun, and fine golden yellow in the shade, strewed and mottled with patches of thin cinnamon-coloured russet, and with a patch of russet round the stalk. Eye, small and open, with short erect segments, set in a wide, shallow basin. Stalk, slender, very short, inserted in a small hole. Flesh, yellowish, juicy, melting, rather coarse-grained, sweet, and without much perfume.

A second-rate pear; ripe in the beginning of November, when it rots almost immediately.

HUSSEIN ARMUDI.—Fruit, below medium size; obovate. Skin, smooth, bright green at first, changing to greenish yellow as it attains maturity, and with a slight trace of russet strewed with brown russety dots. Eye, open, with long acuminate reflexed segments, set in a shallow basin. Stalk, an inch long, stout, and inserted in a small cavity. Flesh, whitish, rather gritty at the core, tender, very juicy, and melting, and of a rich, vinous, sweet flavour.

A dessert pear; ripe in September. Tree, vigorous and healthy, and succeeds well as a standard.

Huyshe's Bergamot. See *Huyshe's Prince of Wales*.

HUYSHE'S PRINCE CONSORT.—Fruit, very large; oblong, uneven and bossed in its outline. Skin, grass-green, which it frequently retains, even when ripe, but becoming sometimes yellowish green; it is thickly covered with large russet dots, which round the stalk are so dense as to form a russet patch. Eye, rather small and open, set in a rather deep and uneven basin. Stalk, an inch long, stout and woody, inserted in a line with the axis of the fruit in a small cavity. Flesh, yellowish, with a greenish tinge, melting, but not buttery, being rather crisp, very juicy, sweet and vinous, with a very powerful and peculiar flavour unlike any other pear.

A delicious pear, of first-rate quality; ripe in the end of November.

Raised by the Rev. John Huyshe, of Clysthydon, Devon, from Beurré d'Aremberg, fertilised by Passe Colmar.

HUYSHE'S PRINCE OF WALES (*Huyshe's Bergamot*).—Fruit, large; roundish oval, even in its outline. Skin, covered with cinnamon-coloured russet, finely reticulated on a lemon-yellow ground. Eye, small and open, with erect tooth-like segments, like that of Easter Beurré, and set in a considerable basin. Stalk, an inch long, stout and woody, somewhat obliquely inserted in a round and rather open cavity. Flesh, yellowish white, tender, melting, and juicy, richly

flavoured, and with an aroma similar to that of the Autumn Bergamot.

A first-rate pear; ripe in the end of November, and keeps till January.

Raised from Gansel's Bergamot by Rev. John Huyshe, of Clysthydon, Devon.

HUYSHE'S PRINCESS OF WALES.—Fruit, medium sized; oblong, even in its outline, and abrupt at the stalk. Skin, in colour like that of a handsome Marie Louise, a lemon-yellow ground, sprinkled with patches, veins, and dots of pale cinnamon-coloured russet. Eye, small and open, with narrow, erect segments, placed in a shallow depression. Stalk, an inch long, stout and woody, somewhat obliquely inserted in a round and rather wide cavity. Flesh, of a deep yellow colour, fine-grained, very melting, abundantly juicy, and richly flavoured, with a very high aroma.

A very excellent pear; ripe in the end of November.

Raised by Rev. John Huyshe, of Clysthydon, Devon.

HUYSHE'S VICTORIA.—Fruit, medium sized; oval or almost cylindrical, flattened at the ends. Skin, yellowish, freckled and veined with russet. Eye, small and open, set in a shallow depression. Stalk, very short and thick, inserted without depression on the end of the fruit, and sometimes obliquely inserted as in *Beurré d'Areberg*. Flesh, yellowish, melting, rather gritty at the core, juicy, rich, sugary, and vinous.

A first-rate pear; in use during December and January.

Raised by Rev. John Huyshe, of Clysthydon, Devon.

Impératrice de Bois. See *Flemish Beauty*.

IMPÉRIALE (*Impériale à Feuilles de Chêne; Oak-leaved Imperial*).—Fruit, medium sized; obtuse pyriform. Skin, smooth, at first bright grass-green, changing successively to yellowish and bright yellow as it attains maturity. Eye, small and open, with acute reflexed segments, and set in a very shallow basin, almost even with the surface. Stalk, an inch long, inserted in a small cavity. Flesh, fine-grained, crisp, and juicy, with a sweet and somewhat aromatic flavour.

A dessert pear of little merit except when grown against a wall; ripe during April and May. The tree is very vigorous and hardy, and is remarkable for the singularity of its foliage, the leaves being so indented and puckered as to give them the appearance of being sinuated like those of the oak, but which is not the case, as it is only caused by the undulations.

Impériale à Feuilles de Chêne. See *Impériale*.

Inconnue Angoulême. See *Figue*.

Inconnue Cheneau. See *Fondante de Brest*.

L'INCONNUE (*L'Inconnue Van Mons*).—Fruit, large and pyriform.

Skin, rough to the feel, greenish yellow, covered with large grey dots and patches of cinnamon-coloured russet. Eye, small, and sometimes wanting, set in a deep basin. Stalk, an inch to an inch and a quarter long, inserted without depression. Flesh, yellowish, firm, very juicy, rich, and sugary, with an agreeable aroma.

A very excellent winter pear; ripe in February.

Inconnue la Fare. See *St. Germain*.

Invalides. See *Colmar des Invalides*.

Isambert le Bon. See *Brown Beurré*.

Ive's Bergamot. See *Gansel's Bergamot*.

Jackman's Melting. See *Kin Edward's*.

Jacquin. See *Henry the Fourth*.

JALOUSIE.—Fruit, above medium size; obovate, and sometimes obtuse pyriform. Skin, yellowish green, entirely covered with cinnamon-coloured russet, and with a dark reddish brown next the sun. Eye, small and open, with short dry segments, set in a wide and rather deep basin. Stalk, an inch long, frequently obliquely inserted by the side of a flat protuberance. Flesh, whitish, juicy, and melting, with a rich and pleasant flavour.

A dessert pear; ripe in October, but to have it in greatest perfection should be gathered from the tree before it ripens. The tree is hardy and vigorous on the pear, but is sickly and languishing on the quince.

JALOUSIE DE FONTENAY (*Belle d'Esquermes; Fontenay Vendée; Jalousie de Fontenay Vendée*).—Fruit, medium sized, two inches and a half wide and three inches and a quarter long; obtuse pyriform. Skin, greenish yellow, tinged with red on the exposed side, and covered with russety dots and patches. Eye, open, deeply set. Stalk, an inch long. Flesh, white, buttery, melting, and richly flavoured.

An excellent pear; ripe in October and November.

JAMINETTE (*Austrasie; Banneaux; Belle d'Austrasie; Bergamotte d'Austrasie; Colmar Jaminette; Crasanne d'Austrasie; Joséphine; Maroit; Pyrole; Sabine d'Hiver*).—Fruit, medium sized; turbinate. Skin, pale yellowish green, thickly covered with brown dots, and marked with cinnamon-coloured russet next the sun and round the stalk. Eye, open, with long reflexed segments, set in a rather deep basin. Stalk, about an inch long, stout, and rather obliquely inserted without depression. Flesh, white, very juicy and melting, sugary, vinous, and aromatic.

A first-rate pear; in use from November to January.

JARGONELLE (*Beau Présent; Belle Vierge; Beurré de Paris; Chopine; Cueillette; Épargne; De Fosse; Grosse Cuisse Madame; Mouille Bouche d'Été; Sweet Summer; St. Lambert; St. Samson; De*

la Table des Princes).—Fruit, large and pyriform. Skin, smooth, greenish yellow, with a tinge of dark brownish red next the sun. Eye, large and open, with short, stout, blunt segments, set in a shallow basin. Stalk, about two inches long, slender, and obliquely inserted without depression. Flesh, yellowish white, tender, melting, and very juicy, with a rich, vinous flavour, and slight musky aroma.

A well-known dessert pear; ripe in August. The tree is healthy and vigorous, with strong pendant shoots; succeeds well as a standard, but in northern climates requires a wall. There is no part of the kingdom where it will not attain the greatest perfection by being grown against a wall, and in many parts of the north, where the situation is sheltered, though not produced of a large size, still it ripens thoroughly as a standard. In the city of Perth it may be seen wherever there is a space of ground sufficient to plant it. Never did bourgeois of Rheims exhibit more partiality for his favoured Rousselet than the citizen of Perth does for his adopted Jargonelle.

It is difficult to say at what period this old favourite was first introduced to this country, but the first mention we have of it is by Switzer.

Jargonelle d'Automne. See *Ah! Mon Dieu*.

Jargonelle of Merlet. See *Bassin*.

JEAN DE WITTE.—Fruit, rather below medium size; obovate. Skin, smooth, bright green, changing to bright yellow as it attains maturity, covered with many small dots and markings of thin cinnamon coloured russet. Eye, small and closed, set in a considerable depression. Stalk, an inch or more in length, inserted in a small shallow cavity. Flesh, yellowish, fine-grained, buttery, and melting, of a rich, sweet, and aromatic flavour, not unlike the Glou Morceau.

An excellent dessert pear; in use from January to March. Tree vigorous and healthy, and an excellent bearer as a standard. Succeeds well on the quince.

Jeanette. See *Amiré Joannet*.

JERSEY GRATIOLI (*Bedminster Gratioli*; *Norris' Pear*).—Fruit, above medium size; roundish obovate. Skin, greenish yellow, covered with large, rough, russet spots, and tinged with pale brown next the sun. Eye, open, set in an even, shallow basin. Stalk, an inch long, in a narrow cavity. Flesh, yellowish white, very melting, rich, sugary, and with a fine, sprightly, vinous flavour.

A dessert pear of the highest excellence; ripe in October, and keeps but a short time. The tree is an excellent bearer as a standard, hardy, and vigorous.

This variety is known in Jersey by the name of Gratioli, and under this name it had for some years been grown by Mr. Norris, of Sion Hill, Isleworth; but as Gratioli is the Italian name of Bon Chrétien d'Été, to prevent confusion, Mr. Robert Thompson named the present variety Jersey Gratioli. It must have been a considerable time in this country, as there is a tree growing in the garden of H. M. Bucknall, Esq., of Bedminster Lodge, near Bristol, which he considers (1856) to be

50 years old. I am indebted to Mr. Bucknall for grafts and specimens of the fruit. I received grafts, and specimens also, from Mr. Norris, and I found that they are both one variety.

JEWESS (*La Juive*).—Fruit, medium sized, two inches and a half wide and three inches long; pyramidal or roundish obovate. Skin, of a uniform pale yellow colour, mottled with pale brown russet, and thickly covered with russet dots. Eye, small and open, with short, erect segments, even with the surface. Stalk, about an inch long, stout, and tapering into the fruit, or obliquely inserted. Flesh, yellowish, buttery, and melting, very juicy, sugary, and rich.

A most delicious pear; ripe in December. In 1867 it ripened in the beginning of November, and was inferior in quality.

This was raised by Major Esperen, of Malines, and first fruited in 1843. It received its name from growing against a wall of his garden which bounded the street called Rue des Juifs.

Joannet. See *Amiré Joannet*.

Johannisbirn. See *Amiré Joannet*.

John. See *Monsieur Jean*.

JOHN MONTEITH.—Fruit, medium sized; angular towards the eye, where it is somewhat four-sided. Skin, bright lively green, changing as it ripens to yellowish green, a pale green. Eye, small, and half open, with short, rigid segments, and set in a plaited basin, small. Stalk, an inch and a quarter long, inserted in a small cavity, with a fleshy swelling on one side. Flesh, greenish yellow, buttery, melting, sweet, and pleasantly flavoured.

A dessert pear of good quality, highly esteemed in the Perthshire orchards.

John Dory. See *Monsieur Jean*.

Jolimont. See *Summer Doyenné*.

JOLY DE BONNEAU.—Fruit, above medium size; curved obovate. Skin, pale green, strewed with spots and veins of brown russet. Eye, open, set in a narrow depression. Stalk, an inch long, obliquely inserted, stout, woody, and inserted on the apex of the fruit without depression. Flesh, white, with a pink tinge, fine-grained, melting, juicy, sugary, and vinous.

A first-rate pear; in use from the middle till the end of December.

Joséphine. See *Jamiette*.

JOSÉPHINE DE MALINES.—Fruit, about medium size. Skin, yellow, with a greenish tinge on the shaded side, and with a tinge of red on the side next the sun; the whole surface strewed with large russet spots. Eye, open, set in a rather shallow depression. Stalk, three-quarters of an inch long, stout, and inserted in a narrow cavity. Flesh, yellowish, with a tinge of red, melting, and very juicy, sugary, vinous, and richly flavoured, with a high rose-water aroma.

A most delicious pear ; in use from February till May. The tree is hardy, and an excellent bearer.

It was raised by Major Esperen, of Malines, in 1830, and was named in compliment to his wife.

La Juive. See *Jewess*.

JULES BIVORT.—Fruit, rather large and handsome ; obovate, even and regular in its outline. Skin, golden yellow, with a warm orange glow on the side next the sun, mottled and speckled all over with cinnamon-coloured russet. Eye, quite open and clove-like, set in a shallow uneven basin. Stalk, an inch long, woody, stout, rather obliquely inserted. Flesh, white, buttery, melting, and very juicy, with sometimes an astringent flavour.

A second-rate pear ; ripe in the middle of October.

JULES DELLOY.—Fruit, rather small and roundish obovate. Skin, yellow, covered with speckles and network of cinnamon-coloured russet. Eye, large and open, with long segments. Stalk, an inch long, stout, inserted without depression. Flesh, melting, and of inferior quality, pasty, and flavourless.

An inferior pear, which becomes pasty in December.

Just. See *Bassin*.

JUVARDIEL.—A rather small fruit, of obtuse obovate shape, golden yellow colour, covered with large russet dots. Eye, large and open. Stalk, an inch long, obliquely inserted. Flesh, crisp, coarse-grained, and breaking, of an inferior flavour.

An inferior pear ; ripe in October.

Kaissoise. See *Beurré d'Amanlis*.

Kartoffel. See *Colmar d'Aremberg*.

Kaizer Alexander. See *Alexandre de Russie*.

Keele Hall Beurré. See *Styrian*.

De Kienzheim. See *Vallée Franche*.

KILWINNING.—Fruit, medium sized ; oblong, somewhat like the Bishop's Thumb. Skin, dark green, strewed all over with grey dots, here and there marked with patches of russet, brownish red next the sun, but changing as it ripens to yellowish green and a livelier red. Eye, large and prominent, almost closed, with long, broad, erect segments, not depressed. Stalk, one inch and a quarter long, inserted obliquely, without depression. Flesh, yellowish white, tender, pleasant, and with a strong perfume.

A second-rate pear ; ripe in October.

KINGSESSING.—Fruit, large, three inches and a quarter wide and three inches high ; roundish, even, regular and handsome. Skin, of a deep golden yellow ground, and finely mottled and freckled with bright

warm brown russet. Eye, open, with erect acute segments, set in a deep rather uneven basin. Stalk, short and very fleshy at the base, where it is inserted without depression. Flesh, coarse-grained and rather gritty, sweet, not very juicy, and with little flavour.

An inferior American pear; ripe in October.

King Pear. See *Caillot Rosat*.

KING EDWARD'S (*Jackman's Melting*).—Fruit, very large, sometimes five inches and a half long and three inches and a half wide; pyriform, rather uneven in its outline, and inclined to be bossed. Skin, smooth, shining, of a beautiful grass-green, which becomes yellowish green, dotted with dark green dots on the shaded side, and on the exposed side it is entirely covered with a deep but bright brownish red, and thickly covered with grey russet dots. Eye, open, with large erect segments rather deeply set in an uneven basin, which is ridged round the margin. Stalk, an inch to an inch and three-quarters long, stout and woody, inserted without depression on the apex of the fruit. Flesh, white, or slightly tinged with yellow, slightly gritty at the core, but half melting, very juicy, sweet, and acidulous, with a slight rose-water perfume.

This is the largest melting pear, and, though not of the highest merit, it is well worthy of cultivation for its size and quality combined. In the north it seems to succeed very well, my friend, the Rev. Wm. Kingsley, of South Kilvington, near Thirsk, having grown it of excellent quality. It ripens in September in the south, and during October and November in the north. It is so like Uvedale's St. Germain as to be at first sight taken for that variety.

King William Pear. See *Ananas d'Été*.

Kiss Madame. See *Cuisse Madame*.

Kleine Engelsbirne. See *Ange*.

Kleine Wasserbirne. See *Ange*.

Knevett's Pear. See *Figue*.

Knevett's New Swan's Egg. See *Muirfowl's Egg*.

Knight's Monarch. See *Monarch*.

Knoop's Ananasbirne. See *Ananas*.

Konge. See *Windsor*.

Kornbirn. See *Amiré Joannet*.

Kronbirne. See *De Livre*.

Kümmelbirne. See *Besi d'Héry*.

Lady's Buttock. See *Cuisse Madame*.

Lady's Thigh. See *Cuisse Madame*.

Lafare. See *St. Germain*.

LAMMAS (*Huntingdon*).—Fruit, below medium size, pyramidal, regular, and handsome. Skin, pale yellow, streaked with red, and covered with red on the side next the sun. Eye, open, very slightly depressed. Stalk, half an inch long, inserted without depression. Flesh, tender, juicy, and melting, with an agreeable flavour.

Ripe in the beginning and middle of August.

The tree is hardy, and a very abundant bearer.

Lammas [of the Americans]. See *Seckle*.

Lammas [of the Scotch]. See *Crawford*.

LANSAC (*Dauphine; Lechfrion d'Automne*).—Fruit, medium sized, roundish. Skin, smooth, yellowish green, becoming pale yellow as it ripens, covered with numerous minute dots. Eye, small and open, not depressed. Stalk, an inch long, inserted without depression by the side of a fleshy protuberance. Flesh, yellowish white, melting, juicy, sweet and richly flavoured.

A dessert pear; ripe from November to January. The tree is healthy and a good bearer, succeeds well as a standard; on the quince the fruit is produced much larger than from the pear stock.

This variety originated at a village named Hazé, near Tours, in France, of which Madame de Lansac, governess to the Dauphin, afterwards Louis XIV. of France, was superior, and was named in honour of her. The name of Dauphin also originated in connection with this circumstance.

LARGE BLANQUET (*Great Blanquette; Blanquet Gros d'Été; Roi Louis; Blanquet Musqué; Musette d'Anjou*).—Fruit, below medium size; obtuse pyriform. Skin, smooth, of a beautiful deep yellow colour, with a tinge of red next the sun, covered with numerous dots, which are reddish next the sun and greenish in the shade. Eye, large and open, with rather long dry segments and set almost even with the surface. Stalk, three-quarters of an inch long, stout, and fleshy, and set in a small round depression. Flesh, whitish, crisp, sweet, and juicy, with a pleasant musky flavour.

A dessert pear; ripe in August. The tree is vigorous and an abundant bearer, and succeeds well as a standard either on the pear or quince.

LAURE DE GLYMES.—Fruit, above medium size, pyramidal. Skin, entirely covered with a coat of fawn-coloured russet, with mottles of lemon-coloured ground shining through. Eye, open, set in a shallow basin. Stalk, an inch long, stout and fleshy, not depressed. Flesh, white, tender and juicy, sweet and highly perfumed.

A pear of second quality; ripe in the beginning of October.

De Lavault. See *Williams' Bon Chrétien*.

LAWRENCE.—Fruit, medium sized, two inches and a half wide and two inches and a half to three-quarters high; roundish or doyenné-shaped, even and regular in its outline. Skin, smooth, greenish yellow, changing to a fine lemon-yellow, covered with large cinnamon-coloured

russet specks, with a large patch of the same round the stalk and in the basin of the eye. Eye, small and open, with erect acute segments set in a deep basin. Stalk, about half an inch long, stout and woody, inserted in a deep cavity. Flesh, yellowish, rather firm, sometimes coarse-grained, melting, very juicy and rich, sweet, and with a fine rose-water perfume.

One of the best pears; ripe in the middle of November.

Raised at Flushing, Long Island, in the United States.

Lechfrion d'Automne. See *Lansac*.

Lefevre. See *Beurré Lefevre*.

De Legipont. See *Fondante de Charneu*.

Lent St. Germain. See *Uvedale's St. Germain*.

LÉON LECLERC DE LAVAL (*Besi de Caen*).—Fruit, large, long obovate, and rounding towards the eye. Skin, smooth and shining, yellow, strewed with brown dots, and marked with tracings of russet. Eye, large, with long, straight, narrow segments, set in a shallow basin. Stalk, an inch and a half long, inserted without depression by the side of a fleshy lip. Flesh, white, half-melting or crisp, juicy, sweet, and perfumed.

An excellent stewing pear, which in some seasons is half-melting, and is in use from January till May and June.

LÉON LECLERC DE LOUVAIN.—Fruit, medium sized; longish oval, and blunt at both ends. Skin, of a yellow colour, washed with red on the side next the sun. Eye, large and closed. Stalk, an inch long, and pretty thick. Flesh, yellowish, half-melting, juicy, sweet, and pretty well flavoured.

Ripe in the middle of November.

LÉON GRÉGOIRE.—Fruit, about medium size; pyriform in shape, somewhat like *Beurré de Rance*, a little undulating in its outline. Skin, yellowish green, very much clouded and mottled with dark mahogany brown russet over its whole surface, with only here and there patches of ground colour visible on the shaded side. Eye, dry, horny, and open, set in a slight depression. Stalk, upwards of an inch long, obliquely inserted, without depression. Flesh, greenish under the skin, gritty, very juicy, briskly flavoured.

A coarse and inferior pear; ripe in October.

LEOPOLD THE FIRST.—Fruit, medium sized; oval, inclining to pyriform. Skin, greenish yellow, covered with flakes and dots of russet. Eye, open, irregular, slightly depressed. Stalk, an inch long, thick, and curved. Flesh, yellowish white, melting, very juicy, rich, sugary, and highly perfumed.

A first-rate dessert pear; ripe in December and January. The tree forms a very handsome pyramid.

LEOPOLD RICHE.—Fruit, rather large, of the shape of *Beurré Diel*. Skin, yellow, thickly dotted with large cinnamon russet dots. Eye, open, with erect segments, set in a shallow depression. Stalk, half an inch long, slender, not depressed. Flesh, rather coarse-grained, crisp, and of the consistency of *Passe Colmar*; very juicy, with a rich, thick, sugary juice, and a fine almond flavour.

A very richly flavoured pear; ripe in the middle and end of November.

LEWIS.—Fruit, medium sized; oblong-obovate. Skin, pale green, assuming a yellow tinge as it ripens, thickly covered with brown russet dots, and with patches of russet round the stalk and the eye. Eye, large and open, with long reflexed segments, slightly depressed. Stalk, an inch and three-quarters long, slender, and inserted without depression. Flesh, yellowish white, very tender, melting, and very juicy, rich, and sugary, with a somewhat aromatic flavour.

An excellent pear; in use from November to January. The tree is an abundant bearer, and hardy. The fruit adheres firmly to the tree, and is not liable to be blown down by high winds.

This excellent variety is of American origin, having been raised about the beginning of the present century on the farm of Mr. Lewis, of Roxbury, near Boston.

Liard. See *Napoléon*.

Lichefrion. See *Cassolette*.

Lichefrion d'Automne. See *Lansac*.

Liebbirne. See *Ah! Mon Dieu*.

Liebesbirne. See *Ah! Mon Dieu*.

Linden d'Automne. See *Glou Morceau*.

DE LIVRE (*Gros Rateau Gris*; *Kronbirne*; *Rateau*).—Fruit, large; obovate, or obtuse pyriform. Skin, pale green, becoming yellowish as it attains maturity, and entirely covered with thick brown russet, so much so that scarcely any of the ground colour is visible. Eye, small, with long acuminate segments, and set in a deep, round, and even basin. Stalk, an inch or more in length, thick and fleshy at the insertion, and set in a deep cavity, which is generally higher on one side than the other. Flesh, white, firm, crisp, rather fine-grained, and with a pleasant flavour.

A culinary pear, in use from November to February, which much resembles the *Black Pear* of Worcester. The tree is vigorous, and a good bearer as a standard, and succeeds either on the pear or quince.

LODGE.—Fruit, about medium size; obtuse pyriform. Skin, smooth and shining, yellowish green, mottled with darker green; marked with a few flesh-coloured dots on the side next the sun, and strewed all over with faint tracings of delicate russet. Eye, small, with short, dry segments, closed, set in a shallow basin. Stalk, upwards of an inch long, slender, inserted without depression. Flesh, white,

tender, melting, and juicy, sprightly, but with no particular aroma or flavour.

An American pear; ripe in October. It is somewhat like Louise Bonne of Jersey, but very inferior to that variety.

LONGUEVILLE.—Fruit, large, three inches long and two and a half wide; obovate, regular in its outline, and handsome. Skin, greenish yellow, with a tinge of pale red next the sun, and entirely covered with numerous grey russet specks, which are so thick as sometimes to appear like network. Eye, open, with stiff, dry, erect segments, surrounded with rough russet, and set even with the surface. Stalk, about an inch long, stout, fleshy at the base, inserted in a round narrow cavity, lined with russet. Flesh, yellowish, crisp and tender, very juicy, sweet, and richly flavoured.

An excellent pear, much grown in the south of Scotland, where it succeeds well.

In the previous editions of this work I adopted this as a synonyme of Hampden's Bergamot, on the authority of the Horticultural Society's Catalogue; but I find the Longueville, which is grown in the Scotch orchards, and which there is every reason to consider correct, is quite different. Dr. Neill says, "Though the name is now unknown in France, it is conjectured that the tree was brought over from that country by The Douglas when Lord of Longueville in the 15th century. Trees of it still exist in the old orchards about Jedburgh, and on Tweedside.

LONDON SUGAR.—Fruit, below medium size; turbinate. Skin, pale green, becoming yellow when ripe, with a brownish tinge when fully exposed to the sun. Eye, small, half open, prominent, and surrounded with puckered plaits. Stalk, an inch long, slender, obliquely inserted. Flesh, tender, melting, very juicy, sugary, and musky.

A small, very early pear; ripe in the end of July and beginning of August.

This is a variety described by Lindley as being so much cultivated in Norfolk for the Norwich market. He says it much resembles the Madeleine or Citron des Carmes, but the branches are pendulous, and in the Madeleine they are ascending.

LONG STALKED BLANQUET (*Blanquet à Long Queue*).—Fruit, small, produced in clusters; pyriform. Skin, thin, smooth, at first clear yellowish green, changing as it ripens to bright pale yellow, with sometimes a very faint tinge of pale red next the sun, strewed with a few minute dots. Eye, open, set even with the surface. Stalk, an inch and a half long, inserted without depression, and frequently with a fleshy swelling at the base. Flesh, white, tender, slightly gritty, juicy, sweet, and with a slight musky flavour.

A dessert pear; ripe in July, but soon decays. The tree is vigorous and an abundant bearer, succeeds well as a standard.

Lord Cheyne's. See *Bergamotte de Hollande*.

Louis Bosc. See *Besi de Montigny*.

Louis Dupont. See *Urbaniste*.

Louise d'Avranches. See *Louise Bonne of Jersey*.

LOUISE BONNE.—Fruit, large; pyriform. Skin, very smooth, bright green, changing as it ripens to yellowish green, strewed with brown and green dots, and a few markings of russet. Eye, small and open, scarcely at all depressed. Stalk, about half an inch or less long, fleshy at the base, and somewhat obliquely inserted by the side of a fleshy prominence. Flesh, white, juicy, and half melting, with an excellent and perfumed flavour.

An old French dessert pear; ripe during November and December. The tree is vigorous, and an excellent bearer, succeeds well as a standard, and prefers the pear to the quince stock. It has long been grown in our gardens, but since the introduction of the Flemish varieties its cultivation is more limited.

It originated in Poitou, on the property of a lady whose Christian name was Louise, and hence the name was derived.

LOUISE BONNE OF JERSEY (*Beurré d'Avranches; Bonne d'Avranches; Bonne de Longueval; Bonne Louise d'Arandoré; Louise d'Avranches; William the Fourth*).—Fruit, medium sized; pyriform. Skin, smooth, yellow on the shaded side, but crimson next the sun, covered with crimson and russet dots. Eye, small and open, set in a rather deep basin. Stalk, three-quarters of an inch long, obliquely inserted without depression. Flesh, white, buttery, and melting, with a rich, sugary, and brisk vinous flavour.

A most delicious pear; ripe in October. The tree is a good bearer, and succeeds well as a pyramid on the quince.

This valuable pear was raised at Avranches about the year 1788, by M. Longueval, who at first named it simply "Louise," but subsequently added Bonne, and it thenceforth became known as "Bonne Louise d'Avranches." The original tree is still in existence in the garden where it was raised.

LOUISE BONNE D'AVRANCHES PANACHÉE.—This is precisely identical with the preceding, except that it is variegated in the wood and the fruit with golden stripes. It is a very beautiful fruit, and is equally as highly flavoured as the normal form. It originated as a bud sport.

LOUISE GRÉGOIRE.—Fruit, medium sized, three inches long and two and a half wide; pyriform, uneven and undulating in its outline. Skin, of a uniform lemon-yellow colour, thickly covered with large russet dots, and here and there a patch of russet. Eye, small and closed, set in a rather deep basin. Stalk, long, slender and woody, inserted without depression. Flesh, yellowish, rather coarse-grained, slightly gritty, very juicy and astringent.

Ripe in the end of October and beginning of November; and, were it not for the prevalence of a very marked astringency, this would be an excellent pear.

LOUISE D'ORLÉANS.—Fruit, rather large, three inches and a quarter long, and two and a half wide; long obovate, inclining to pyriform, even in its outline; terminating at the apex with an abrupt

concave curve, which gives it the appearance of a snout. Skin, smooth, greenish yellow, entirely covered with large mottles of grey russet. Eye, small and open, set on one side of the axis, and generally on the side opposite to that on which the stalk is inclined. Stalk, three-quarters of an inch long, stout, and inserted in a small round cavity. Flesh, yellowish, tender, buttery, melting, and juicy, sweet, and with a brisk flavour, and a fine rose-water perfume.

A good, but not a first-rate pear, which rots at the core in the end of October.

This is perfectly distinct from Urbaniste, with which a pear, cultivated on the Continent under the name of Louise d'Orleans, is made synonymous. The variety here described I received from M. Papeleu, of Wetteren, in 1847.

LOUISE DE PRUSSE.—Fruit, large, long obovate. Skin, of an uniform straw yellow, with a few traces of cinnamon russet and russet dots. Eye, open. Stalk, short, obliquely inserted by the side of a fleshy lip. Flesh, tender, melting, juicy, and sweet.

A second-rate pear, which rots at the core in October.

Lucrate. See *Fondante d'Automne*.

LUCY GRIEVE.—Fruit, large, three inches long and two and a half wide; oval, rather uneven in outline, bossed round the waist and about the eye, and its shape is a combination of Glou Morceau and Swan's Egg, the appearance about the crown being particularly like the former. Skin, lemon-yellow, with occasionally a brownish red blush on the side next the sun; and the whole surface is sprinkled with cinnamon-coloured russet dots, which in some parts, and particularly round the stalk, are so thick as to become patches of russet. Eye, rather open, with long narrow segments set in an uneven depression. Stalk, an inch long, woody, set even with the surface. Flesh, white, very tender and melting, very juicy and richly flavoured.

This is a delicious pear, and has the texture of flesh of Marie Louise; it is ripe during October.

The seed was sown in a flower-pot by a little girl, the daughter of Mr. Peter Grieve, gardener at Culford Hall, near Bury St. Edmunds, merely for her childish amusement. She carefully tended the plants till they were large enough to be planted in the open ground; but ere the first of them bore fruit in 1873, the little maid was in her grave. Her father sent me the first fruit the tree produced, and I named it Lucy Grieve, as a memorial of the raiser.

Maatjes Peer. See *Bergamotte d'Automne*.

Mabille. See *Napoléon*.

Madame. See *Windsor*.

MADAME ANDRÉ LEROY.—Fruit, very large, four inches long and three inches wide; oblong obovate, or pyriform. Skin, of greenish yellow colour, entirely covered with spots of grey russet. Eye, large and open, set in a deep uneven basin. Stalk, an inch long, stout, obliquely inserted, with a fleshy base on the extremity of the fruit.

Flesh, white, tinged with green under the skin, very melting, juicy, and vinous.

An excellent pear; ripe in October.

Raised by M. André Leroy, of Angers, in 1862, and named in compliment to Madame Leroy.

MADAME APPERT.—Fruit, large, nearly two inches and a half in diameter and three and a quarter long; oblong obovate, sometimes roundish obovate; uneven in its outline, tapering into the stalk. Skin, very rough to the touch, being covered with thick coarse scaly brown russet over its whole surface. Eye, open, with short erect segments quite level with the surface. Stalk, long and slender, placed on the apex of the fruit without depression, and sometimes with fleshy folds at its base. Flesh, white, very melting, buttery, and juicy, sweet and briskly flavoured, with a fine aroma.

A very excellent pear, of a fine, rich, brisk, and refreshing flavour; ripe in October. The tree is a good bearer, succeeds well on the pear or quince stock and makes handsome pyramids.

This was raised by M. André Leroy, of Angers, in 1861, and was dedicated to his eldest daughter, wife of M. Eugène Appert, a celebrated painter.

MADAME BAPTISTE DESPORTES.—Fruit, large, three inches wide and the same high; turbinate, uneven in its outline. Skin, yellow, covered with russety dots and patches. Eye, small and open, set in a pretty deep basin. Stalk, stout, inserted in a round cavity by the side of a fleshy lip. Flesh, melting, very juicy, with a rich, brisk, vinous flavour.

An excellent dessert pear; ripe in October. The tree is small, growing with slender shoots, an immense bearer, and of a healthy constitution. It succeeds better on the pear than on the quince, and makes neat little pyramids.

It was raised by M. André Leroy, of Angers, and named as a compliment to the wife of M. Baptiste Desportes, who has for so many years acted as the manager of M. Leroy's extensive nurseries.

MADAME DURIEUX.—Fruit, medium sized, bergamot-shaped. Skin, greenish yellow, mottled with large patches of russet, particularly about the stalk, and dotted and streaked with the same. Eye, closed, slightly depressed. Stalk, three-quarters of an inch long. Flesh, white, melting, buttery, juicy, and with a bergamot flavour.

Ripe in the end of October and beginning of November.

MADAME ÉLIZA.—Fruit, large, tall and oblong, even in its outline. Skin, greenish yellow, covered with patches of thin cinnamon-coloured russet. Eye, rather large and open, with long leafy segments, set in a slight depression. Stalk, half an inch long, inserted at a right angle to the fruit. Flesh, yellowish, with a salmon tint in the centre like Joséphine de Malines, tender, melting, and juicy, sweet, but not particularly rich.

A second-rate pear ; ripe in the end of November and December.

This is a seedling of Van Mons, and was named after Madame Eliza Berkman, wife of the pomologist of that name.

Madame de France. See *Windsor*.

MADAME HENRI DESPORTES.—Fruit, roundish obovate or turbinate, like Red Doyenné, handsome and regular in its outline. Skin, rough to the feel, being covered with a thick coat of dark cinnamon-coloured russet, through which the yellow ground is visible, where the russet is thin. Eye, large and open, with broad, bold segments, set in a round saucer-like basin. Stalk, very short and stout, inserted in a round cavity. Flesh, yellow, buttery, rich, sugary and juicy, with a pleasant aroma.

An excellent pear ; ripe in October.

Raised by M. André Leroy, of Angers, in 1863, and named in compliment to the wife of M. Henri Desportes, foreman of M. Leroy's extensive nurseries.

MADAME LORIOL DE BARNY.—Fruit, large, three inches and a quarter long and two inches and three-quarters wide ; oblong, uneven in its outline. Skin, greenish yellow, dotted and mottled with brown russet, with here and there patches of the same. Eye, large and open, slightly depressed. Stalk, very short and slender, with a high shoulder on one side of it. Flesh, very juicy and melting, with a rich, vinous, sprightly flavour, and a fine, delicate, musky aroma.

A dessert pear of the first quality ; ripe in December. The tree is a good bearer, forms handsome pyramids, and attains about the medium size.

Raised by M. Leroy, of Angers, in 1866, and named by him as a compliment to his younger daughter, wife of M. Loriol de Barny, of Angers.

MADAME MILLET.—Fruit, large, short obovate or turbinate, rather uneven in its outline. Skin, yellow, almost entirely covered with cinnamon-coloured russet, so much so as to leave only a few spots here and there visible. Eye, open, set in a wide and rather deep basin. Stalk, an inch long and stout, obliquely inserted almost at right angles with the axis of the fruit, and without depression. Flesh, tender, half-melting, juicy, and richly flavoured.

A first-rate pear ; ripe in March and April. The tree requires a warm situation, or to be grown against a wall.

Raised by M. Charles Millet, of Ath, in Belgium, in 1840 ; but the original tree was taken to Tirlemont by his son, M. Hippolyte Millet, nurseryman of that town, where it fruited in 1852, and was named by him in compliment to his mother.

MADAME TREYVE.—Fruit, large, three inches and a quarter long and two inches and three-quarters wide ; obtusely obovate, even, and occasionally bossed. Skin, greenish yellow, becoming pale yellow on the shaded side ; but on the side exposed to the sun it is bright vermilion crimson, more brilliant even than Forelle, and strewed with numerous grey russet dots. Eye, very small and open, set in a narrow

slightly depressed basin. Stalk, slender, half an inch to three-quarters long, set in a round narrow cavity. Flesh, white, melting, and very juicy, sweet, and richly flavoured, with a delicate and fine aroma.

A delicious pear; ripe in the beginning of September. The tree is a good bearer and succeeds well on the quince.

It was raised by M. Treyve, a nurseryman at Trevoux, in the department of l'Ain. It first produced fruit in 1858, and was named in compliment to the wife of the raiser.

Madeleine. See *Citron des Carmes*.

DE MALTHE (*Caillot Rosat d'Hiver*).—Fruit, medium sized; roundish, inclining to obovate. Skin, yellowish green, becoming entirely yellow as it attains maturity, quite covered with brown and grey russet on the shaded side and less so on the side next the sun. Eye, rather large and open, with rigid segments set in a considerable depression. Stalk, an inch long, very thick and stout, inserted without depression. Flesh, white, coarse-grained, firm, crisp, and juicy, with a very aromatic and roselike flavour.

A dessert pear; in use from November to January. The tree is a strong grower and a good bearer as a standard.

Merlet gives Poire de Prêtre as a synonyme of this; but it is not that of Duhamel, and the De Prêtre of the Horticultural Society's catalogue is different from both.

Mandelbirne. See *Angleterre*.

MANSUETTE (*Solitaire; Beurré de Semur*).—Fruit, large, oblong obovate. Skin, pale green; considerably covered with brown dots, particularly on the shaded side, and assuming a faint tinge of red on the side exposed to the sun as it ripens. Eye, small and open, with erect segments, and set in a deep plaited and irregular basin. Stalk, an inch long, curved and obliquely inserted in a roundish unequal prominence. Flesh, white, tender, half melting, juicy, and well flavoured.

A dessert pear; ripe in September and October. The tree bears well as a standard, but requires a favourable situation.

DE MARAISE.—Fruit, about medium size, two inches and a half long and about the same wide; abruptly obovate, even, very handsome and regularly formed, not unlike an undersized Beurré Sterckmans in shape. Skin, smooth, with a fine aurora glow on the side next the sun, dotted with large russet freckles; on the shaded side it is a fine clear yellow, and also covered with large russet freckles. Eye, very small and open, set in a shallow and narrow basin. Stalk, an inch long, slender, and inserted by the side of a fleshy lip, in a small narrow cavity. Flesh, yellowish, tender, melting, and very juicy, rich, and with a honey sweetness, and a powerful aroma.

A very beautiful and very delicious pear; ripe in the end of October and beginning of November.

I cannot trace the origin of this pear, neither has it been described in any

pomological work. It is said to have been raised by Van Mons, and I received it from M. Papeleu, of Wetteren, in 1847.

MARCH BERGAMOT.—Fruit, medium sized; roundish. Skin, yellowish brown, partially covered with russet. Eye, placed in a slight depression. Stalk, an inch long, inserted in a small cavity. Flesh, yellowish white, buttery, slightly gritty at the core, but very rich and excellent.

A dessert pear of the highest merit; in use in March, and will keep even beyond that time. The tree is particularly hardy, will succeed well as a standard, and in cold climates may be advantageously grown against a wall.

It was raised by T. A. Knight, Esq.

Marchioness. See *Marquise*.

Maréchal Decours. See *Maréchal de Cour*.

MARÉCHAL DE COUR (*Bô de la Cour; Beau de la Cour; Conseiller de la Cour; Duc d'Orleans; Grosse Marie; Maréchal Decours*).—Fruit, large, sometimes very large, being near four inches and a half long, and three inches and three-quarters wide; oblong pyriform, pretty even in its outline, but slightly undulating. Skin, thickly covered with cinnamon-coloured russet, so much so as to be encrusted with it, and permitting only very little of the pale yellow ground to show through it. Eye, large and open, with long, stout, and somewhat woody segments set in a moderate depression. Stalk, from an inch to an inch and a quarter long, inserted on the wide, blunt apex of the fruit without depression. Flesh, yellowish, very tender, melting, and buttery, with an abundant richly flavoured juice, which is sweet, sprightly, and with a fine perfume.

This is one of the finest pears in cultivation, and ripens about the end of October and beginning of November. The tree is hardy, vigorous, and an abundant bearer, forming fine pyramids and standards.

A seedling of Dr. Van Mons, of which he sent grafts to M. Bivort in April, 1842, with the name "Maréchal de Cour, gain de 1841, la meilleur existante." In the former editions of this work, I described this fruit under the name of *Conseiller de la Cour*, which was that under which I received it from M. Papeleu in 1847, and under which M. Bivort had also distributed it; but as that now adopted is the original name given it by Van Mons himself, a sense of propriety recommends its adoption.

MARÉCHAL DILLEN (*Dillen d'Automne*).—Fruit, large, three inches and a half long and three inches wide; oblong obovate. Skin, greenish yellow, mottled and dotted with pale brown russet. Eye, open, slightly depressed. Stalk, three-quarters of an inch long, slender, inserted in a wide, deep cavity, one side of which is higher than the other. Flesh, tender, juicy, very melting, with a sweet, vinous, and sprightly flavour, and a delicate musky perfume.

An excellent dessert pear; ripe in October and November. The tree

attains the middle height, is healthy, and an abundant bearer, forming handsome pyramids.

It was raised by Van Mons, in 1818, and was, at the request of the King of Wurtemberg, dedicated to Maréchal Dillen, Chancellor of the kingdom.

MARÉCHAL VAILLANT.—Fruit, very large, three inches and a half wide and four inches long; obovate, uneven and undulating in its outline. Skin, yellowish green, mottled with patches and dots of brown russet. Eye, open and rather deeply set. Stalk, three-quarters of an inch long, very stout, deeply inserted. Flesh, half melting, juicy, sweet, and richly flavoured, with a flavour of musk.

An excellent dessert pear; ripe in December.

This was raised by M. Boisbunel, of Rouen, and named in honour of Marshal Vaillant, President of the Horticultural Society of Paris.

Marianne Nouvelle. See *Beurré Bosc*.

Marie Chrétienne. See *Marie Louise*.

MARIE GUISSÉ.—Fruit, large, four inches long, and three wide; pyriform, tapering gradually from the bulge to the apex, uneven, and rather ribbed and bossed towards the eye. Skin, green at first, but changing, as it attains maturity, to lemon-yellow, and occasionally with a tinge of brownish red on the side exposed to the sun, the whole covered with dark russet dots and specks. Eye, open, with long, broad segments, and set in an irregular depression. Stalk, an inch long, inserted on the end of the fruit, with a few plaits or ribs round it. Flesh, yellowish white, melting, juicy, sweet, and with an acidulous flavour, and pleasant aroma.

An excellent late pear; in use from February to March.

Raised by M. Guisse, at St. Ruffine, near Metz, and named by him in compliment to his daughter.

MARIE LOUISE (*Braddick's Field Standard; Marie Chrétienne; Marie Louise Delcourt; Marie Louise Nova; Princesse de Parme; Van Doncklelaar*).—Fruit, large, oblong or pyriform. Skin, smooth, pale green, changing to yellow as it ripens, and marked with tracings of thin brown russet. Eye, small and open, set in a narrow and rather deep and uneven basin. Stalk, an inch and a half long, inserted without depression on one side of the apex, which is generally higher on one side than the other. Flesh, white, delicate, buttery, with an exceedingly rich, sweet and vinous flavour.

A dessert pear of the highest merit; ripe in October and November.

The tree is hardy, vigorous, and succeeds well either as a standard or against a wall, and though the fruit is smaller from a standard than from a wall, it is richer in flavour. It is an uncertain bearer and produces a great profusion of bloom, which tends to weaken the development of fruit. It has, therefore, been recommended to thin out all the small blooms with a pair of scissors, leaving only two or three on each spur.

This excellent variety was raised in 1809 by Abbé Duquesne, and named in

honour of Marie Louise, the consort of Napoleon, and was sent to this country in 1816, by Dr. Van Mons, to Mr. Braddick, of Thames Ditton, without a name, and he planted it in a field as an open standard, where it succeeded so well and produced fruit so different in appearance to those growing against a wall that it was considered a distinct variety, and was named Braddick's Field Standard.

Marie Louise Delcourt. See *Marie Louise*.

Marie Louise Nova. See *Marie Louise*.

MARIE LOUISE D'UCCLE.—Fruit, rather large; pyriform. Skin, marked with pale cinnamon-coloured russet, much in the way of Marie Louise. Eye, large and open, with long leafy segments set in a considerable depression. Stalk, an inch long, curved, stout, and obliquely inserted on the end of the fruit by the side of a fleshy lip. Flesh, fine-grained, buttery, and melting, very juicy and richly flavoured.

A first-rate pear; ripe in the middle of October.

Maroit. See *Jaminette*.

Marotte Sucré. See *Passe Colmar*.

MARQUISE (*Marquise d'Hiver; Marquis Pear; Marchioness*).—Fruit, large; obtuse pyriform. Skin, bright green, changing to yellowish as it attains maturity, with a brownish tinge on the side next the sun, thickly covered with dots, which are green on the shaded side and brown or grey on the other. Eye, small and open, set in a wide, even, and shallow basin. Stalk, an inch and a quarter long, inserted on the apex without depression. Flesh, white, crisp, and with a pleasant sugary flavour.

A dessert pear; ripe in November and December. Excellent when grown against a wall and in a warm, rich soil, otherwise it is worthless. The tree is vigorous and fertile, succeeds well either on the pear or quince; but the fruit being large and liable to be blown down in high winds it should never be grown as a standard. This was a great favourite in the last century.

Marquise d'Hiver. See *Marquise*.

MARTIN SEC (*Dry Martin; Martin Sec de Champagne; Martin Sec d'Hiver*).—Fruit, medium sized; pyriform or obtuse pyriform. Skin, entirely covered with cinnamon-coloured russet on the shaded side, and bright red next the sun, strewed with whitish grey dots. Eye, small and open, set in a plaited undulating basin. Stalk, an inch and a half long, inserted in a small cavity. Flesh, breaking, rather dry, but sweet and perfumed; but when grafted on the quince becomes very gritty.

In use from November to January; generally considered a dessert pear, but more fit for stewing and preserving. The tree is very vigorous and fertile, grows well either on the pear or quince, succeeds well as a standard. The Martins are perhaps the earliest varieties grown amongst us; they are mentioned among the fruits delivered into

the Treasury by the fruiterer of Edward I., in 1292, and were at that time valued at 8*d.* per pear.

Martin Sec de Champagne. See *Martin Sec*.

Martin Sec d'Hiver. See *Martin Sec*.

MARTIN SIRE (*Ronville; de Bunville; Certeau Musqué d'Hiver*).—Fruit, medium sized; pyriform. Skin, smooth at first, bright green, but changing to a fine deep lemon-yellow, with a faint blush of red next the sun, which is sometimes very bright, and at others quite wanting. Eye, small and open, with acute dry segments, and set almost even with the surface in a small basin. Stalk, an inch to an inch and a half long, fleshy at the base, and inserted in a small cavity between two fleshy lips. Flesh, crisp, sweet, and perfumed.

A stewing pear; ripe in December and January, and more fit for stewing than for dessert. The tree is vigorous and fertile, succeeds well as a standard, either on the pear or quince.

Matthews' Eliza. See *Groom's Princess Royal*.

MAUD HOGG.—Fruit, above medium size, three inches and a quarter long, and two inches and a half wide; oblong obovate. Skin, entirely covered with a crust of warm brown russet like that of the Brown Beurré, and has a slight orange glow on the side exposed to the sun, very much like the Chaumontel; there is no yellow or ground colour visible. Eye, open, with very short segments, and set in an irregular ribbed depression. Stalk, an inch long and rather slender, inserted without depression. Flesh, yellowish white, tender and buttery, very juicy, sweet, and richly flavoured.

A dessert pear of the first quality; in use from the end of October and beginning of November till December. The tree is very hardy.

It was raised by Mr. John Mannington, of Uckfield, in Sussex, and was named in honour of my eldest daughter. The seed was sown about sixteen years ago, and the tree bore fruit in 1871 for the first time.

De Maune. See *Colmar*.

Medaille. See *Napoléon*.

Medaille d'Or. See *Frédéric de Wurtemberg*.

Melon. See *Beurré Diel*.

MERESIA NEVILL.—Fruit, below medium size, two inches and a half long and two inches wide; roundish obovate or oval, even and regular in its outline. Skin, entirely covered with thick dark brown russet. Eye, small and open, set in a pretty deep depression. Stalk, nearly an inch long, slender, woody, and inserted in a narrow cavity. Flesh, half melting, crisp, juicy, sweet, with a rich vinous flavour.

An excellent dessert pear; ripe in December and January.

This was raised by Mr. John Mannington, of Uckfield, Sussex, the successful raiser of Mannington's Pearmain Apple, and many excellent pears. It first fruited in 1872, and, being submitted to me, I named it as a compliment to Miss Nevill, daughter of my friend R. H. Nevill, Esq., of Dangstein, Sussex.

La Merveille. See *Merveille d'Hiver*.

Merveille de Charneu. See *Fondante de Charneu*.

MERVEILLE D'HIVER (*Petit Oin*; *Petit Oing*; *La Merveille*).—Fruit, medium sized; roundish, inclining to roundish turbinate, somewhat uneven on the surface. Skin, smooth and unctuous to the feel; hence the name of *Petit Oin*; bright green changing to yellowish green as it ripens, and strewed with small brown dots, and occasionally with a faint tinge of dark red next the sun. Eye, large and open, set in a considerable depression. Stalk, three-quarters of an inch long, somewhat obliquely inserted in a small cavity, which is higher on one side than on the other. Flesh, white, tender, buttery, and melting, and of a rich, sweet, and musky flavour.

A dessert pear; ripe during November. The tree is a good but uncertain bearer, vigorous in a rich warm soil, and requires to be grown against a wall to have the fruit in perfection, but does not succeed well on the quince. The fruit becomes russety on a standard tree.

Merlet makes the *Merveille d'Hiver* and *Petit Oin* two different varieties; but his descriptions are so much alike, there can be no doubt they are the same variety, as it is subject to vary in its characters by soil and situation.

Merveille de la Nature. See *Easter Beurré*.

MESSIRE JEAN (*Chaulis*; *John*; *John Dory*; *Messire Jean Blanc*; *Messire Jaune Doré*; *Monsieur John*).—Fruit, medium sized; turbinate, and sometimes slightly obovate. Skin, dark green, becoming yellowish as it ripens, thickly covered with brown russet, particularly on the side next the sun. Eye, small and open, with short erect segments, and set in a shallow plaited basin. Stalk, an inch and a half long, inserted in a rather deep round cavity. Flesh, white, crisp, very juicy, and of a rich, sugary flavour, but gritty.

A dessert pear; ripe in November and December. The tree bears well as a standard, is vigorous and healthy when grown in a light, dry soil; succeeds well either on the pear or the quince.

Miel de Waterloo. See *Fondante de Charneu*.

Milan Blanc. See *Summer Franc Réal*.

Milan. See *Bergamotte Cadette*.

Milan de la Beuvrière. See *Summer Franc Réal*.

Milan de Bordeaux. See *Bergamotte Cadette*.

Milanaise Cuvelier. See *Winter Nélis*.

MILAN DE ROUEN.—Fruit, small, two inches and a quarter high and the same in width; bergamot-shaped, even and regular in its outline. Skin, very much covered with cinnamon-coloured russet, except here and there, where a few patches of the greenish yellow ground colour shines through; on the side which has been exposed to the sun there are broken streaks of rather dark bright crimson.

Eye, open, with short rudimentary segments set in a shallow basin. Stalk, short, inserted a little on one side of the axis in a narrow cavity. Flesh, yellowish, coarse-grained, half melting, pleasantly flavoured, and with a musky perfume.

A second-rate pear, which rots at the core in the end of October.

It was raised by M. Boisbunel, of Rouen, and was first distributed in 1859.

MILLOT DE NANCY.—Fruit, about medium size; obovato-turbinate, even and regularly shaped. Skin, smooth, of an uniform coppery-red colour, dotted with rather large grey russet dots. On the shaded side the colour is more yellowish, dotted, and crusted with cinnamon-coloured russet. Eye, small and open, set almost even with the surface. Stalk, short, thick, and fleshy at the base, obliquely inserted without depression. Flesh, yellowish, half melting, very juicy and tender. Juice, thick, sweet, brisk, and highly flavoured, with a pleasant aroma.

A first-rate pear; ripe in the end of October and beginning of November.

Raised by Dr. Van Mons at Louvain. It first fruited in 1843, and was named by the son of Van Mons in honour of M. Millot, formerly a cavalry officer, and a distinguished pomologist at Nancy.

MOCCAS.—Fruit, medium sized; oval, uneven, and bossed in outline. Skin, lemon-coloured, marked with patches and veins of thin pale brown russet, and strewn with russet dots. Eye, somewhat closed, set in a deep, uneven, and furrowed basin. Stalk, an inch long, rather deeply inserted. Flesh, yellowish, fine-grained, tender, and melting, with a rich vinous juice and musky flavour.

A delicious dessert pear; ripe in December and January. The tree is hardy and vigorous; bears well as a standard.

This is one of the varieties raised by T. A. Knight, Esq., and is named after Moccas Court, in Herefordshire.

MONARCH (*Knight's Monarch*).—Fruit, medium sized; roundish. Skin, yellowish green, very much covered with brown russet, and strewn with grey russet specks. Eye, small and open, set in a shallow undulating basin. Stalk, three-quarters of an inch long, inserted in a small cavity, frequently without depression. Flesh, yellowish, buttery, melting, and very juicy, with a rich, sprightly, sugary, and agreeably perfumed flavour.

One of the most valuable pears; ripe in December and January. The tree is very hardy, an excellent bearer, and forms a handsome pyramid.

This is another of Mr. Knight's seedlings, and certainly the best of all. It first fruited in 1850, the first year of the reign of William IV., and was named Monarch as being, in his opinion, the best of all pears. There was a spurious variety distributed for the Monarch, with dark violet shoots, which is easily distinguished from the true one, the shoots of which are yellowish.

Mon Dieu. See *Ah! Mon Dieu*.

MONSEIGNEUR AFFRE.—Fruit, medium sized ; abrupt oblong, even and regular in its outline. Skin, thick, rough to the feel, covered with coarse brown russet over a greenish yellow ground. Eye, small and open, set in a very slight depression. Stalk, over an inch long, stout, placed on the flattened end of the fruit without any depression. Flesh, yellowish, tender, not very juicy, sweet, well flavoured, and with a pleasant aroma.

A second-rate pear ; ripe in the end of November and beginning of December, after which it blots like a medlar.

Raised by Van Mons, but the tree did not produce fruit till 1845, three years after his death. It was named by M. Alexander Bivort in honour of the Archbishop of Paris who fell on the barricades, a martyr to his country, while endeavouring to appease the fury of the populace during the Revolution of 1848.

Monsieur de Clion. See *Vicar of Winkfield*.

Monsieur le Curé. See *Vicar of Winkfield*.

Monsieur John. See *Messire Jean*.

Monstrueuse de Landes. See *Catillac*.

Mont Dieu. See *Ah! Mon Dieu*.

De Montigny. See *Besi de Montigny*.

Moorfowl's Egg. See *Muirfowl's Egg*.

MOREL.—Fruit, about medium size ; obovate. Skin, yellow, thickly freckled with large russet spots. Eye, half open, not depressed. Stalk, an inch and a quarter long, stout. Flesh, yellowish white, crisp, juicy, and sweet, with an agreeable flavour.

This in colour and flavour is like Hessele, but ripens in April, and is a good variety for that late season.

Mouille Bouche. See *Verte Longue*.

Mouille Bouche d'Automne. See *Verte Longue*.

Mouille Bouche d'Été. See *Jargonelle*.

Mouille Bouche d'Hiver. See *Angélique de Bordeaux*.

Mouille Bouche Nouvelle. See *Flemish Beauty*.

MUIRFOWL'S EGG (*Moorfowl's Egg* ; *Knevet's New Swan's Egg*).—Fruit, below medium size ; roundish. Skin, dull green, changing to yellowish green, mottled with red next the sun, and thickly strewed with pale brown russet dots. Eye, small and open, with short rigid segments, and set in a shallow depression. Stalk, an inch long, inserted in a small round cavity. Flesh, yellowish, half buttery, tender, sweet, and with a slight perfume.

An old Scotch dessert pear ; ripe in October. The tree is very hardy and vigorous, and admirably adapted for a standard dessert pear in Scotland, where it is extensively grown.

Muscat d'Allemagne. See *Muscat Allemande*.

MUSCAT ALLEMANDE (*German Muscat*; *Muscat d'Allemagne*).—Fruit, above medium size; turbinate. Skin, smooth, unctuous to the touch, bright green, changing to yellowish green as it attains maturity, with reddish brown next the sun, covered with large grey dots and a trace of russet about the eye and round the stalk. Eye, small and open, with long reflexed segments set in an even shallow basin. Stalk, above an inch and a half long, inserted in a small round cavity. Flesh, yellow, juicy, buttery, and melting, with a rich, sweet, and fine musky flavour.

A dessert pear; in use from March to May. Tree, vigorous, hardy, and an abundant bearer, requires the protection of a wall, otherwise the fruit is gritty, both on the pear or quince.

Muscat Hatif. See *Bourdon Musqué*.

MUSCAT ROBERT (*À la Reine*; *Gezegende*; *d'Ambre*; *Pucelle de Xaintogne*; *La Princesse*; *St. Jean Musqué*; *Grand Muscat*; *Early Green*; *Gros Musqué*; *Queen's*).—Fruit, small; turbinate. Skin, thin, smooth and shining, yellowish green. Eye, open, with long acute segments even with the surface. Stalk, an inch long, slender, and inserted without a cavity. Flesh, tender, very juicy, and with a rich aromatic flavour.

A dessert pear; ripe in the end of July. Tree, hardy and vigorous, and an abundant bearer; succeeds well as a standard, and thrives best on the pear.

MUSCAT ROYAL.—Fruit, small turbinate. Skin, greenish yellow, entirely covered with grey russet, rather rough. Eye, small and open, without depression. Stalk, an inch and a quarter long, and inserted without depression. Flesh, white, coarse-grained, juicy, sweet, and musky flavour.

A dessert pear; ripe in September. The tree is hardy, vigorous, and a good bearer; succeeds well as a standard.

Muscat Verd. See *Cassolette*.

Muscat de Villandry. See *Échassery*.

Musette d'Anjou. See *Large Blanquet*.

Musette d'Automne. See *Pastorale*.

MUSETTE DE NANCY.—Fruit, large, three inches and a half long and two inches and a half wide; pyramidal and handsome, with an uneven and undulating outline, of the shape of a large Beurré de Rance. Skin, covered with a fine warm orange-brown, or bright cinnamon-coloured russet, on a lemon-yellow ground, very little of which is visible. Eye, open, with wide-apart pointed segments, set in a rather deep, irregular, and furrowed basin. Stalk, stout and woody, inserted obliquely by the side of a fleshy protuberance. Flesh, yellowish-white,

rather crisp, like the texture of *Passe Colmar*, and with an abundant, rich, sugary, and very finely perfumed juice.

A first-rate pear; ripe in the end of October and beginning of November.

Musk Drone. See *Bourdon Musqué*.

Musquine de Bretagne. See *Bergamotte de Hollande*.

NAPLES.—Fruit, medium sized; turbinate. Skin, smooth, at first vivid green, changing to beautiful lemon-yellow as it ripens, marked with brownish red next the sun, which becomes bright red as the ground colour changes. Eye, small and open, set in a shallow, even depression. Stalk, three-quarters of an inch long, inserted in a pretty deep cavity. Flesh, whitish, rather fine-grained, firm, crisp, and juicy, with a pleasant sweet flavour.

A dessert pear of ordinary merit; in use from January to March. The tree is very vigorous and an abundant bearer, succeeds well either on the pear or quince as a standard.

NAPOLÉON (*Beurré Autien; Bonaparte; Bon Chrétien Napoléon; Beurré Napoléon; Captif de St. Hélène; Charles X.; Gloire de l'Empereur; Liard; Medaille; Napoléon d'Hiver; Roi de Rome; Sucrée Dorée; Wurtemberg*).—Fruit, large; obtuse pyriform. Skin, smooth, bright green at first, changing as it ripens to greenish yellow, and sometimes a fine lemon-yellow, and covered with numerous brown dots. Eye, partially open, with long erect acuminate segments, and set in a moderate depression. Stalk, three-quarters of an inch long, stout, and inserted in a round and pretty deep cavity. Flesh, whitish, tender, melting, and very juicy, with a rich, sweet, and refreshing flavour; to such a degree does it abound in juice that Diel says one may be supposed "to drink the fruit."

A valuable dessert pear; ripe from November to December. The tree is hardy, vigorous, and an excellent bearer; succeeds as a standard, but produces the finest fruit against a wall.

It was raised by M. Liard, a gardener at Mons, in 1808, and by him exhibited at the Pomological Society of Hennegau, where he received the gold medal, hence it was called *Medaille*. The original tree was afterwards sent to Abbé Duquesne, and by him named *Napoléon*. It was sent to this country in 1816 by Van Mons, and was the first of the Flemish pears received with an authenticated name. Much confusion has arisen by the way both fruit and grafts of his seedlings had been sent over by Van Mons.

NAPOLÉON III.—Fruit, large, three inches and a half long and two and three-quarters wide; obovate, uneven, and bossed on its surface. Skin, deep yellow, strewed with numerous dots and patches of russet. Eye, small and open, set in a pretty deep and narrow basin. Stalk, half an inch long, very stout, fleshy at the base, and set on a level with the surface. Flesh, white, very juicy and melting, with a fine brisk vinous flavour and pleasant aroma.

A very excellent pear ; ripe in September. The tree bears well and forms very neat pyramids on the quince.

It was raised by M. André Leroy, of Angers, who named it in honour of the Emperor.

NAVEZ PEINTRE.—Fruit, medium sized ; egg-shaped, even and regularly formed. Skin, yellowish green on the shaded side, and marked with bands of brown russet, but with a blush of brownish red next the sun. Eye, open, very slightly depressed. Stalk, an inch long, rather slender, not depressed. Flesh, yellowish, melting, very juicy, brisk, and sugary, with a fine aroma.

A very fine pear ; ripe in the end of September.

I received this from M. Papeleu, of Wetteren, in 1847, but I have never seen it described in any previous work.

NEC PLUS MEURIS.—Fruit, medium sized, two inches and three-quarters wide and the same high ; roundish turbinate, very uneven and bossed on its surface. Skin, rough, dull yellow, very much covered with dark brown russet. Eye, half open, generally prominent. Stalk, very short, not at all depressed, frequently appearing as a mere knob on the apex of the fruit. Flesh, yellowish white, buttery, and melting, with a rich, sugary, and vinous flavour.

A first-rate pear ; ripe from January till March. It succeeds well as a pyramid, but is best from a wall.

This is a seedling of Van Mons, raised in his Garden la Fidélité at Brussels, and named as a compliment to Pierre Meuris, his gardener, of whom Van Mons said, "Meuris est né avec la genie de la Pomonomie."

Nec Plus Meuris [of the French]. See *Beurré d'Anjou*.

NECTARINE.—Fruit, medium sized ; roundish obovate. Skin, yellow, covered with large dots and patches of pale brown russet. Eye, open, with erect stiff segments, set in a shallow basin. Stalk, very short and stout, set in a round cavity. Flesh, yellowish, buttery, rich, with a fine, brisk, acidulous flavour, and agreeable aroma.

A first-rate pear, with a good deal of the character of *Passe Colmar* ; ripe in the beginning of October.

Neige. See *White Doyenné*.

Neige Grise. See *Red Doyenné*.

Neill. See *Colmar Neill*.

Nélis d'Hiver. See *Winter Nélis*.

Neuve Maison. See *Serrurier*.

New Autumn. See *Jargonelle*.

New York Red-Cheek. See *Seckle*.

NOTAIRE MINOT.—Fruit, medium sized ; roundish obovate. Skin, pale yellowish green, considerably covered with patches and large dots of rough brown russet. Eye, open, set in a narrow and shallow basin.

Stalk, an inch long, stout, inserted by the side of a fleshy lip. Flesh, yellowish, rather coarse-grained, but melting, and with a fine brisk, vinous, and sugary flavour.

A very good pear; ripe in January and February.

NOUVEAU POITEAU (*Tombe de l'Amateur*).—Fruit, very large; obtuse-obovate or pyramidal. Skin, greenish yellow or pale yellow, mottled and streaked with pale brown russet. Eye, closed, placed in a slight depression. Stalk, an inch to an inch and a quarter long, obliquely inserted in a small cavity. Flesh, fine-grained, buttery, melting, and very juicy, rich, sugary, and highly perfumed.

A first-rate pear; ripe during November, but keeps only a short time.

A seedling of Van Mons which first fruited in 1843, and was named in honour of M. Poiteau of Paris, Director of the Royal Gardens, and who was an eminent pomologist.

Nouvelle Boussoch. See *Doyenné Boussoch*.

NOUVELLE FULVIE.—Fruit, medium sized; pyriform. Skin, green, changing to yellow, and thickly dotted all over with russet; when fully exposed, and in a warm climate, it has a red crimson cheek, which is bright when the fruit is at maturity. Eye, half open, with dry horny segments, rather deeply set. Stalk, about three-quarters of an inch long, occasionally fleshy, and united to the fruit by some fleshy folds. Flesh, fine-grained, melting, very juicy, with a rich and exquisite flavour.

A dessert pear of great excellence; ripe in February.

Raised by M. Grégoire, of Jodoigne, in Belgium, in 1854, and named by him after one of the members of his family.

Nutmeg. See *Besi de Quessoy*.

Oak-leaved Imperial. See *Impériale*.

ŒUF.—Fruit, small; oval. Skin, smooth, greenish yellow, marked with light red on the exposed side, and strewed with grey russety dots. Eye, small and open, set in an uneven depression. Stalk, an inch long, inserted in a small cavity. Flesh, whitish, tender and melting, rich, sugary, and musky.

A very good summer pear; ripe in August, and keeps for three weeks without decaying, which is a recommendation at this season.

Ognonnet. See *Summer Archduke*.

Ognonnet Musqué. See *Summer Archduke*.

Oken d'Hiver. See *Winter Oken*.

OLIVIER DE SERRES.—Fruit, medium sized, two inches and three-quarters wide, and two and a half high; round, flattened, or bergamot-shaped, sometimes irregular in its outline. Skin, entirely covered with cinnamon-coloured russet. Eye, large and closed, set in

a pretty deep basin. Stalk, three-quarters of an inch long, very stout, and thickest at the end. Flesh, half buttery, sweet, with a brisk vinous flavour and a strong musky aroma.

A delicious pear; in use from February to March. It is, perhaps, one of the best very late pears, of which there are so few. The tree bears well, makes strong standards and handsome pyramids, either on the pear or quince.

Raised by M. Boisbunel, of Rouen. It first fruited in 1864, and was named in honour of Olivier de Serres, author of "Le Theatre d'Agriculture et Mesnage des Champs," published at Paris in 1600.

ONONDAGA (*Swan's Orange*).—Fruit, medium sized, three inches long, and two and a half wide; obovate, and even in its outline. Skin, smooth and shining, lemon-yellow, covered with minute russet dots, and with a patch of russet round the stalk. Eye, small and open, without segments, set in a rather deep basin. Stalk, half an inch long, thick and fleshy, obliquely inserted in a small cavity. Flesh, yellowish, tender, buttery, and melting, rather richly flavoured.

A good, but not a first-rate pear; it ripens in October.

An American pear, raised in 1806 by Mr. Henry Case, of Onondaga, N.Y.

ORANGE BERGAMOT.—Fruit, small; roundish turbinate. Skin, smooth, pale green, becoming yellowish green at maturity, with dull red next the sun, strewed with whitish grey dots. Eye, open, and set in a deep basin. Stalk, half an inch long, stout, inserted in a small cavity. Flesh, white, half melting, juicy, with a sweet and musky flavour.

A dessert pear; ripe in August. The tree is hardy, and a great bearer, succeeding either on the pear or the quince as a standard, and particularly well on the latter.

Orange Commune. See *Orange Musquée*.

Orange Grise. See *Orange Musquée*.

Orange Hâtive. See *Bourdon Musqué*.

Orange d'Hiver. See *Winter Orange*.

ORANGE MANDARINE.—Fruit, about medium size; roundish. Skin, golden yellow, thickly strewed with brown russet dots, and with a warm glow on the side next the sun. Eye, small and closed, set in a rather deep round basin. Stalk, more than an inch long, stout, curved, and woody, inserted without depression. Flesh, yellowish, very tender and melting, with a fine acidulous, rich, sugary flavour.

A delicious pear; ripe in October.

This was raised by M. André Leroy, of Angers, and first fruited in 1863.

Orange de Mars. See *Winter Orange*.

ORANGE MUSQUÉE (*Orange Musquée d'Été; Orange Commune; Petite Orange; Orange Ronde; Orange Grise*).—Fruit, medium sized; round, and flattened at both ends. Skin, smooth, punctured like an

orange, yellowish green, with a tinge of dark red, changing to fine lemon as it ripens, with lively red next the sun, and dotted all over with small yellowish grey dots, and sometimes a little pale brown russet. Eye, small and open, set in a slight depression. Stalk, an inch long, inserted in a small cavity, with a fleshy boss on one side of it. Flesh, white, crisp, and very juicy, with a sweet musky flavour.

A dessert pear; ripe in August, and requires to be gathered before it ripens on the tree. Tree, vigorous and an excellent bearer; succeeds well as a standard, either on the pear or quince.

Orange Musquée d'Été. See *Orange Musquée*.

Orange Ronde. See *Orange Musquée*.

Orange Rouge. See *Red Orange*.

ORANGE TULIPÉE (*Poire de Mouches*).—Fruit, medium sized; roundish ovate. Skin, rather rough, yellowish green, changing to greenish yellow on the shaded side, and entirely covered on the side next the sun with bright red, on which are stripes of deeper red, which extend towards the stalk and the shaded side, the whole strewed with dots, which are greenish in the shade and grey next the sun. Eye, small and open, set in a shallow depression. Stalk, an inch long, fleshy, obliquely inserted by the side of a fleshy prominence. Flesh, whitish, crisp, and very juicy, with a fine sugary and musky flavour.

A dessert pear; ripe the middle of September. The tree is vigorous, and an excellent bearer; succeeds well as a standard, either on the pear or quince.

L'Orpheline. See *Beurré d'Arenberg*.

L'Orpheline d'Enghein. See *Beurré d'Arenberg*.

Oxford Chaumontel. See *Chaumontel*.

Paddington. See *Easter Bergamot*.

PARADISE D'AUTOMNE.—Fruit, medium sized; pyriform, and sometimes pyramidal, with an uneven, undulating outline. Skin, covered with a coat of rough, dark, cinnamon-coloured russet, which is strewed with grey dots, but on the shaded side the lemon-coloured ground appears through. Eye, very small and open, with short, erect, dry segments, set in a shallow basin. Stalk, an inch and a quarter long, obliquely inserted without depression. Flesh, fine-grained, buttery and melting, rich, sugary, and with a fine sprightly vinous flavour and a fine aroma.

A remarkably fine pear; ripe in September and October.

M. André Leroy makes this synonymous with *Beurré Bosc*, but it is quite a different fruit.

Parkinson's Warden. See *Black Worcester*.

PASSANS DE PORTUGAL.—Fruit, medium sized; oblate. Skin, lively green, changing to pale yellow as it ripens; red next the sun,

changing as it ripens to lively red. Eye, open, with short, dry, erect segments, and set in a shallow depression. Stalk, an inch long, inserted in a small round cavity. Flesh, white, crisp, juicy, with a fine sugary and perfumed flavour.

An excellent early dessert pear; ripe the end of August and beginning of September. The tree is a great bearer, healthy and vigorous, and succeeds well as a standard.

PASSE COLMAR (*Beurré d'Argenson; Cellite; Chapman's; Chapman's Passe Colmar; Colmar Bonnet; Colmar Doré; Colmar Épineux; Colmar Gris; Colmar d'Hardenpont; Colmar Preul; Colmar Souveraine; Fondante de Panisel; Fondante de Mons; Gambier; Marotte Sucré; Passe Colmar Doré; Passe Colmar Épineux; Passe Colmar Gris; Précel; Présent de Malines; Preul; Pucelle Condesienne; Régentine; Roi de Bavière; Souverain; Souverain d'Hiver*).—Fruit, medium sized; obovate or obtuse pyriform. Skin, smooth, lively green at first, but changing to a fine uniform deep lemon-yellow, with a tinge of brownish red next the sun, and strewed with numerous brown dots and a few reticulations of russet. Eye, open, with dry, erect, rigid segments, and set in a wide shallow basin. Stalk, varying from three-quarters to an inch and a half long, set in a small sheath-like cavity. Flesh, yellowish white, fine-grained, very juicy, buttery, and melting, and of a rich, sweet, vinous and aromatic flavour.

A dessert pear of the best quality; ripe during November and December.

The tree is very vigorous, healthy, and hardy, and an excellent bearer as a standard. It forms a handsome pyramid, and requires to be grown in a rich, warm soil, otherwise the flesh is crisp and gritty. In exposed situations it requires a wall.

This is of Belgian origin, and supposed to have been raised by M. Hardenpont, of Mons, in Hainault, in 1758, and has for many years been cultivated in Belgium, under the various names given as synonyms. It was first received in this country by R. Wilbraham, Esq., of Twickenham, and by him given to a person named Chapman, a market gardener at Brentford End, Isleworth, who cultivated it extensively, and attached his own name to it. The fruit was sold for 5s. each, and the trees at 21s.

Passe Colmar Doré. See *Passe Colmar*.

Passe Colmar Épineux. See *Passe Colmar*.

Passe Colmar Gris. See *Passe Colmar*.

PASSE COLMAR MUSQUÉ.—Fruit, medium sized, two inches and three-quarters long and two inches and a half wide; obovate, even and regular in its outline. Skin, yellow, much covered with mottles and patches of pale cinnamon russet, with a patch round the stalk. Eye, open, with very short segments, set in a wide and shallow basin. Stalk, from half an inch to three-quarters long, obliquely inserted in a small cavity. Flesh, yellow, melting, juicy, sweet, and very richly flavoured, with a fine perfume.

A fruit of great excellence; ripe in the end of October and beginning

of November. The tree is not a strong but a healthy grower, and bears abundantly. It forms handsome pyramids, either on the pear or the quince.

A seedling of Major Esperen, of Malines, which first fruited about 1845.

PASSE CRASANNE.—Fruit, about medium size, two inches and a half wide and the same high; roundish-obovate or turbinate, even in its outline. Skin, entirely covered with dark brown russet, with only an indication of the yellow ground colour visible on the shaded side. Eye, rather large and open, set in a distinct depression. Stalk, three-quarters of an inch long, woody, and inserted in a small round cavity. Flesh, half melting, somewhat gritty, brisk and vinous, with a distinct aromatic flavour.

An excellent late pear; ripe from January to March.

Raised by M. Boisbunel, of Rouen, and first fruited in 1855.

PASSE MADELEINE.—This is a small oblong pear, with an uneven surface. Skin, green, covered with dots. The flesh is dry and very astringent, crisp, and without much flavour.

An early pear; ripe in August, and grown to some extent in the market-gardens round London, but it is a very worthless variety.

PASTORALE (*Musette d'Automne; Petit Rateau*).—Fruit, above medium size; pyriform. Skin, yellow, with a blush of red next the sun, and wholly covered with numerous greyish dots and markings of russet. Eye, small and open, with short rigid segments set in a slight depression. Stalk, from an inch to an inch and a half in length, fleshy at the base, and inserted in a fleshy knob on the apex. Flesh, white, tender, crisp, and half melting, and of a rich, sweet, and slightly musky flavour.

A dessert pear; in use from November to February. The tree is a strong grower and an abundant bearer; succeeds well as a standard, and must be grown on the pear in preference to the quince. It requires a light warm soil, not too moist, otherwise it is harsh and austere.

Pastorale d'Hiver. See *Easter Beurré*.

Paternoster. See *Vicar of Winkfield*.

Du Patre. See *Easter Beurré*.

PAUL THIELENS.—Fruit, large, three inches and a half long and two and three-quarters wide; obovate, inclining to oblong, even in its outline. Skin, smooth and shining, pale yellow, with a slight blush and a few streaks of red next the sun, the whole strewed with russet and green dots on the shaded side, and with pale crimson ones on the other. Eye, large and open, set in a shallow depression. Stalk, about an inch long, green, thick, and fleshy, inserted without depression. Flesh, white, tender, fine-grained, juicy and sweet.

Of no great merit. Blets and rots at the core in the last week of September.

PEACH (*Pêche*).—Fruit, medium sized or large ; irregularly oval or roundish. Skin, smooth, greenish yellow, with a blush of red on the side next the sun, and covered with patches and dots of russet. Eye, open, set in a shallow bossed basin. Stalk, an inch or more long, not depressed. Flesh, yellowish white, fine-grained, and very melting, very juicy, sugary, vinous, and with a delicious perfume.

An excellent early pear ; ripe in the middle and end of August.

It was raised by Major Esperen, of Malines, in 1845.

Pêche. See *Peach*.

PENGETHLEY.—Fruit, medium sized ; obovate, inclining to oval. Skin, pale green, covered with dark dots, and becoming yellow as it ripens. Eye, large and open, set in a shallow depression. Stalk, long and slender, curved, and set in an uneven cavity. Flesh, coarse-grained, crisp, very juicy and sweet.

Ripe in March.

PEPIN SUCRÉ.—Fruit, small, two inches wide and an inch and three-quarters high ; round, bergamot-shaped, a little uneven and bossed in its outline. Skin, quite smooth, at first of a bright grass-green and then changing as it ripens to a clear pale straw colour, with an occasional tinge of brown on the side exposed to the sun. Eye, open, with short erect segments set in a wide basin, which is rather deep. Flesh, yellowish, crisp, coarse-grained, juicy, sweet, and with a sort of musky aroma.

An early pear of no great merit ; ripe in the last week of August.

I received this from M. Papeleu in 1847.

Perdreau. See *Early Rousselet*.

Perdreau Musqué. See *Early Rousselet*.

Petit Beurré d'Hiver. See *Besi de Caissoy*.

Petit Blanquet. See *Small Blanquet*.

Petit Certeau. See *Bellissime d'Automne*.

Petit Fertile. See *Ah! Mon Dieu*.

PETIT MUSCAT (*Little Muscat ; Sept-en-gueule*).—Fruit, small, produced in clusters ; turbinate. Skin, at first yellowish green, changing as it ripens to bright yellow, and covered with dull dark red next the sun, dotted all over with numerous brown dots. Eye, open, with long acuminate and reflexed segments, not depressed. Stalk, an inch or more long, inserted without a cavity. Flesh, yellowish white, half melting, sweet and musky.

One of the earliest, of dessert pears ; ripe the end of July. Tree, strong, vigorous, an abundant bearer, and succeeds well either on the pear or quince.

Petit Oin. See *Merveille d'Hiver*.

Petite Orange. See *Orange Musquée*.

Petit Râteau. See *Pastorale*.

Petit St. Jean. See *Amiré Joannet*.

De Pézénas. See *Duchesse d'Angoulême*.

Philippe Delfosse. See *Beurré Delfosse*.

PHILIPPE GOËS.—Fruit, large; obovate, uneven and undulating in its outline. Skin, very much covered with bright russet, rough to the touch, and with a greenish tinge on the shaded side. Eye, large and open. Stalk, stout and thick. Flesh, half melting, gritty, sweet, and perfumed.

An inferior pear; ripe in November and December.

Philippe de Pâques. See *Easter Beurré*.

Pickering Pear. See *Uvedale's St. Germain*.

Pickering's Warden. See *Uvedale's St. Germain*.

Pine. See *White Doyenné*.

Piper. See *Uvedale's St. Germain*.

Piquery. See *Urbaniste*.

Pistolette. See *Figue*.

PITMASTON DUCHESS.—Fruit, large and handsome, four inches and a quarter long and two inches and three-quarters wide; pyramidal, generally even or a little undulating in its outline, and sometimes rather prominently bossed. Skin, smooth and fine, of a pale lemon colour, thickly covered with patches of delicate cinnamon-coloured russet, with a large patch round the stalk. Eye, large and open, set in a wide depression. Stalk, about an inch long, stout, and inserted either level with the surface or in a small narrow cavity. Flesh, very tender and melting, very juicy, exceedingly rich, with a sprightly vinous flavour and delicate perfume.

A very handsome pear of the finest quality; in use from the end of October till the end of November. The tree bears freely, and is well adapted for pyramids, bushes, or espaliers. The fruit is too large for it to be grown as a standard.

The name by which this was originally known was Pitmaston Duchesse d'Angoulême, it having been raised by the late Mr. Williams, of Pitmaston, near Worcester, from crossing Duchesse d'Angoulême with Glou Morceau. Bearing no resemblance whatever to the former, it might with as much reason have been called Pitmaston Glou Morceau; and as either name would be a misapplication, I have called it simply Pitmaston Duchess, it being sufficiently meritorious to stand on its own merits, without borrowing its reputation from any other fruit.

Pitt's Calabasse. See *Calebasse*.

PIUS IX.—Fruit, large, conical, and regularly formed. Skin, of a deep, clear yellow colour, with a blush of red on the side next the sun, considerably covered with streaks and flakes of russet. Eye, open,

slightly depressed. Stalk, thick and woody, very short. Flesh, melting, juicy, sugary, and highly perfumed.

An excellent pear; ripe in September. The tree is hardy, of small habit, forms a nice pyramid, and is a good bearer.

Plomgastelle. See *Beurré d'Amanlis*.

Poire Bénite. See *Ah! Mon Dieu*.

Poire des Dames. See *Bellissime d'Automne*.

Poire Douce. See *Angélique de Bordeaux*.

Poire des Mouches. See *Orange Tulipée*.

Poire de Prince. See *Chair à Dames*.

Poire de Provence. See *Donville*.

Poire à la Perle. See *Small Blanquet*.

Poire de Rives. See *Cuisse Madame*.

POMME POIRE (*Beurré de Rackenheim; Pomoise*).—Fruit, below medium size; round, and bergamot-shaped, even and regularly formed. Skin, entirely covered with dark cinnamon-coloured russet, except on the shaded side, where there is occasionally a bare patch exposing the pea-green colour of the skin, and which is thickly covered with large russet freckles. Eye, small and open, set in a deep and round basin. Stalk, short, stout, and inserted in a rather deep and narrow cavity. Flesh, yellow, tender, and melting, very juicy. Juice, rich, sugary, and vinous, with a high perfume.

A delicious pear; ripe in the end of October, and does not keep long.

Pomoise. See *Pomme Poire*.

Portugal d'Été. See *Cassolette*.

Pound Pear. See *Black Worcester*.

Pound Pear. See *Catillac*.

Pradel. See *Vicar of Winkfield*.

Précel. See *Passe Colmar*.

PREMICES D'ECULLY.—Fruit, above medium size, three inches in diameter; round or bergamot-shaped, somewhat bossed and uneven in its outline. Skin, yellow, with here and there patches of a greenish tinge, and thickly dotted all over with brown russet dots, and small blotches of russet. Eye, small and open, with erect segments set in a deep round basin. Stalk, very short, stout, and woody, inserted without depression. Flesh, tender, melting, and very juicy, rather coarse-grained, sweet, with a thin watery, juicy, and pleasant flavour.

A second-rate pear; ripe in the last week of September.

Raised at Ecully, near Lyons, by M. Luizet.

PREMIER.—Fruit, above medium size, three inches and a quarter.

long and two inches and a quarter wide ; oblong, terminating abruptly and blunt at the stock, undulating in its outline and contracted with a waist in the middle. Skin, covered with cinnamon-coloured russet. Eye, open, with short stout erect segments, set even with the surface. Stalk, an inch and a quarter long, set in an open cavity. Flesh, half-melting, very juicy, sweet, and brisk, with a flavour resembling a pine apple.

A good pear ; ripe in November.

Raised at the Royal Garden, Frogmore, and first exhibited in 1871.

Présent de Malines. See *Passe Colmar*.

Présent Royal de Naples. See *Beau Présent d'Artois*.

Preul. See *Passe Colmar*.

PRÉVOST.—Fruit, rather large, roundish-oval. Skin, clear golden yellow, with a bright red blush on the exposed side, and marked with flakes of russet. Eye, open, not deeply sunk. Stalk, about an inch long. Flesh, fine-grained, half-melting, and half-buttery, pretty juicy, and highly aromatic.

A good late pear ; ripe from January to April, but unless grown in a warm soil and situation it rarely attains the character of a melting fruit.

PRINCE ALBERT.—Fruit, medium sized ; pyriform. Skin, smooth, of a deep lemon-yellow colour, and frequently with a blush of red next the sun. Eye, small and open, set in a shallow basin. Stalk, an inch long, not depressed. Flesh, yellowish white, melting, juicy, sugary, and richly flavoured.

An excellent pear ; in use from February till March. The tree is a hardy and vigorous grower, and forms a handsome pyramid.

Prince Camille de Rohan. See *Camille de Rohan*.

Prince de Ligne. See *Figue*.

Prince's Pear. See *Chair à Dames*.

Princesse. See *Muscat Robert*.

Princesse de Parme. See *Marie Louise*.

PRINCESSE CHARLOTTE.—Fruit, medium sized ; obovato-turbinate, rather undulating in its outline. Skin, yellow, thickly dotted and freckled with cinnamon russet in the shade, and with a warm orange glow on the side next the sun. Eye, very large, open, and clove-like. Stalk, an inch long, straight and woody, inserted in a round narrow cavity. Flesh, crisp, like that of *Passe Colmar*, juicy, rich, and sugary, and with a fine aroma.

A first-rate pear, evidently of the *Passe Colmar* race, but quite distinct from that variety ; ripe in the end of November, and in use till the end of December.

Princesse Conquête. See *Princess of Orange*.

PRINCESS OF ORANGE (*Princesse Conquête*; *Princesse d'Orange*).—Fruit, medium sized; roundish turbinate. Skin, lemon-yellow, but so entirely covered with reddish brown russet as to leave none of the ground colour visible, and with more of an orange tinge next the sun. Eye, small and open, set in a shallow depression. Stalk, an inch long, inserted in a small round cavity. Flesh, yellowish, crisp, and juicy, with a fine sugary and slightly sub-acid flavour.

A dessert pear of good quality; ripe in October. The tree is a strong grower, hardy, and a good bearer as a standard, and succeeds well on the quince.

PROFESSOR BARRAL.—Fruit, very large; bergamot-shaped, uneven and bossed on its surface. Skin, deep yellow, thickly strewed with dots of rough russet, and with a tinge of red next the sun. Eye, small and open, placed even with the surface. Stalk, half an inch long, stout, and inserted in an open cavity. Flesh, melting, juicy, richly flavoured.

A handsome dessert pear, of good quality; in use during October and November.

PROFESSOR DU BRIEUL.—Fruit, medium sized, three inches and a quarter long and two and a half wide; obovate, uneven and undulating in its outline. Skin, greenish yellow, thickly dotted with russet, and with a tinge of red next the sun. Eye, small and open, level with the surface. Stalk, half an inch long, stout, inserted without depression. Flesh, half-melting, very juicy, with a rich sprightly flavour and a musky perfume.

An excellent early pear; ripe in the beginning of September.

Raised at Rouen, and named in honour of M. Alph. du Brieul, Professor of Arboriculture in Paris.

Prunai. See *Cassolette*.

Pucelle Condesienne. See *Passe Colmar*.

Pucelle de Xaintogne. See *Chat Brûlé*.

Pucelle de Xaintogne. See *Muscat Robert*.

Pyrole. See *Jaminette*.

Queen's. See *Muscat Robert*.

DE QUENTIN.—Fruit, small; roundish-oval, somewhat of the shape of a swan's egg. Skin, smooth and rather shining, greenish yellow in the shade, and with a brownish red tinge on the side next the sun; strewed all over with large green russet dots, and with a patch of brown russet round the eye and the stalk. Flesh, yellowish, fine-grained, tender, and melting, with a rich and rather honied flavour.

A first-rate pear; ripe in October.

De Quessooy. See *Besi de Caissoy*.

RAMEAU (*Surpasse Reine*).—Fruit, large; oblong-oval, and uneven

in its outline. Skin, lemon-yellow, mottled and dotted with russet. Eye, open, slightly depressed. Stalk, about an inch long, not depressed. Flesh, yellowish, half-melting, juicy, sweet, and perfumed.

An inferior pear; in use from January till March.

Rateau. See *De Livre*.

Red Achan. See *Achan*.

RED DOYENNÉ (*Doyenné d'Automne*; *Doyenné Crotté*; *Doyenné Galleux*; *Doyenné Gris*; *Doyenné Jaune*; *Doyenné Rouge*; *Doyenné Roux*; *Grey Doyenné*; *Neige Grise*; *St. Michel Doré*; *St. Michel Gris*).—Fruit, medium sized; obovate, very much resembling in shape the *Doyenné Blanc*. Skin, yellowish green, but entirely covered with thin, smooth, cinnamon-coloured russet, so that none of the ground colour is visible, and sometimes it has a tinge of brownish red next the sun. Eye, small and closed, set in a shallow depression. Stalk, three-quarters of an inch long, curved, and inserted in a narrow rather deep cavity. Flesh, white, tender, melting, and buttery, of a refreshing, rich, and delicious flavour.

An excellent dessert pear; ripe in the end of October, and keeps much better than the *Doyenné Blanc*. The tree is not a very strong grower, but healthy and a good bearer, either on the pear or quince stock. It may be grown either against a wall or as a standard, but the fruit is preferable from a wall. It will be found advantageous to gather the fruit before it is ripe, as it will then keep much longer.

This variety is supposed to have first emanated from the garden of the Chartreux at Paris, about the middle of the last century.

RED ORANGE (*Orange Rouge*).—Fruit, medium sized; roundish, or roundish turbinate. Skin, smooth, bright green at first, changing to yellowish green, and entirely covered on one side with beautiful deep red, thickly covered with greenish dots on the shaded side, and brownish red next the sun. Eye, small and open, with acute segments, and set in a wide and rather deep basin. Stalk, three-quarters of an inch long, set in a small cavity, with frequently a fleshy prominence on one side of it. Flesh, white, crisp, and very juicy, with a pleasant sugary and musky flavour.

A dessert pear; ripe in the end of August, but must be gathered before it ripens on the tree, otherwise it becomes mealy. The tree is vigorous either on the pear or quince, but is subject to canker; an abundant bearer, and succeeds well as a standard.

Regentin. See *Passe Colmar*.

À la Reine. See *Muscat Robert*.

REINE DES POIRES.—Fruit, medium sized; obovate. Skin, smooth, pale yellow, and dotted with russet on the shaded side, and bright red next the sun. Eye, small and open, placed in a small, irregular basin. Stalk, an inch long, inserted in a small cavity. Flesh, yellowish, tender, juicy, and sweet.

Ripe in October.

RETOUR DE ROME.—Fruit, above medium size, three inches and a quarter long and two inches and a half wide ; pyriform, even and handsome in its shape. Skin, of a rough appearance, though not so to the touch ; of a dull greenish grey colour, and much covered with large russet specks the size of a pin's head. Eye, very small and open, with small acute segments set in a shallow basin. Stalk, slender, curved, pale brown, woody, three-quarters of an inch long, inserted without depression on the narrow apex of the fruit, to which it is attached by fleshy folds. Flesh, fine-grained, melting, very juicy, with a rich and sprightly vinous flavour and a delicate aroma.

An excellent pear ; ripe in the end of October.

I received this from M. Papeleu, of Wetteren, in 1847, and it is quite distinct from Nouveau Poiteau, with which some pomologists have found it synonymous.

RIVERS.—Fruit, medium sized ; turbinate, regular in its outline. Skin, greenish, almost entirely covered with bright brown russet. Eye, open, slightly depressed in a plaited basin. Stalk, very short, slender, and inserted quite on the apex of the fruit. Flesh, very melting, juicy, with a rich vinous flavour and a delicate musky perfume.

An excellent early pear ; ripe in September.

It was raised by M. André Leroy, of Angers, and was named as a compliment to Mr. Thomas Rivers, of Sawbridgworth.

ROBERT HOGG.—Fruit, large, three inches and a half long and nearly three inches wide ; short obovate, widest towards the crown. Skin, rather deep green, much covered with fawn-coloured mottles of russet and small grey dots. Eye, open, pretty much depressed. Stalk, very short, somewhat obliquely inserted in a slight depression by the side of a fleshy swelling. Flesh, fine-grained, very melting and juicy, richly flavoured, aromatic, and with an agreeable acidity.

A dessert pear of the finest quality ; in use in September and October. The tree is an excellent bearer.

This was raised by M. André Leroy, of Angers, and produced its first fruit in 1868, when M. Leroy did me the honour to associate my name with it, and which I regard as a graceful acknowledgment of a friendship which has existed for upwards of thirty years.

Roberts' Keeping. See *Easter Bergamot*.

ROBINE (*Royale d'Été*).—Fruit, below medium size ; roundish turbinate, like a small Bergamot. Skin, at first bright green, but becoming paler and of a yellowish tinge as it ripens, and dotted with brown dots. Eye, open, with long reflexed acuminate segments, and set in a small rather shallow cavity. Stalk, an inch and a quarter long, inserted in a very small sheath-like cavity. Flesh, white, crisp, rather dry, and of a musky sugary flavour.

A dessert pear ; ripe in August. The tree is vigorous, and much resembles the Cassolette, and bears more freely on the quince than on the pear stock.

This I believe to be the Robine of Knoop, as well as of Duhamel ; but Knoop gives Muscat d'Averat, Muscat d'Août, and Aurate, as synonymes, which is an

error. Hitt has also made the same mistake, although his description is that of the Robine. The Robine of Gibson, which he says is the same as that of Tournefort, is a very different pear from this, being larger and pyramidal, and from its ripening in October is in all probability the Robin of the *Jardinier Français*.

Rochefort. See *Tonneau*.

Roi de Bavière. See *Passe Colmar*.

Roi Jolimont. See *Doyenné d'Été*.

Roi Louis. See *Large Blanquet*.

Roi de Wurtemberg. See *Glou Morceau*.

ROKEBY.—Fruit, small and obovate. Skin, shining, bright lemon-yellow in the shade, and with a crimson cheek next the sun. Eye, very small and closed. Stalk, very short. Flesh, very juicy and coarsely flavoured.

An inferior pear; ripe in the beginning of September, and which rots at the core while the exterior is yet sound.

Romische Angelikabirne. See *Angélique de Rome*.

RONDELET.—Fruit, below medium size; roundish. Skin, greenish yellow, considerably covered with very fine and smooth pale brown russet, having an orange tinge next the sun, and speckled with large grey dots. Eye, generally wanting. Stalk, an inch long, inserted in a narrow cavity. Flesh, fine-grained, buttery and melting, very juicy, rich, sugary, and with a powerful perfume of musk.

A most delicious pear; ripe in the beginning and middle of November. The tree is quite hardy, an excellent bearer, and succeeds well as a standard or pyramid.

Ronville. See *Martin Sire*.

Rose. See *Summer Rose*.

ROSTEITZER.—Fruit, small, or below medium size; pyriform. Skin, yellowish green, with reddish brown on the exposed side. Eye, open, set in a shallow plaited basin. Stalk, an inch and a half long, not depressed. Flesh, melting, very juicy, sugary, vinous, and aromatic.

A first-rate early pear; ripe in the end of August and beginning of September.

I received this from Messrs. Aug. Nap. Baumann, of Bolwyller, near Mulhausen, in 1845.

Rothe Bergamotte. See *Bergamotte Rouge*.

Rothpunctirte Liebesbirne. See *Ah! Mon Dieu*.

ROUSSE LENCH.—Fruit, large, three inches and three-quarters long and two inches and a half wide; oblong oval or pyriform, uneven and undulating in its outline. Skin, pale green, changing to lemon-yellow, with a slight russet covering. Eye, large and open, like that of a Jargonelle. Stalk, an inch and a quarter long, inserted without

depression. Flesh, yellow, buttery, juicy, sugary, and pretty well flavoured.

Ripe in January and February.

ROUSSELET ENFANT PRODIGUE.—Fruit, above medium size ; obovate, somewhat bossed and undulating in its outline. Skin, clear deep green, considerably covered with smooth brown russet. Eye, large and open, with leaf-like segments, set in a round, deep, and uneven basin. Stalk, half an inch long, stout and woody, obliquely inserted in a wide shallow depression. Flesh, greenish white, half-melting, coarse-grained, with an abundant cold, brisk, sweet juice and a slight aroma, similar to that of Seckle.

An excellent pear, with a fine acidulous flavour ; ripe in October. The tree is hardy, a good bearer, and forms a handsome pyramid.

Rousselet Hâtif. See *Early Rousselet*.

Rousselet d'Hiver. See *Winter Rousselet*.

Rousselet Jamin. See *Heliote Dundas*.

ROUSSELET DE JONGHE.—Fruit, small, curved ; obovate, uneven and irregular in its outline. Skin, smooth, and of an uniform lemon-colour. Eye, very large and open, set even with the surface. Stalk, upwards of an inch long, curved, fleshy at the base, and united to the fruit by fleshy folds, without any cavity. Flesh, yellow, fine-grained, firm, melting and juicy, with a very rich sugary flavour.

A delicious pear, the rich flavour of which compensates for its small size ; ripe in November and December.

ROUSSELET DE MEESTRE.—Fruit, large ; obtuse-pyriform or pyramidal. Skin, smooth and shining, of a golden-yellow colour, thickly dotted all over with large brown russet freckles. Eye, open, set in a wide, flat basin. Stalk, an inch and a half long, not depressed. Flesh, half buttery, firm, pretty juicy, and well flavoured, but with nothing to recommend it.

Ripe in October and November.

Rousselet Musqué. See *Rousselet de Rheims*.

Rousselet Petit. See *Rousselet de Rheims*.

ROUSSELET DE RHEIMS (*Rousselet Musqué ; Rousselet Petit*).—Fruit, small ; pyriform, and rounded at the apex. Skin, green, changing to yellow at maturity, and thickly covered with grey russet specks, tinged with brown next the sun. Eye, small and open, slightly depressed. Stalk, an inch long, thick, and not depressed. Flesh, half melting, rich, sugary, and highly perfumed.

One of the oldest and best early pears. Ripe in September, but does not keep long.

ROUSSELET DE RHEIMS PANACHÉ.—This is in every respect similar to the preceding, of which it is a bud sport ; except that the leaves and fruit are striped with yellow and green.

ROUSSELET DE STUTTGARDT (*Chevriers de Stuttgart ; De Stuttgart ; Stuttgardter Gaishirtenbirn*).—Fruit, medium sized ; pyriform or pyramidal. Skin, yellowish green, with brownish red on the side next the sun, and strewed with dots. Eye, open, set in a shallow basin. Stalk, upwards of an inch long, inserted without depression. Flesh, half melting, very juicy and sugary, with a rich and perfumed flavour.

A good early pear ; ripe in September. The tree is an excellent bearer, and forms a handsome pyramid.

ROUSSELINE.—(*Muscat à long Queue de la Fin d'Automne ; Muscat à long Queue d'Automne ; Long-stalked late Autumnal Muscat*).—Fruit, below medium size ; pyriform, inclining to obovate, very swollen in the middle, narrowing obtusely towards the eye and more gradually towards the stalk. Skin, smooth, pale lively green at first, and changing to greenish yellow, and covered with fine shining deep red next the sun, and strewed with grey dots. Eye, small, partially closed, and set in a shallow and plaited basin. Stalk, an inch and a half to two inches long, inserted in a small round cavity. Flesh, yellowish white, very juicy and melting, with a fine sugary and musky flavour.

A dessert pear ; ripe in November. Tree, healthy and vigorous, succeeds well as a standard either on the pear or quince, and is a good bearer.

According to De Quintinye its original name was *Muscat à long Queue de la fin d'Automne*. From its similarity to the *Rousselet*, it was changed to *Rousseline*.

Rousette d'Anjou. See *Besi de Quessoy*.

Royal d'Angleterre. See *Uvedale's St. Germain*.

Royal Tairlon. See *Easter Bergamot*.

Royale. See *Summer Franc Réal*.

Royale d'Été. See *Robine*.

ROYALE D'HIVER (*Spina di Carpi*).—Fruit, large ; obtuse turbinate. Skin, smooth, of a fine bright green, changing to lemon-yellow on the shaded side, and covered with fine bright red, with a few faint streaks on the side next the sun, and strewed with reddish brown dots. Eye, small and open, with long acuminate segments, and set in a considerable depression. Stalk, an inch and a half long, slender and curved, and somewhat obliquely inserted in a small sheath-like cavity. Flesh, white, crisp, and juicy, with a sweet musky flavour.

A dessert pear ; ripe from December to July. Tree, not a vigorous grower, and, though it will succeed as a standard, produces fruit more rich and melting when grown against a wall. It does not succeed well on the quince.

Sabine d'Hiver. See *Jaminette*.

Saffran d'Automne. See *Spanish Bon Chrétien*.

Saffran d'Été. See *Summer Bon Chrétien*.

Sageret. See *Bergamotte Sageret*.

Sara. See *Bergamotte de Hollande*.

ST. ANDRÉ.—Fruit, medium sized; oblong-obovate. Skin, greenish yellow, strewed all over with russet and green dots. Eye, clove-like. Stalk, an inch long, obliquely inserted. Flesh, yellowish white, very tender, buttery, and melting, sweet, but with a thin watery juice.

A second-rate pear; ripe in October.

ST. DENIS.—Fruit, small; turbinate and uneven in its outline. Skin, pale yellow, with a crimson cheek, and thickly dotted with crimson dots. Eye, open, set in a shallow basin. Stalk, an inch and a half long, not depressed. Flesh, half melting, very juicy and sweet, with a fine aroma.

A nice early pear; ripe in August and September.

ST. GERMAIN (*Arteloire; Inconnue la Fare; Lafare; St. Germain Gris; St. Germain d'Hiver; St. Germain Jaune; St. Germain Vert*).—Fruit, large, three inches and a half long and two and a half wide; oblong obovate, rather irregular in its outline, caused by prominent unequal ribs extending from the eye a considerable length of the fruit. Skin, at first deep lively green, changing as it ripens to pale greenish yellow, and thickly covered with small brownish grey dots, and sometimes markings of russet. Eye, small and open, with erect, broad, and rigid segments, set in a narrow, irregular, and rather shallow depression. Stalk, an inch long, curved, and inserted rather obliquely without depression, with swollen protuberances at the base. Flesh, white and gritty, but very juicy, buttery, and melting, and with a sprightly, refreshing, sugary, and perfumed flavour.

An old and highly-esteemed dessert pear; in use from November to January. The tree is healthy, and, though not large, is a good grower, and hardy. It requires to be grown against a wall in this country, and thrives best in a light, warm, sandy loam, when the fruit is produced in the highest perfection; but if grown in a cold, moist situation, it is gritty and worthless.

This is an old and favourite French pear, and has been for so many years cultivated in this country as to be as familiarly known as any native variety. It was discovered as a wilding growing on the banks of the river La Fare, near St. Germain, but at what period I have not been able to ascertain. It seems to have first become known about the same time as the Chaumontel, being mentioned by Merlet in 1690, and not in the *Jardinier Français* of 1653. At the time Merlet described it he says, "Although it has been grafted with all possible care, its wood still inclines to be thorny," a character which it would possess in its early youth, but which it has now lost.

St. Germain d'Été. See *Summer St. Germain*.

St. Germain Gris. See *St. Germain*.

St. Germain d'Hiver. See *St. Germain*.

St. Germain Jaune. See *St. Germain*.

St. Germain de Martin. See *Summer St. Germain*.

ST. GERMAIN PANACHÉ.—This is a bud sport from the *St. Germain*, and differs from it in no other respect than in having the fruit beautifully striped with bands of green and yellow. I received it in 1845 from Messrs. Baumann, of Bolwyller.

St. Germain Vert. See *St. Germain*.

ST. GHISLAIN.—Fruit, medium sized; obtuse pyriform or turbinate. Skin, smooth, clear yellow, with a slight greenish tinge, dotted with green and grey dots, and with a blush of red next the sun. Eye, open, with long flat segments in a very shallow depression. Stalk, from an inch to an inch and a half long, curved, and at its junction with the fruit encircled with several fleshy rings. Flesh, white, very juicy and melting, with a rich, sweet, and vinous flavour.

An excellent dessert pear of first quality; ripe in September. The tree is very vigorous and hardy, and bears well as a standard.

This excellent early pear was raised at St. Ghislain, near Jemappes, in Belgium, and was first distributed by Dr. Van Mons.

St. Jean. See *Amiré Joannet*.

St. Jean Musqué. See *Muscat Robert*.

St. Jean Musqué Gros. See *Muscat Robert*.

St. John's Pear. See *Amiré Joannet*.

St. Lambert. See *Jargonelle*.

St. Laurent. See *Bassin*.

ST. LÉZIN.—Fruit, very large; pyriform. Skin, of a dull greenish yellow colour, covered with flakes of russet. Eye, open, set in a deep furrowed basin. Stalk, two inches long, not depressed. Flesh, firm, crisp, juicy, and sweet.

A stewing pear; in use during September and October.

St. Marc. See *Belle de Thouars*.

St. Marc. See *Urbaniste*.

St. Martial. See *Angélique de Bordeaux*.

St. Martin. See *Winter Bon Chrétien*.

St. Michel. See *White Doyenné*.

ST. MICHEL ARCHANGE.—Fruit, above medium size; obovate. Skin, smooth and shining, of a golden yellow colour, speckled with crimson on the shaded side, and with a bright crimson cheek on the side next the sun. Eye, small and half open, with erect segments, set in a narrow depression. Stalk, half an inch to an inch long, not depressed. Flesh, yellowish white, tender, melting, and juicy, with a sugary juice and a very agreeable perfume.

A very excellent and beautiful pear, covered with crimson dots like Forelle; ripe in the end of September.

This is a very old pear, having originated some time in the last century in the neighbourhood of Nantes; but it is only of late years that it has been introduced to this country.

St. Michel Doré. See *Red Doyenné*.

St. Michel Gris. See *Red Doyenné*.

St. Michel d'Hiver. See *Doyenné d'Alençon*.

St. Nicholas. See *Duchesse d'Orléans*.

St. Samson. See *Jargonelle*.

SALVIATI.—Fruit, medium sized; roundish. Skin, smooth, deep waxen yellow, mottled with russet spots, and a tinge of red next the sun. Eye, small and open, set in a slight depression. Stalk, an inch and a half long, slender, and inserted in a small cavity. Flesh, tender, sweet, and highly perfumed.

A dessert pear, which is also used in France to make ratafia; ripe in August and September. The tree is healthy, a vigorous but slender grower; bears well as a standard, but does not succeed on the quince.

SANGUINOLE (*Sanguinole de Royder, Musquee, ou Africaine; Sang Rouge; Grenade; Sanguinole Rouge; Sanguinole d'Été*).—Fruit, medium sized; turbinate. Skin, smooth, green at first, but changing to yellowish green, and dotted with grey dots on the shaded side, and pale brownish red next the sun. Eye, very large, set in a rather deep basin. Stalk, an inch long, inserted in a small cavity. Flesh, red, crisp, juicy, with a sweet and rather insipid flavour.

A dessert pear, remarkable only for the colour of its flesh; ripe in August and September. The tree bears well as a standard, is healthy and vigorous, and succeeds either on the pear or quince.

It is a very old pear, and has been known for some centuries. The earliest notice of it in this country is by Rea, unless the "Blood Red Pear" of Parkinson be the same.

SANS PEAU (*Skinless; Fleur de Guignes*).—Fruit, below medium size; pyriform. Skin, very thin, smooth, pale greenish yellow, with slight marks of red next the sun. Eye, open, with long acuminate segments, and set in a shallow basin. Stalk, an inch long, slender and curved, inserted in a small cavity. Flesh, white, very juicy, and melting, with a sweet and aromatic flavour.

A nice little summer dessert pear; ripe in August and September. The tree is a good grower and an excellent bearer, succeeds well as a standard, and may be grown either on the pear or quince stock.

Sans Peau d'Été. See *Sans Peau*.

SARRAZIN.—Fruit, medium sized; oblong obovate, widest about the middle, and narrowing to both extremities. Skin, at first lively

green, changing to pale yellow on the shaded side, and reddish brown next the sun. Eye, not depressed. Stalk, half an inch long, stout, and inserted without depression. Flesh, white, crisp, rich, sugary, and slightly perfumed.

A dessert pear when well ripened, but generally used for culinary purposes ; ripe in April.

Satin. See *Lansac*.

Scotch Bergamot. See *Hampden's Bergamot*.

Scot's Cornuck. See *Charnock*.

Schnabelbirne. See *Bequesne*.

Schweitzerbergamotte. See *Bergamotte Suisse*.

SECKLE (*New York Red-cheek ; Shakespear ; Sicker ; Lammas* of the Americans).—Fruit, small ; obovate, regularly and handsomely shaped. Skin, at first dull brownish green, changing as it ripens to yellowish brown, with bright red on the side exposed to the sun. Eye, small and open, with very short segments, and not at all depressed. Stalk, half an inch long, inserted in a small narrow depression. Flesh, buttery, melting, and very juicy, with a rich and unusually powerful aromatic flavour.

One of the most valuable dessert pears, surpassing in richness any other pear in cultivation ; it is ripe in October. The tree is very hardy and vigorous, an abundant bearer, and succeeds well as a standard.

The Seckle Pear is of American origin, and is first noticed by Coxe, an American pomologist in his "View of the Cultivation of Fruit Trees." It was sent to this country in 1819 by Dr. Hosack of Philadelphia, along with several other fruits, to the garden of the Horticultural Society. The original tree is still in existence, and is growing in a meadow in Passyunk township, about a quarter of a mile from the Delaware, opposite League Island, and about three miles and a half from Philadelphia. It is over a hundred years old, and about thirty feet high. The diameter of the trunk, at a foot from the ground, is six feet ; and five feet from the ground it is four feet nine inches. The trunk is hollow and very much decayed ; the bark, half way round, to the height of six feet, is entirely gone ; and so far has the progress of decay advanced, that, it is feared, in a few more years the tree will have ceased to exist. There are, however, young suckers growing from the root, by which the original stock will be preserved ; but it is to be regretted that some means were not taken to preserve the original tree, as by a very simple process of plastering up the decayed portion the progress of decay might be arrested. The property on which the tree stands belonged in 1817, according to Coxe, to Mr. Seckle (not Seckel) of Philadelphia, and hence the origin of the name. Downing says, "The precise origin of the Seckel Pear is unknown. The following *morceau* of its history may be relied on as authentic, it having been related by the late venerable Bishop White, whose tenacity of memory is well known. About 1765, when the Bishop was a lad, there was a well-known sportsman and cattle-dealer in Philadelphia, who was familiarly known as 'Dutch Jacob.' Every season, early in the autumn, on returning from his shooting excursion, Dutch Jacob regaled his neighbours with pears of an unusually delicious flavour, the secret of whose place of growth, however, he would never satisfy their curiosity by divulging. At length, the Holland Land Company, owning a considerable tract south of the city, disposed of it in parcels, and Dutch

Jacob then secured the ground on which his favourite pear-tree stood—a fine strip of land near the Delaware. Not long afterwards it became the farm of Mr. Seckel, who introduced this remarkable fruit to public notice, and it received his name."

We have thought proper to adopt the orthography of the name as given by Coxe, in opposition to that of the Horticultural Society's Catalogue, which Downing follows; because Coxe resided at Philadelphia, and must have known whether it was *Seckle* or *Seckel*; and as the only reason assigned for altering it is, that it is supposed Mr. Seckle was of German descent, and there is no name known among the Germans spelt *Seckle*. In our opinion, this is not a sufficient plea for the alteration, in opposition to the authority of Coxe.

Seigneur. See *Fondante d'Automne*.

Seigneur. See *White Doyenné*.

Seigneur d'Esperen. See *Fondante d'Automne*.

Seigneur d'Hiver. See *Easter Beurré*.

Sept en Gueule. See *Petit Muscat*.

SERRURIER (*Serrurier d'Automne*; *Neuve Maison*).—Fruit, large, three inches and a quarter long and two inches and a half wide; pyramidal, even and regularly formed. Skin, smooth, of an uniform yellow colour, thickly strewed with large russet dots, and a few patches of thin russet. Eye, open, set in a narrow and round basin. Stalk, an inch or more in length, very stout, inserted in a narrow depression. Flesh, coarse-grained, melting, with a thin, somewhat vinous juice, but without much flavour.

A second-rate pear; ripe in October and November.

Raised by Van Mons about 1825, and named in compliment to his friend J. F. Serrurier, a member of the Institute of Holland, a great pomologist, and author of the "Fruitkundig Woordenboek," published in 1806.

Serrurier d'Automne. See *Serrurier*.

SEUTIN.—Fruit, medium sized; oval. Skin, yellowish, covered with flakes and dots of russet. Eye, prominent and open. Stalk, an inch and a half long. Flesh, half-melting, coarse-grained, pretty juicy and sweet.

Ripe in December and January.

Shakespear. See *Seckle*.

SHOBDEN COURT.—Fruit, below medium size; oblate, even in its outline. Skin, deep, rich yellow, with a blush of red next the sun, and covered with rough russet dots. Eye, very small, almost wanting, set in a small, round, rather deep basin. Stalk, very long and slender, inserted in a small cavity. Flesh, white, coarse-grained, juicy, briskly acid and sweet, but not highly flavoured.

A second-rate pear; ripe in January and February.

Raised by Mr. T. A. Knight, President of the Horticultural Society of London, and named by him after Shobden Court, Herefordshire, the seat of Lord Bateman.

Short's St. Germain. See *Summer St. Germain*.

Sicker. See *Seckle*.

Sieulle. See *Doyenné Sieulle*.

SIMON BOUVIER.—Fruit, below medium size; obtuse-pyriform. Skin, smooth, bright green, becoming yellowish as it ripens, and dotted and mottled with brown russet. Eye, small, placed in a slight depression. Stalk, three-quarters of an inch long, slightly curved, and inserted without depression. Flesh, white, tender, and melting, rich, sugary, and finely perfumed.

An excellent pear; ripe in September.

SINCLAIR (*Sinclair d'Été*).—Fruit, large, three inches and a quarter wide and three inches and a half long; long turbinate, very wide at the crown and tapering abruptly to the stalk by deep concave curves to a narrow point, even and symmetrical in shape. Skin, smooth, fine clear lemon-yellow, with a faint blush of red next the sun. Eye, open, with small erect segments set in a wide saucer-like basin. Stalk, an inch long, fleshy in the lower part, where it gradually widens out into the surface of the fruit. Flesh, fine-grained, buttery, melting, with a rich vinous flavour and a fine musky perfume.

An excellent pear; ripe during October.

This was raised by Van Mons, and named in honour of Sir John Sinclair, the eminent Scotch agriculturist.

Six. See *Beurre Six*.

Skinless. See *Sans Peau*.

SMALL BLANQUET (*Poire à la Perle; Petit Blanquet*).—Fruit, small; obtuse pyriform. Skin, smooth, shining, and appearing transparent; pale yellow, almost white, or of a pearl colour, from which the name of à la Perle is derived. Eye, large for the size of the fruit, open and not depressed. Stalk, about half an inch long, inserted by the side of a fleshy lip. Flesh, white, crisp and juicy, with a sweet musky flavour.

A dessert pear; ripe in August. The tree is not vigorous, but hardy and a good bearer; succeeds well as a standard either on the pear or quince.

Knoop gives Petit Blanquet as a synonyme of his Vroeghe Suckery, but it is not the Petit Blanquet of Duhamel.

Small Winter Beurré. See *Besi de Quessoy*.

Snow. See *White Doyenné*.

Soldat Esperen. See *Soldat Laboureur*.

SOLDAT LABOUREUR (*Soldat Esperen*).—Fruit, large, three inches and three-quarters long and three inches wide; oblong obovate, narrowing from the bulge both towards the eye and the stalk. Skin, pale lemon-yellow, marked here and there with tracings of russet, and completely covered with minute russet dots. Eye, large, slightly

closed, with long acuminate segments, and placed in a shallow depression. Stalk, an inch long, inserted by the side of a fleshy swelling in a narrow cavity. Flesh, yellowish white, buttery, melting, and very juicy, rich and sugary, having somewhat of the flavour of the Autumn Bergamot.

A very excellent pear ; ripe in November.

SOPHIE DE L'UKRANIE.—Fruit, rather large ; obovate, even and regular, in shape somewhat resembling White Doyenné. Skin, pale yellow, covered with minute dots on the shaded side, and with a tinge of warm orange next the sun. Eye, open, set in a deep basin. Stalk, an inch long, woody, obliquely inserted. Flesh, neither melting nor juicy, only sweet.

An inferior pear, which blets in November.

Soppige Groentje. See *Bergamotte d'Automne*.

SOUVENIR DU CONGRÈS.—Fruit, large, three inches and a half long and two inches and three-quarters wide, and often much larger ; oblong obovate, uneven and undulating in its outline. Skin, considerably covered with smooth cinnamon-coloured russet, with here and there patches of the yellow ground colour exposed ; on the side next the sun there are streaks of bright crimson and a warm glow of russet. Eye, large and open, deeply set. Stalk, an inch or more long, very stout, inserted either in a pretty deep cavity or on the end of the fruit in a slight one. Flesh, yellowish white, tender, very juicy and melting, with a rich vinous flavour and musky aroma.

A very handsome and excellent pear ; ripe in the end of August and beginning of November. It has a great resemblance to Williams' Bon Chrétien, but is quite a distinct fruit.

Souverain. See *Passe Colmar*.

Souverain d'Hiver. See *Passe Colmar*.

SPANISH BON CHRÉTIEN (*Bon Chrétien d'Automne* ; *Bon Chrétien d'Espagne* ; *Gratioli d'Automne* ; *Gratioli de la Toussaint* ; *Saffran d'Automne* ; *Spanish Warden* ; *Vandyck*).—Fruit, large, pyriform, greenish yellow, changing to yellow at maturity, covered with cinnamon-coloured russet, and with a deep lively red cheek next the sun, strewed all over with small brown dots. Eye, small and open, with short segments. Stalk, an inch and a half long, curved, and obliquely inserted in a small cavity. Flesh, white, with a tinge of green, crisp, breaking, with a pleasant brisk flavour, and with a fine musky aroma.

A culinary pear of excellent quality ; in use from November to March. The tree is a vigorous grower and an abundant bearer. Succeeds well as a standard, and prefers the pear to the quince stock.

Spanish Warden. See *Spanish Bon Chrétien*.

Spina di Carpa. See *Royal d'Hiver*.

De Spoelbergh. See *Vicomte de Spoelbergh*.

Spring Beurré. See *Verulam*.

Staunton. See *Gansel's Bergamot*.

Stuttgardter Gaishirtenbirn. See *Rousselet de Stuttgardt*.

De Stuttgardt. See *Rousselet de Stuttgardt*.

STYRIAN (*Keele Hall Beurré*).—Fruit, large; long obovate or pyriform, even and regular in its shape. Skin, smooth and shining, of a clear citron-yellow, and covered with a brilliant vermilion cheek, which is as if varnished on the side next the sun. Eye, large, open, and clove-like, set even with the surface. Stalk, upwards of an inch long, very stout, fleshy at the base, where it is attached to the fruit, frequently surrounded with fleshy folds. Flesh, yellowish, very fine-grained, tender, buttery, melting, and unusually juicy, sweet, brisk, and with a fine Vanilla flavour.

A most delicious pear; ripe in the last week of September and beginning of October.

SUCRÉE DE HOYERSWERDA.—Fruit, rather below medium size; obtuse pyriform. Skin, thin and smooth, of a beautiful pale yellowish green, thickly dotted with rough brown and greenish russety dots, and markings of russet round the eye and near the stalk. Eye, very small, frequently without any segments, and set in a slight depression. Stalk, half an inch long, slender, inserted in a small cavity, which is sometimes as if pressed on one side by a fleshy swelling. Flesh, whitish, fine-grained, tender, very juicy and melting, with a rich, sweet, and musky flavour.

An excellent summer dessert pear; ripe in the end of August and beginning of September. The tree is hardy, a good and most abundant bearer as a standard, and succeeds well either on the pear or quince.

It was raised at Hoyerswerda, in Saxony, and is supposed to have been produced from seed of *Sucrée Vert*.

Sucrée Dorée. See *Napoléon*.

SUCRÉE VERT (*Green Sugar*).—Fruit, medium sized; roundish turbinate. Skin, pale lively green, which becomes yellowish when ripe, but still retains its green colour, dotted all over with numerous green and greyish dots, with a few slight traces of russet. Eye, small and open, with reflexed segments, and set in a wide and shallow basin. Stalk, an inch long, stout, and inserted in a small cavity, and sometimes pressed on one side by a swollen protuberance. Flesh, yellowish white, very juicy, buttery, and melting, rather gritty at the core, and with a fine, sweet, and perfumed flavour.

An excellent dessert pear; ripe in October. The tree is very hardy and very vigorous, bears abundantly as a standard, and succeeds well either on the pear or quince stock.

SUFFOLK THORN.—Fruit, medium sized; roundish turbinate.

Skin, pale lemon-yellow, covered with numerous small dots and irregular patches of pale ashy grey russet, which are most numerous on the side next the sun. Eye, very small and open, set in a deep basin. Stalk, short and stout, not deeply inserted. Flesh, yellowish white, exceedingly melting, buttery, and juicy, with a rich sugary juice, exactly similar in flavour to Gansel's Bergamot.

A most delicious pear; ripe in October. The tree is quite hardy, and an excellent bearer, forming a handsome pyramid on the pear stock.

This was raised from Gansel's Bergamot by Andrew Arcedeckene, Esq., of Clavering Hall, Suffolk.

Sugar Pear. See *Amiré Joannet*.

SUMMER ARCHDUKE (*Amiré Roux; Archduc d'Été; Brown Admiral; Grosse Ognonnet; Ognonnet Musqué*).—Fruit, medium sized; turbinate. Skin, smooth and shining, pale lively green, changing to yellowish green as it ripens, and covered with dark red next the sun, covered with numerous russet dots, and a few patches of russet. Eye, open, with short dry segments, set in a shallow depression. Stalk, about an inch long, stout, and inserted in a small cavity. Flesh, whitish, juicy, and melting, with a fine aromatic and rosewater flavour.

Ripe in the beginning of August. The tree is vigorous and hardy, a good bearer, and succeeds well as a standard.

The Summer Rose is also called *Ognonnet*.

Summer Bell. See *Windsor*.

SUMMER BERGAMOT.—Fruit, small; roundish. Skin, yellowish green, with brown red next the sun. Eye, set in a wide and shallow depression. Stalk, an inch long, inserted in a narrow cavity. Flesh, juicy, sweet, and well-flavoured, and soon becomes mealy.

A dessert pear of very ordinary merit; ripe in August.

This is not the Summer Bergamot of Miller and Forsyth, but is what is grown in the nurseries about London under that name.

SUMMER BEURÉ D'AREMBERG.—Fruit, small, two inches wide and the same high; turbinate, even and smooth in its outline. Skin, entirely covered with a thin crust of cinnamon-coloured russet. Eye, wanting segments, very deeply set in a narrow hole. Stalk, long, stout, and fleshy, curved, and inserted without depression. Flesh, yellowish, very buttery, tender, melting, and very juicy, sweet, richly flavoured, and with a musky aroma.

An excellent pear, which ripens in the middle of September.

It was raised by Mr. Rivers, of Sawbridgworth, and was sent to me in 1863, the first year in which it produced fruit.

SUMMER BON CHRÉTIEN (*Florence d'Été; Gratioli; Gratioli di Roma; Saffran d'Été*).—Fruit, large, pyriform, very irregular and bossed in its outline. Skin, yellow, with a tinge of pale red next the

sun, and strewed with green specks. Eye, small, set in an uneven, shallow basin. Stalk, two inches and a half long, curved, and obliquely inserted in a knobbed cavity. Flesh, yellow, crisp, juicy, sweet, and pleasantly flavoured.

An inferior fruit; ripe in September. The tree is tender, subject to canker, and requires a wall to bring the fruit to maturity. If grown as a bush tree, the fruit is good for culinary purposes.

SUMMER CRASANNE (*Crasanne d'Été*).—Fruit, small, roundish, and flattened. Skin, pale yellow, entirely covered with cinnamon-coloured russet. Eye, wide open, set in a shallow basin. Stalk, an inch and a half long. Flesh, half-melting, very juicy, sweet, and aromatic.

A good early pear; ripe in the end of August and beginning of September.

SUMMER DOYENNÉ (*Doyenné d'Été; Doyenné de Juillet; Jolimont; Roi Jolimont*).—Fruit, small, two inches wide and one and three-quarters high; roundish, or roundish turbinate. Skin, smooth, and wherever shaded of a clear greenish yellow, changing as it ripens to a fine lemon-yellow, and on the side next the sun covered with a red blush, and strewed with grey dots. Eye, small, half open, set in a shallow plaited basin. Stalk, three-quarters of an inch long, not depressed. Flesh, yellowish white, half melting, and very juicy, sweet and pleasantly flavoured.

An excellent early pear; ripe in the end of July, but requires to be gathered before it becomes yellow, otherwise it soon becomes mealy, and is quite insipid. The tree is hardy, and a good bearer.

The origin of this pear has caused a good deal of discussion among pomologists; but I do not see how there need be any doubt or difficulty about it. In Van Mons' catalogue, at p. 28, we find "Doyenné d'Été; par nous." In the preface this expression "par nous" is stated to signify "que ce fruit est un résultat de nos essais." This being the case, we cannot suppose that Van Mons would have claimed a fruit he did not raise. Diel acknowledges having received it from Van Mons in his *Kernobstsorten*, vol. xix.; and in his *Systematisches Verzeichniss*, 2 Fort., p. 90, he describes it under the name of *Brüsseler Sommerdechantsbirne* with the synonyme *Doyenné d'Été, V.M.* This distinction of placing Van Mons' initials in conjunction with it was, no doubt, to distinguish it from that other *Doyenné d'Été* which he had described in vol. iii., p. 39, of the *Kernobstsorten*, and which is a totally different fruit, of medium size, with no red on the sunny side, and which ripens in the end of August. This must have been raised by Van Mons at an early period, for Diel mentions it among his best pears in 1812.

SUMMER FRANC RÉAL (*Bergamotte de la Beuvrier; Beurre d'Été; Bergamotte d'Été; Coule Soif; Fin Or d'Été; Franc Réal d'Été; Great Mouthwater; Gros Micet d'Été; Grosse Mouille Bouche; Hâtiveau Blanc; Milan Blanc; Milan de la Beuvrière; Royale*).—Fruit, above medium size, two inches and a half wide, and about the same in height; turbinate. Skin, smooth, pale yellowish green, strewed with numerous brown and green dots, and tinged with brownish red next the sun. Eye, small and open, set in a small undulating basin.

Stalk, short and thick, inserted in a small cavity. Flesh, yellowish white, fine-grained, buttery and melting, rich and sugary.

An excellent early pear; ripe in September. The tree succeeds well as a standard, is a good bearer, and grows best on the pear stock.

This was at one time much grown in this country, but is now rarely met with. Miller was in error in making the Summer Bergamot of English gardens synonymous with this, and Forsyth and Lindley have equally erred in following him.

SUMMER ROSE (*Épine Rose*; *Ognonnet*; *Rose*; *Thorny Rose*).—Fruit, medium sized; oblate, and handsomely shaped. Skin, yellowish green, becoming more yellow as it attains maturity, with markings of russet on the shaded side, and bright reddish purple, covered with greyish brown specks, next the sun. Eye, open, set in a wide and shallow basin. Stalk, an inch and a half long, slender, and inserted in a small round cavity. Flesh, whitish, half-melting, gritty at the core, tender, juicy, sugary, with a pleasant, refreshing, and musky flavour.

A fine summer pear; ripe in August. The tree is healthy and vigorous, and an excellent bearer. Succeeds well as a standard either on the pear or quince.

SUMMER ST. GERMAIN (*St. Germain d'Été*; *St. Germain de Martin*; *Short's St. Germain*).—Fruit, medium sized; obovate. Skin, greenish pale yellow, mottled and speckled with brown russet. Eye, open, with dry membranous, cup-like segments, set in a narrow and slight depression. Stalk, an inch and a quarter long, slightly curved, and obliquely inserted in a small cavity; swollen at the base, and with a fleshy lip on one side of it. Flesh, juicy, slightly gritty and astringent, with a brisk, sweet, and rather pleasant flavour.

A second-rate pear; ripe in the end of August.

SUMMER THORN (*Bugiarda*; *Épine d'Été*; *Couleur de Rose*; *Épine d'Été Vert*; *Fondante Musqué*).—Fruit, medium sized; pyriform or long-pyriform, and rounded at the apex. Skin, smooth, and covered with greenish russet dots, green in the shade, but yellowish next the sun and towards the stalk. Eye, small, open, with long broad segments, set in a shallow and plaited basin. Stalk, an inch long, curved, and obliquely inserted without any depression. Flesh, white, melting, juicy, and of a rich, musky flavour.

It is an excellent autumn pear; ripe in September, but does not keep long, as it soon becomes mealy. The tree is vigorous, a good bearer, succeeds well as a standard either on the pear or quince, but prefers the latter.

Suprême. See *Windsor*.

SURPASSE CRASANNE.—Fruit, medium sized, two inches and a half wide and the same high; roundish turbinate. Skin, completely covered with dark cinnamon-coloured russet, even on the shaded side.

Eye, open, set in a deep and ribbed basin. Stalk, nearly an inch long, stout, and inserted between two lips. Flesh, somewhat gritty, juicy, melting, richly flavoured, and with a fine aroma.

An excellent pear; ripe in November.

SURPASSE MEURIS.—Fruit, above medium size; obovate. Skin, smooth, lively green, changing as it ripens to yellowish green, and marked with a delicate tinge and a few faint stripes of red next the sun, and strewed with numerous brown dots. Eye, open, with short, rigid segments set in a shallow, irregular basin. Stalk, an inch and a half long, inserted without depression, and frequently obliquely set. Flesh, white, very juicy, and with a rich, sugary, vinous, and sprightly flavour, similar to the Crasannes.

An excellent dessert pear; ripe in October. The tree is hardy, vigorous, a good bearer, and succeeds well as a standard. One of Van Mons' seedlings.

Surpasse Reine. See *Rameau*.

SURPASSE VIRGOULIEU.—Fruit, large; oblong, even and handsome. Skin, smooth, lemon-yellow, thinly dotted and spotted with cinnamon russet. Eye, open, with long stiff segments. Stalk, short and thick, obliquely inserted. Flesh, white, very tender, buttery and melting, rich and sugary.

A delicious pear; ripe in October.

SUSETTE DE BAVAY.—Fruit, medium sized; turbinate. Skin, yellow, covered with numerous large russet dots and traces of russet. Eye, open, placed in a shallow, undulating basin. Stalk, an inch long, inserted in a small cavity. Flesh, melting, juicy, sugary, and vinous, with a pleasant perfume.

Ripe in January and February, and valuable for its lateness.

Raised by Major Esperen, of Malines, and named in compliment to Madame de Bavay, wife of M. de Bavay, nurseryman at Vilvorde, near Brussels.

SWAN'S EGG.—Fruit, medium sized; roundish ovate. Skin, smooth, yellowish green on the shaded side, and clear brownish red next the sun, and covered with pale brown russet. Eye, small, partially closed, slightly depressed. Stalk, an inch and a half long, inserted without depression. Flesh, tender, very juicy, with a sweet and sprightly flavour, and musky aroma.

A fine old variety; ripe in October. The tree is very hardy, and an excellent bearer.

Swan's Orange. See *Onondaga*.

Sweet Summer. See *Jargonelle*.

Swiss Bergamotte. See *Bergamotte Suisse*.

SYLVANGE (*Sylvange*; *Bergamotte Sylvange*; *Green Sylvange*; *Sylvange Vert*).—Fruit, medium sized; turbinate. Skin, bright green on

the shaded side, darker where exposed to the sun, and thickly covered with dark grey russety dots and several patches of dark russet. Eye, small, set in a shallow, uneven basin. Stalk, three-quarters of an inch long, slender, and obliquely inserted by the side of a fleshy protuberance. Flesh, tinged with green, particularly near the skin, tender, juicy, and melting, with a rich, sweet flavour.

A dessert pear; ripe in October. The tree is vigorous, a good bearer, but requires the protection of a wall to bring the fruit to perfection, and succeeds best on the pear.

Sylvange d'Hiver. See *Easter Beurré*.

Sylvange Vert. See *Sylvange*.

Sylvestre d'Automne. See *Frédéric de Wurtemberg*.

Sylvestre d'Hiver. See *Frédéric de Wurtemberg*.

Table des Princes. See *Jargonelle*.

TARDIF DE MONS.—Fruit, oblong obovate, even and regularly formed. Skin, of an uniform yellow colour, paler on the shaded side, and with an orange tinge next the sun, strewed with large russety dots. Eye, large, clove-like, open, very slightly depressed. Stalk, an inch long, rather slender, obliquely inserted, not depressed. Flesh, white, tender, buttery, melting, and very juicy, rich, and sugary.

An excellent pear; ripe in November.

Tarling. See *Easter Bergamot*.

Tête Ribaut. See *Cassolette*.

Teste Ribaut. See *Cassolette*.

Teton de Vénus. See *Bellissime d'Hiver*.

Teton de Vénus. See *Gilogil*.

THÉODORE VAN MONS.—Fruit, medium sized, two inches and a quarter wide and two and three-quarters high; pyramidal. Skin, greenish yellow, strewed with russety dots and tracings of russet. Eye, closed, set in a small, uneven basin. Stalk, three-quarters of an inch long, inserted without depression. Flesh, yellowish white, juicy, and melting, richly flavoured, and with a fine perfume.

Ripe in October and November.

THERÈSE APPERT.—Fruit, above medium size, three inches and a quarter long and two inches and a quarter wide; pyriform, rounded towards the eye, and tapering gradually to the stalk by two deep concave curves. Skin, of a dull yellow ground colour, mottled with green patches, and thickly covered with cinnamon-coloured russet dots, and here and there a small patch of russet; next the sun it has a few mottles of crimson. Eye, small and open, with erect acute segments set in a very slight depression. Stalk, three-quarters of an inch long, fleshy, inserted without depression, sometimes a little on one side of

the axis. Flesh, tender, buttery, and melting, rich, and with a pleasant, sprightly, vinous flavour, and a fine aroma.

An excellent early pear; ripe in the end of October, but keeps a very short time. It ought to be gathered before it is ripe.

This was raised by M. André Leroy, of Angers, and named after his granddaughter, eldest child of M. Eugène Appert.

Thiessoise. See *Beurré d'Amanlis*.

THOMPSON'S (*Vlesembeek*).—Fruit, medium sized; obovate. Skin, pale yellow, and considerably covered with a coating and dots of pale cinnamon-coloured russet. Eye, open, set in a shallow basin. Stalk, an inch and a quarter long, inserted in an uneven cavity. Flesh, white, buttery, and melting, very juicy, exceedingly rich and sugary, and with a fine aroma.

One of our best pears; ripe in November. The tree is quite hardy, an excellent bearer, and succeeds best on the pear stock.

This was raised by Van Mons, and was received from him by the Horticultural Society without a name, and Mr. Sabine named it in honour of Mr. Robert Thompson, Superintendent of the Fruit Department in the Society's garden.

TILLINGTON.—Fruit, about medium size; short pyriform, rather uneven in its outline. Skin, smooth, greenish yellow, covered with a number of light-brown russet dots. Eye, open, scarcely at all depressed. Stalk, short, fleshy, and warted at its insertion. Flesh, yellowish, tender, buttery and melting, not very juicy, but brisk and vinous, with a peculiar and fine aroma.

This is an excellent pear, ripe in October, the fine sprightly flavour of which contrasts favourably with the luscious sweetness of the Seckle, which comes in just before it.

Tombe de l'Amateur. See *Nouveau Poiteau*.

De Tongres. See *Durondeau*.

TONNEAU (*Belle de Fouquet; De Rochefort*).—Fruit, very large; oblong obovate, uneven in its outline. Skin, clear yellow, highly coloured with red on the side next the sun, and strewed with small brown points, and some russet spots. Eye, large and open, set in a deep, wide, undulating basin. Stalk, an inch long, straight, woody, and inserted in a deep, irregular cavity. Flesh, very white, rather dry, with a sweet and brisk flavour.

A handsome ornamental pear, only fit for decoration; it blets at the core in November.

This is a perfectly distinct pear from Uvedale's St. Germain, with which M. Leroy has made it synonymous.

Très Grosse de Bruxelles. See *Uvedale's St. Germain*.

TRESOR (*D'Amour; Tresor d'Amour*).—Fruit, of immense size, measuring sometimes five and a half inches long and four inches broad; oblong, very uneven and bossed in its outline. Skin, at first

pale green, changing to pale lemon-yellow, with a brownish tinge when exposed to the sun, thickly covered with rough russety dots and patches of russet, particularly round the stalk and about the eye. Eye, small and open, set in a wide, rather deep and even basin. Stalk, an inch long, very stout, and inserted in a deep cavity. Flesh, white, fine-grained, crisp, and juicy.

An excellent stewing pear; in use from December to March. The tree is very vigorous, and bears well as a standard.

Triomphe de Hasselt. See *Calebasse Grosse*.

TRIOMPHE DE JODOIGNE.—Fruit, large; obovate, regular and handsome. Skin, yellow, covered with numerous small russety dots and patches of thin brown russet. Eye, open, set in a slight depression. Stalk, an inch and a quarter long, curved, and inserted without depression. Flesh, yellowish white, rather coarse, melting, juicy, sugary, and brisk, with an agreeable musky perfume.

A first-rate pear; ripe in November and December. The tree is a good bearer and a good grower, but it makes straggling pyramids, and it succeeds equally well on the quince as the pear.

It was raised by M. Simon Bouvier, Burgomaster of Jodoigne, and fruited for the first time in 1843.

TRIOMPHE DE LOUVAIN.—Fruit, above medium size, three inches long and two and a half wide; obovate, handsome, and regularly formed. Skin, greenish yellow on the shaded side, covered with fawn-coloured russet, and densely strewed with light brown russet dots; but on the exposed side it is bright rich red, strewed with large grey specks. Eye, open, with small erect acute segments, set in a shallow basin. Stalk, very stout, thick, and fleshy, an inch long, inserted in a round cavity. Flesh, white, tender, juicy, sweet, and richly flavoured.

An excellent pear; ripe in the beginning and middle of October, and soon rots at the core. It ought to be gathered early.

De Trois Tours. See *Beurré Diel*.

Trompe Valet. See *Ambrette d'Hiver*.

Trout. See *Forelle*.

Truite. See *Forelle*.

TYSON.—Fruit, below medium size; obovate, even in its outline. Skin, yellowish green, covered with brown russet on the shaded side, and with a dull, brownish red cheek, covered with large russet dots on the side next the sun. Eye, open. Stalk, an inch long, woody, inserted without depression. Flesh, yellowish white, coarse-grained, half-buttery, juicy, and sweet.

An indifferent American pear; ripe early in September.

Union. See *Uredale's St. Germain*.

URBANISTE (*Beurré Drapiez; Beurré Gens; Beurré Picquery; Louis Dupont; Louise d'Orléans; Picquery; St. Marc; Virgalieu Musquée*).—Fruit, medium sized; obovate, or oblong-obovate. Skin, smooth and thin, pale yellow, covered with grey dots and slight markings of russet, and mottled with reddish brown. Eye, small and closed, set in a deep narrow basin. Stalk, an inch long, inserted in a wide and rather deep cavity. Flesh, white, very tender, melting, and juicy, rich, sugary, and slightly perfumed.

A delicious pear; ripe in October. The tree is hardy and an excellent bearer, forming a handsome pyramid either on the pear or the quince.

This excellent pear was raised in the garden of a nunnery, at Malines, belonging to the Urbanistes. It has been in existence prior to 1786.

VEDALE'S ST. GERMAIN (*Abbé Mongein; Angora; Anderson; Beauté de Terwueren; Belle Angevine; Belle de Jersey; Berthebirne; Bolivar; Chambers' Large; Comtesse de Terwueren; Dr. Udale's Warden; Duchesse de Berri d'Hiver; German Baker; Gros Fin Or d'Hiver; Grosse de Bruxelles; Lent St. Germain; Pickering Pear; Pickering's Warden; Piper; Royale d'Angleterre; Union*).—Fruit, very large, sometimes weighing upwards of 3 lbs., of a long pyriform or pyramidal shape, tapering gradually towards the stalk and obtusely towards the eye, rather curved and more swollen on one side of the axis than the other. Skin, smooth, dark green, changing to yellowish green, and with dull brownish red on the exposed side, dotted all over with bright brown and a few tracings of russet. Eye, open, with erect rigid segments, set in a deep, narrow cavity. Stalk, an inch to an inch and a half long, curved, inserted in a small curved cavity. Flesh, white, crisp, juicy, and slightly gritty.

An excellent stewing pear; in use from January to April.

This appears to be an English pear, and to have been raised by Dr. Uvedale, who was a schoolmaster, and lived at Eltham, in Kent, in 1690. He appears to have removed to Eltham, where he continued his school. Miller, in the first edition of his Dictionary, in 1724, speaks of him as Dr. Udal, of Enfield, "A curious collector and introducer of many rare exoticks, plants, and flowers." Bradley, in 1733, speaks of the pear as "Dr. Udale's great pear, called by some the Union pear, whose fruit is about that length one may allow eight inches."

I am quite satisfied that this is Belle Angevine of the French pomologists; any person who had seen the two fruits could have no doubt on the subject. But in M. Leroy's *Dictionnaire* he makes it a synonyme of Tonneau, a fruit to which it has no resemblance. One of the reasons given in the *Dictionnaire* for supposing it is distinct from Belle Angevine is, because in a French edition of "Miller's Gardener's Dictionary," Uvedale's St. Germain is described as "*ronde et verte foncée*," but in all the English editions it is correctly described as "a very large, long pear, of deep green colour."

The trouble M. Leroy has taken to investigate the history of this pear is very considerable, and he has devoted a good deal of attention to the subject. It received the name of Belle Angevine from M. Audusson, a nurseryman at Angers, who received it from the Garden of the Luxembourg, under the name of *Inconnue à Compôte*, in 1821. Beyond this M. Leroy cannot trace it. It is very probable that by some means it was transported from England to Paris, for it had already, before that time, been grown in our gardens for upwards of a century.

VALLÉE FRANCHE (*Bonne de Kienzheim; De Kienzheim*).—Fruit, medium sized; obovate or obtuse-pyriform. Skin, smooth and shining, yellowish green, becoming yellowish as it ripens, and covered with numerous small russet dots. Eye, set in a shallow basin. Stalk, an inch long, inserted without depression. Flesh, white, rather crisp, very juicy, and sweet.

A good early pear; ripe in the end of August, succeeding the Jargonelle. It requires to be eaten immediately it is gathered, otherwise it speedily becomes mealy. The tree is an immense and regular bearer, very hardy, and an excellent orcharding variety.

VAN ASSCHE.—Fruit, large; roundish oval, bossed and ribbed in its outline. Skin, yellow, covered with flakes of russet on the shaded side, and with beautiful red on the side next the sun. Eye, half open, set in a ribbed basin. Stalk, half an inch long, inserted in a small cavity. Flesh, half-melting, very juicy, rich, and aromatic.

In use during November and December.

Van Donckelaar. See *Marie Louise*.

Van Marum. See *Calebasse Crosse*.

Vandyck. See *Spanish Bon Chrétien*.

VAN MONS LÉON LECLERC.—Fruit, large, sometimes very large, four to five inches long, and two and three-quarters to three inches wide; oblong-pyramidal, undulating and uneven in its outline. Skin, green at first, but changing to dull yellow, covered with dots and tracings of russet. Eye, open, with spreading segments, set in a shallow basin. Stalk, an inch to an inch and a half long, curved, and inserted in a shallow cavity. Flesh, yellowish white, buttery and melting, very juicy, rich, and with a delicious sprightly vinous flavour.

A remarkably fine pear; ripe in November. The tree is an excellent bearer, succeeds well as a standard in warm situations, and forms a handsome pyramid on the pear stock.

This was raised by M. Léon Leclerc, of Laval, formerly deputy for the department of Maine, and named in honour of Dr. Van Mons. The tree first fruited in 1828.

VAN DE WEYER BATES.—Fruit, below medium size; roundish-obovate. Skin, pale lemon-yellow, covered with small brown dots and a few veins of russet of the same colour. Eye, very large and open, set in a moderate depression. Stalk, an inch and a quarter long, inserted between two lips. Flesh, yellow, buttery, and very juicy, rich, and sugary, with a pleasant aroma.

One of the finest late pears; ripe from March till May.

VAUQUELIN.—Fruit, very large; oblong-obovate, or pyriform, uneven and undulating in its outline. Skin, pale straw-yellow, covered with russet dots, and with a brownish tinge on the side next the sun.

Eye, large and open, set in a deep, uneven basin, which is frequently higher on one side than the other. Stalk, an inch and a half long, inserted without depression. Flesh, buttery and melting, very juicy; juice cold, brisk, and vinous, like that of *Beurré d'Aremberg*.

A second-rate pear; ripe in the end of October and beginning of November.

De Vénus. See *Calebasse*.

Verdette. See *Cassolette*.

Vergalieu Musquée. See *Urbaniste*.

Verlaine. See *Gendebien*.

Verlaine d'Été. See *Gendebien*.

Vermilion. See *Bellissime d'Automne*.

Vermilion des Dames. See *Bellissime d'Automne*.

Vermilion d'Espagne. See *Bellissime d'Hiver*.

VERTE LONGUE (*Mouille Bouche*; *Mouille Bouche d'Automne*; *New Autumn*).—Fruit, medium sized; pyriform, tapering both towards the eye and the stalk. Skin, smooth and shining, pale green, becoming yellowish about the stalk as it ripens, and covered with numerous minute dots. Eye, open, with long acute spreading segments, set in a shallow basin, surrounded with several knobs or prominences. Stalk, an inch and a half long, not depressed. Flesh, white, melting, very juicy, sugary, and richly flavoured.

A fine old French dessert pear; ripe in October.

Verte Longue d'Hiver. See *Échassery*.

VERTE LONGUE PANACHÉE (*Verte Longue Suisse*; *Culotte de Suisse*; *Bergamotte Suisse Longue*; *Poire Brodée*; *Poire Tulippée*).—This is a striped variety of *Verte Longue*, and differs from the original in having the wood and the fruit striped with green and yellow bands, and sometimes with a reddish tinge in the yellow. The leaves are also occasionally striped with yellow.

VERULAM (*Black Beurré*; *Buchanan's Spring Beurré*; *Spring Beurré*).—Fruit, large; obovate, resembling the *Brown Beurré* in shape. Skin, dull green, entirely covered with thin russet on the shaded side, and reddish brown thickly covered with grey dots on the side next the sun. Eye, open, set in a shallow basin. Stalk, an inch long, slender, inserted in a small cavity. Flesh, crisp, coarse-grained, rarely melting, unless grown against a wall in a warm situation, which is a position it does not merit.

An excellent stewing pear; in use from January till March. When stewed the flesh assumes a fine brilliant colour, and is richly flavoured.

VESOUZIÈRES.—Fruit, small; roundish, flattened at both ends. Skin, smooth, of a uniform lemon-yellow colour, marked with a few

patches of russet. Eye, open, set in a wide shallow basin. Stalk, upwards of an inch long, slender, woody, and inserted in a wide and uneven cavity. Flesh, rather coarse-grained, melting and juicy, sweet, but without any remarkable flavour.

A second-rate pear ; ripe in October and November.

Viandry. See *Échassery*.

VICAR OF WINKFIELD (*Belle Andrienne*; *Belle de Berri*; *Belle Héloïse*; *Bon Papa*; *Comice de Toulon*; *Curé*; *Monsieur de Clion*; *Cueillette d'Hiver*; *Monsieur le Curé*; *Grosse Allongée*; *Paternoster*; *Pradel*).—Fruit, very large ; pyriform, frequently one-sided. Skin, smooth, greenish yellow, with a faint tinge of red on the side next the sun. Eye, open, set in a shallow basin, and placed on the opposite side of the axis from the stalk. Stalk, an inch and a half long, slender, obliquely inserted without depression. Flesh, white, fine-grained, half-melting, juicy and sweet, with a musky aroma.

A handsome pear, which in warm seasons, or when grown against a wall, is melting. It is also a pretty good stewing pear ; in use from November till January.

VICOMTE DE SPOELBERGH (*De Spoelbergh*).—Fruit, medium sized, two inches and three-quarters wide and three inches high ; turbinate, very uneven and bossed in its outline, being considerably ribbed and undulating. Skin, smooth, pale straw-coloured, sprinkled with green dots and patches of russet. Eye, large, half open, set almost level with the surface. Stalk, an inch and a quarter long, inserted without depression, and frequently fleshy at the base, where it swells out into the apex of the fruit. Flesh, yellowish, buttery and melting, juicy, with a sweet, rich, sprightly flavour and a musky aroma.

A good, though not a first-rate pear ; ripe in November.

It was raised by Van Mons, and named after Vicomte de Spoelbergh, who lived at Lovenjoul, in Belgium.

Vigne de Pelone. See *Figue de Naples*.

VINEUSE.—Fruit, medium sized ; obovate. Skin, smooth, pale straw colour, with slight markings of very thin brown russet, interspersed with minute green dots. Eye, open, frequently abortive, set in a shallow depression. Stalk, short and fleshy, inserted in a deep, narrow cavity. Flesh, yellowish white, exceedingly tender, melting, and very juicy, of a honied sweetness and fine delicate perfume.

A delicious and richly flavoured pear ; ripe in the end of September and beginning of October.

Raised by Major Esperen, of Malines, in 1840.

VIRGOULEUSE (*Bujaleuf*; *Chambrette*; *De Glace*).—Fruit, large and pyriform, rounded towards the eye and tapering thickly towards the stalk, assuming sometimes an ovate shape. Skin, smooth and delicate ; at first of a fine lively green, which changes as it ripens to a

beautiful pale lemon-yellow, with a faint trace of brownish red next the sun, and strewed with numerous small grey dots and slight markings of delicate russet. Eye, small and open, with long stout segments, and set in a small shallow basin, sometimes without any depression. Stalk, an inch to an inch and a quarter long, fleshy at the base and attached without depression. Flesh, yellowish white, delicate, buttery, melting, and very juicy, with a sugary and perfumed flavour.

An excellent old French dessert pear; in use from November to January.

The tree is a strong and very vigorous grower, but is long before it comes into bearing, and has the character of being an indifferent bearer. The fruit is very apt to drop before it is thoroughly ripe, and shrivels very much in keeping. It is exceedingly susceptible of contracting the flavour of any substances it comes in contact with, such as hay, straw, or deal boards, upon which fruits are generally placed, or decayed fruit lying near it, and advantage may be taken of this property by laying it on substances impregnated with perfumes the flavour of which it is desirable to communicate, such as elder flowers, musk, or rose leaves.

This variety originated at the village of Virgouleuse, near Limoges, in the department of Creuse, of which the Marquis Chambrette was the baron, and by whom it was first introduced to Paris about the middle of the 17th century.

Vlesembeek. See *Thompson's*.

Wahre Englesbirne. See *Ange*.

Warwick Bergamot. See *White Doyenné*.

WATERLOO.—Fruit, medium sized; turbinate, broad at the apex. Skin, pale green in the shade, brownish red, with a few streaks of brighter red next the sun, thickly covered with grey russety dots. Eye, open, with short erect segments, and set in a deep, wide, and even basin. Stalk, three-quarters of an inch long, inserted in a small round cavity. Flesh, yellowish, crisp, juicy, sugary, and perfumed.

A dessert pear of second-rate quality; ripe in September, bears well as a standard.

WELBECK BERGAMOT (*Hepworth*).—Fruit, above medium size; roundish, uneven in its outline, and bossed about the stalk. Skin, smooth and shining, of a lemon-yellow colour, thickly sprinkled with large russet specks, and with a blush of light crimson on the side next the sun. Eye, small and open, set in a shallow depression. Stalk, three-quarters of an inch long, inserted in an uneven cavity. Flesh, white, rather coarse-grained, half-melting, very juicy, and sugary, but without any flavour.

An inferior pear; ripe in the end of October and November.

White Autumn Beurré. See *White Doyenné*.

White Beurré. See *White Doyenné*.

WHITE DOYENNÉ (*Beurré Blanc*; *Bonne Ente*; *Citron de Septembre*; *Dean's*; *Doyenné Blanc*; *Doyenné Picté*; *Neige*; *Pine*; *St. Michel*; *Seigneur*; *Snow*; *Warwick Bergamot*; *White Autumn Beurré*; *White Beurré*).—Fruit, above medium size; obovate, handsome, and regularly formed. Skin, smooth and shining; pale bright green at first, and changing as it attains maturity to pale yellow, and when well exposed it has sometimes a fine red on the side next the sun. Eye, very small and closed, set in a shallow and slightly plaited basin. Stalk, three-quarters of an inch long, stout, fleshy, and set in a small round cavity. Flesh, white, buttery, and melting, and of a rich, sugary, and delicately perfumed and somewhat vinous flavour.

An excellent autumn dessert pear; ripe in September and October. The tree is healthy, vigorous, and an abundant bearer, succeeds well as a standard either on the pear or quince stock. The fruit is best flavoured from a standard, and if grown on a quince stock against a wall or an espalier it assumes a beautiful red colour next the sun, and comes considerably larger than from a standard. It must be eaten in good time, for if kept too long it shrivels and becomes woolly and mealy.

Wilding of Caissoy. See *Besi de Caissoy*.

Wilding Von Héri. See *Besi d'Héry*.

Wilhelmine. See *Beurré d'Amanlis*.

WILLERMOZ.—Fruit, large; obtuse-pyriform, ribbed and bossed in its outline. Skin, of a golden yellow colour, with a red blush on the exposed side, and covered with fine russet dots. Stalk, an inch long, woody. Flesh, white, fine-grained, buttery, and melting, very juicy, sweet, and highly perfumed.

A second-rate pear; ripe in October and November.

William the Fourth. See *Louise Bonne of Jersey*.

Williams'. See *Williams' Bon Chrétien*.

WILLIAMS' BON CHRÉTIEN (*Bartlett*; *De Lavault*; *Williams'*).—Fruit, large; obtuse-pyriform, irregular and bossed in its outline. Skin, smooth, at first pale green, changing as it ripens to clear yellow, and tinged with streaks of red next the sun. Eye, open, set in a very shallow depression, but more generally even with the surface. Stalk, an inch long, stout and fleshy, and inserted in a shallow cavity. Flesh, white, fine-grained, tender, buttery, and melting, with a rich, sweet, and delicious flavour, and powerful musky aroma.

A dessert pear of the highest merit; ripe in August and September, but keeps but a short time. It should be gathered before it becomes yellow, otherwise it speedily decays. The tree is hardy and vigorous, but not a regular or abundant bearer, on which account its cultivation is now much more limited among the London market gardeners.

This esteemed pear was raised a short time previous to 1770, by a person of the name of Wheeler, a schoolmaster at Aldermaston, in Berkshire, from whom it was

obtained by Williams, the nurseryman at Turnham Green, Middlesex, and being by him first distributed, it received the name it now bears. In 1799 it was introduced to America by Mr. Enoch Bartlett, of Dorchester, near Boston, through whom it became generally distributed, and has ever since been known by the name of the Bartlett Pear. There it attains the highest perfection, and is esteemed as the finest pear of its season.

WINDSOR (*Bell Tongue*; *Bellissime*; *Figue*; *Figue Musquée*; *Green Windsor*; *Grosse Jargonelle*; *Konge*; *Madame*; *Madame de France*; *Summer Bell*; *Suprême*).—Fruit, large and handsome; pyriform, rounded at the eye. Skin, smooth, green at first, and changing to yellow mixed with green, and with a faint tinge of orange and obscure streaks of red on the exposed side. Eye, open, with stout, erect segments, not at all depressed. Stalk, an inch and a half long, inserted without depression, and with several fleshy folds at the base. Flesh, white, tender, buttery, and melting, with a fine, brisk, vinous flavour, and nice perfume.

A fine old pear for orchard culture; ripe in August. It should be gathered before it becomes yellow.

The tree is one of the strongest growers of any variety in cultivation; particularly in its early growth, the shoots are very thick and succulent-like, but short. It forms an upright, tall, and handsome tree, when grown in an alluvial soil, or in a deep sandy loam, with a cool subsoil; but if the soil is stiff, cold, and humid, it very soon cankers. It is a good bearer, and when grown in a soil favourable to it, we have seen it produce an abundance of very large, handsome, and excellent fruit. It has the property in many seasons of producing sometimes a profusion of bloom at Midsummer, and a second crop of fruit, which, however, is never of any value, from which circumstance it has been called *Poire Figue*, *Figue Musquée*, and *Deux fois l'an*.

The only account of this ancient variety I have ever seen is by an English writer, who says, "It was raised from seed of the Cuisse Madame, by a person of the name of Williamson, a relation of Williamson, whom Grimwood succeeded in the Kensington Nursery," Grimwood succeeded to the Kensington Nursery somewhere about the middle or latter half of the last century, but the Windsor Pear is mentioned by Parkinson, in his *Paradise*, in 1629, a century before the Kensington Nursery was in existence, and was even then "well knowne to most persons;" he says it "is an excellent good peare, will beare fruit sometimes twice in a yeare, and (as it is said) three times in some places."

There can be no doubt that the Windsor Pear is of foreign origin, and that it is the *Bellissime* and *Suprême* of the early French pomologists, but it must not be confounded with the *Bellissime d'Été* of these later writers, and of Duhamel, who has made a sad mess of many synonymes, and on whose authority in these particulars there is no reliance to be placed. It seems at a very early period to have been distributed over Europe, as we find it mentioned by J. Baptista Porta, in 1592, as being cultivated about Naples under the name of *Pero due volte l'anno*; and even in our own country we find it flourishing even earlier than this; for Sir Hugh Plat, in giving the authority of "Master Hill," who lived about 1563, "Why trees transplanted doe alter," says, "Trees that bears early, or often in the year, as pear trees upon *Windsor-Hill*, which bear three times in a year; these though they be removed to as rich, or richer soil, yet they do seldom bear so early, or so often, except the soil be of the same hot nature, and have the like advantages of situation, and other circumstances with those of *Windsor*. And, therefore, commonly the second fruit of that pear tree being removed, doth seldom ripen in other places."

This is the first notice we have of the Windsor Pear in England ; and it is, doubtless, from the circumstance of these growing on Windsor Hill that the variety received its name. Early in the season, and before the earliest varieties of our gardens are nearly ripe, there are considerable quantities of the Windsor exposed for sale in the Covent Garden Market, which are imported from Portugal, and which are said to be shipped at Oporto. I never could ascertain the name under which they were imported, but have not the slightest doubt about the identity of the variety.

Winter Beurré. See *Achan*.

Winter Beurré. See *Chaumontel*.

WINTER BON CHRÉTIEN (*D'Angoisse ; Bon Chrétien d'Hiver ; Bon Chrétien d'Auch ; Bon Chrétien de Tours ; De St. Martin*).—Fruit, large and very variable in shape, some irregularly pyriform, and others obovate-turbinate, uneven and bossed in its outline. Skin, dingy yellow, with a tinge of brown next the sun, and strewed with small russety dots. Eye, open, with long segments, and set in a deep basin. Stalk, an inch to an inch and a half long, obliquely inserted in a close cavity. Flesh, white, crisp, juicy, sweet, and perfumed.

A dessert pear ; ripe from December to March. The tree is tender, and requires to be grown against a wall, when the fruit is excellent and richly flavoured. In France this was for centuries considered the finest of all the winter pears ; but of late years, since the introduction of so many superior new varieties, it is only fit to be grown as a standard, and cultivated as a first-rate culinary pear ; for this purpose also it is used in France. A French writer of the last century says, " If you are curious in large fruit, plant the Catillac Pound Pears and Double Fleur ; but if you want quality, no pear surpasses the Martin Sire and Winter Bon Chrétien for compôtes. The coarse grain of the latter being fined by cooking, its juice becomes a syrup, and contains a perfume and natural sugar which cannot be communicated artificially.

In the Horticultural Society's Catalogue the Bon Chrétien d'Auch is made synonymous with this variety, and doubtless what was received proved to be so ; but the Bon Chrétien d'Auch of Calvel is a very different fruit, and appears to me, from his description, to have a close affinity to Williams' Bon Chrétien.

The Winter Bon Chrétien seems to be the type of this class. Various opinions have been expressed as to the origin of the name of Bon Chrétien, one of which is that François de Paul, the founder of the Minimes, being called to the court of Louis XI. for the recovery of his health, was styled by that monarch " le bon Chrétien," and that he brought along with him from Calabria some of the fruit of the pear now called Winter Bon Chrétien ; what is said to be there grown in great quantity. Munting seriously affirms that the pear appears to have received its name at the beginning of Christianity, and that from this title it merits the respect of all Christian gardeners. Another opinion is, that St. Martin, Bishop of Tours, was the first who obtained this variety, and that a king of France, having tasted it with him, asked, when it was presented to him, for " Des poires de ce bon Chrétien." But perhaps the most probable derivation is from the supposition, more or less well grounded, that it is the *Crustumium* of the Romans, but whether or not it is so is difficult to determine. Switzer says they are so called from not rotting at the heart, but beginning to decay from the exterior part.

WINTER FRANC RÉAL (*Fin Or d'Hiver ; Franc Réal d'Hiver ; Gros Micet*).—Fruit, medium sized ; obovate, irregularly shaped, and

uneven in its outline. Skin, pale green at first, changing as it ripens to a beautiful lemon-yellow, and strewed with light brownish red next the sun, marked over the whole surface with bright patches and markings of russet. Eye, open, set in a round depression, from which issue several ribs, which extend half way over the fruit. Stalk, an inch long, inserted in a deep cavity somewhat like an apple. Flesh, yellowish, coarse-grained, juicy, musky, and of an aromatic and sweet flavour, and when stewed becomes tender and of a fine light bright purple colour.

An excellent stewing pear; in use from January to March. The tree is vigorous and hardy, and an abundant bearer. Succeeds well as a standard, either on the pear or quince. The young shoots are purple brownish, red, thickly dotted, and thickly covered with white down and mealy powder.

The Franc Réal of Duhamel is larger, round, and greenish, becoming yellow as it ripens, and marked with dots and small patches of russet. Eye, small, slightly depressed. Stalk, three-quarters of an inch long, inserted without any depression. Young wood yellowish green, dotted, and mealy; ripe in October and November.

Winter Green. See *Bergamotte de Hollande*.

WINTER NÉLIS (*Beurré de Malines; Bonne Malinaise; Bonne de Malines; Colmar Nélis; Étourneau; Malinoise Cuvelier; Nélis d'Hiver*).—Fruit, below medium size; roundish-obovate, narrowing abruptly towards the stalk. Skin, dull green at first, changing to yellowish green, covered with numerous russety dots and patches of brown russet, particularly on the side next the sun. Eye, open, with erect rigid segments, set in a shallow depression. Stalk, from an inch to an inch and a half long, curved and set in a narrow cavity. Flesh, yellowish, fine-grained, buttery, and melting, with a rich, sugary, and vinous flavour, and a fine aroma.

One of the richest flavoured pears. It is in use from November till February. The tree forms a handsome small pyramid, is quite hardy, and an excellent bearer.

This was raised early in the present century by M. Jean Charles Nélis, of Malines, in Belgium, and was introduced to this country in 1818 by the Horticultural Society of London.

WINTER OKEN (*Oken; Oken d'Hiver*).—Fruit, below medium size; roundish. Skin, lemon-yellow, marked with patches of cinnamon-coloured russet. Eye, open, set in a round, deep basin. Stalk, an inch long, inserted without depression. Flesh, buttery, melting, and juicy, rich, sugary, and well flavoured.

Ripe in December.

WINTER ORANGE (*Orange d'Hiver*).—Fruit, medium sized; round, and somewhat flattened. Skin, at first pale lively green, gradually changing as it ripens to bright yellow, covered all over with numerous brown dots, and lined with russet. Eye, small and open, set in a small round depression. Stalk, an inch long, thick, and

inserted in a small oblique cavity. Flesh, white, rather gritty, firm, crisp, and very juicy, with a pleasant, aromatic flavour.

A dessert pear; in use from February to April. The tree is vigorous, bears well as a standard, and succeeds well either on the pear or quince.

Winter Poplin. See *Besi de Quessoy*.

WINTER ROUSSELET (*Rousselet d'Hiver*).—Fruit, small; pyriform, considerably resembling the Rousselet de Rheims. Skin, at first bright green, changing to yellowish green as it ripens, and covered next the sun with dark red, strewed all over with numerous brown dots. Eye, small and open, with short rigid segments, and not at all depressed. Stalk, about three-quarters of an inch long, curved and inserted without a cavity. Flesh, white, crisp, and juicy, and of a fine sugary and aromatic flavour.

A dessert pear; ripe from January to March. The tree is vigorous, succeeds well as a standard, either on the pear or quince stock, and is an excellent bearer. The Horticultural Society's Catalogue makes this synonymous with Martin Sec, erroneously.

WINTER THORN (*Épine d'Hiver*; *Épine Rose d'Hiver*).—Fruit, medium sized; obovate. Skin, smooth, of a fine green colour, becoming yellowish as it attains maturity, and irregularly covered with greyish brown dots. Eye, small and open, set in an even and considerable depression. Stalk, an inch long, fleshy at the base, inserted without depression. Flesh, whitish, melting, tender, and buttery, with a sweet and agreeable musky flavour.

A dessert pear; ripe from November to January. The tree is healthy, although not a strong grower. A good bearer, and succeeds well either on the pear or quince. De la Quintinye recommends it to be grown on the pear in dry soils, and on the quince where they are less so. Bretonnerie says it is of little merit, unless grown on the quince in a dry soil.

WINTER WINDSOR (*Petworth*).—Fruit, large and handsome; obovate-turbinate. Skin, smooth and shining, greenish yellow in the shade, and orange, faintly streaked with brownish red, next the sun, covered all over with minute dots. Eye, large and open, with long, narrow, incurved segments, set in a shallow basin. Stalk, half an inch long, slender, inserted without depression. Flesh, crisp, juicy, and pleasantly flavoured.

A showy pear of little merit, which rots at the core in November.

This is a very old English variety, being mentioned by Parkinson and by almost all the authors of the seventeenth century.

YAT (*Yutte*).—Fruit, below medium size; obtuse-pyriform. Skin, thickly covered with brown russet, and sprinkled with numerous grey specks, sometimes with brownish red, when fully exposed to the sun. Eye, small and open, with short segments, set in a shallow basin.

Stalk, an inch long, slender, obliquely inserted without depression. Flesh, white, tender, juicy, and melting, with a rich, sugary, and highly perfumed flavour.

An excellent early pear; ripe in September. The tree is hardy, and a great bearer.

York Bergamot. See *Autumn Bergamot*.

Yutte. See *Yat*.

ZÉPHIRIN GRÉGOIRE.—Fruit, about medium size, roundish. Skin, pale greenish yellow, sometimes becoming of an uniform pale waxen yellow, covered with russet dots and markings. Eye, very small, slightly depressed. Stalk, an inch long, inserted without depression. Flesh, yellow, buttery, melting, and very juicy, very rich, sugary, and vinous, with a powerful and peculiar aroma.

A most delicious pear; ripe in December and January. The tree forms a handsome pyramid, succeeds best on the pear stock, and is an excellent bearer.

LISTS OF SELECT PEARS,

ARRANGED IN THEIR ORDER OF RIPENING.

I. COLLECTIONS OF SIX VARIETIES FOR PYRAMIDS, BUSHES, OR ESPALIERS.

1.

Jargonelle, <i>Aug.</i>	Urbaniste, <i>Oct.</i>	Catinka, <i>Dec.</i>
Williams' Bon Chrétien, <i>Sept.</i>	Soldat Esperen, <i>Nov.</i>	Ne Plus Meuris, <i>Jan., Apr.</i>

2.

Citron des Carmes, <i>Aug.</i>	Vineuse, <i>Sept., Oct.</i>	Beurré Sterckmans, <i>Jan., Feb.</i>
Louise Bonne of Jersey, <i>Oct.</i>	Nouveau Poiteau, <i>Nov.</i>	Rousselet Enfant Prodigue, <i>Dec.</i>

3.

Beurré de Mans, <i>Aug.</i>	Van Mons Léon, <i>Nov.</i>	Leclerc, Doyenné Defays, <i>Dec.</i>
Beurré d'Amanlis, <i>Sept.</i>		Glou Morgeau, <i>Dec., Jan.</i>
Baronne de Mello, <i>Oct.</i>		

4.

Bloodgood, <i>Aug.</i>	Seckle, <i>Oct.</i>	Beurré de Rance, <i>Jan., Apr.</i>
Beurré de l'Assomption, <i>Aug., Sept.</i>	Marie Louise, <i>Nov.</i>	
	Monarch, <i>Dec., Jan.</i>	

5.

Peach, <i>Aug.</i>	Doyenné du Comice, <i>Oct., Nov.</i>	Winter Nélis, <i>Nov., Feb.</i>
Fondante d'Automne, <i>Sept., Oct.</i>	Rondelet, <i>Nov.</i>	Joséphine de Malines, <i>Jan., Feb.</i>

6.

Summer Rose, <i>Aug.</i>	Duchesse d'Orléans, <i>Oct.</i>	Jewess, <i>Dec.</i>
Navez Peintre, <i>Sept.</i>	Figure de Naples, <i>Nov.</i>	Zéphirin Grégoire, <i>Jan.</i>

7.

Beurré Précocé, <i>Aug.</i>	Beurré Berckmans, <i>Nov., Dec.</i>	Moccas, <i>Dec., Jan.</i>
Simon Bouvier, <i>Sept.</i>		L'Inconnue, <i>Jan., Apr.</i>
Comte de Lamy, <i>Oct.</i>		

8.

Désiré Cornélis, <i>Aug., Sept.</i>	Bois Napoléon, <i>Oct.</i>	Beurré Duval, <i>Nov., Dec.</i>
Beurré Superfin, <i>Sept., Oct.</i>	Thompson's, <i>Nov.</i>	Forelle, <i>Nov., Feb.</i>

9.

Early Rousselet, <i>July, Aug.</i>	Fondante de Charneu, <i>Nov.</i>	Huyshe's Victoria, <i>Dec., Jan.</i>
Fondante de Cuerne, <i>Aug.</i>	Henriette, <i>Dec.</i>	
Red Doyenné, <i>Oct.</i>		

10.

Barbe Nélis, <i>Aug.</i>	Leopold Riche, <i>Nov.</i>	Notaire Minot, <i>Jan., Feb.</i>
Buerré des Béguines, <i>Sept.</i>	Huyshe's Princess of Wales, <i>Dec.</i>	
Emile d'Heyst, <i>Oct.</i>		

II. COLLECTIONS OF TWELVE VARIETIES FOR PYRAMIDS, BUSHES, OR ESPALIERS.

1.

Citron des Carmes, <i>Aug.</i>	Van Mons Léon Leclerc, <i>Nov.</i>	Winter Nélis, <i>Nov., Feb.</i>
Beurré Précocé, <i>Aug.</i>		Beurré Sterckmans, <i>Jan., Feb.</i>
Beurré d'Amanlis, <i>Sept.</i>	Fondante de Charneu, <i>Nov.</i>	
Louise Bonne of Jersey, <i>Oct.</i>	Beurré Berckmans, <i>Nov., Dec.</i>	Easter Beurré, <i>Jan., Apr.</i>
Seckle, <i>Oct.</i>	Dr. Trousseau, <i>Dec.</i>	

2.

Doyenné d'Été, <i>July.</i>	St. Michel Archange, <i>Sept.</i>	Huyshe's Victoria, <i>Dec., Jan.</i>
Jargonelle, <i>Aug.</i>	Beurré Hardy, <i>Oct.</i>	
Fondante de Cuerne, <i>Aug.</i>	Doyenné du Comice, <i>Nov.</i>	Glou Morçean, <i>Dec., Jan.</i>
Williams' Bon Chrétien, <i>Sept.</i>	Soldat Esperen, <i>Nov.</i>	Bergamotte Esperen, <i>Jan., Apr.</i>
	Henriette, <i>Dec.</i>	

3.

Early Rousselet, <i>July, Aug.</i>	Durondeau, <i>Nov., Dec.</i>	Moccas, <i>Dec., Jan.</i>
Summer Rose, <i>Aug.</i>	Nouveau Poiteau, <i>Nov.</i>	Beurré De Jonghe, <i>Dec., Jan.</i>
Peach, <i>Aug.</i>	Beurré Bosc, <i>Oct., Nov.</i>	
Flemish Beauty, <i>Sept.</i>	Jewess, <i>Dec.</i>	Ne Plus Meuris, <i>Jan., Apr.</i>
Baronne de Mello, <i>Oct.</i>		

4.

Bloodgood, <i>Aug.</i>	Marie Louise, <i>Oct., Nov.</i>	Joséphine de Malines, <i>Jan., Feb.</i>
St. Denis, <i>Aug., Sept.</i>	Suffolk Thorn, <i>Nov.</i>	
Beurré Superfin, <i>Sept., Oct.</i>	Thompson's, <i>Nov.</i>	Van de Weyer Bates, <i>Mar., May.</i>
Fondante d'Automne, <i>Oct.</i>	Catinka, <i>Dec.</i>	
Comte de Lamy, <i>Oct.</i>	Monarch, <i>Dec., Jan.</i>	

5.

Beurré Précocé, <i>Aug.</i>	Rondelet, <i>Nov.</i>	Huyshe's Victoria, <i>Dec.</i>
Désiré Cornélius, <i>Aug., Sept.</i>	Beurré Duval, <i>Nov., Dec.</i>	<i>Jan.</i>
Vineuse, <i>Sept., Oct.</i>	Doyenné Defays, <i>Dec.</i>	L'Inconnu, <i>Jan., Apr.</i>
Jersey Gratioli, <i>Oct.</i>	Forelle, <i>Nov., Feb.</i>	Beurré de Rance, <i>Jan., Apr.</i>
Eye-wood, <i>Oct.</i>		

6.

Beurré de Mans, <i>Aug.</i>	Paradise d'Automne, <i>Oct.</i>	Alexandre Bivort, <i>Dec.</i>
Beurré Giffard, <i>Sept.</i>	<i>Nov.</i>	<i>Feb.</i>
Navez Peintre, <i>Sept.</i>	Comte de Flandre, <i>Nov.</i>	Jean de Witte, <i>Jan., Apr.</i>
Doyenné Boussoch, <i>Oct.</i>	<i>Dec.</i>	Cassante de Mars, <i>Mar.</i>
Duchesse d'Orléans, <i>Oct.</i>	Rousselet Enfant Prodigue, <i>May.</i>	
Figure de Naples, <i>Nov.</i>	<i>Dec.</i>	

7.

Barbe Nélis, <i>Aug.</i>	Maréchal de la Cour, <i>Oct.</i>	Beurré d'Anjou, <i>Oct., Jan.</i>
Summer Crasanne, <i>Aug., Sept.</i>	<i>Nov.</i>	Beurré Duhaume, <i>Dec., Feb.</i>
Beurré des Béguines, <i>Sept.</i>	Huyshe's Princess of Wales, <i>Nov., Dec.</i>	Notaire Minot, <i>Jan., Feb.</i>
Marie Louise d'Uccle, <i>Oct.</i>	Leopold the First, <i>Dec.</i>	Eliza d'Heyst, <i>Feb., Mar.</i>
Belle Julie, <i>Oct., Nov.</i>	<i>Jan.</i>	

III. VARIETIES REQUIRING A WALL, OR WHICH ARE IMPROVED BY SUCH PROTECTION.

Bergamotte Esperen	Crasanne	Ne Plus Meuris
Beurré Bosc	Duchesse d'Angoulême	Passe Colmar
Beurré Diel	Easter Beurré	Prince Albert
Beurré de Rance	Forelle	St. Germain
Beurré Sterckmans	Gansel's Bergamot	Van Mons Léon Leclerc
Brown Beurré	Glou Morceau	Winter Nélis
Colmar	Knight's Monarch	

IV. VARIETIES FOR ORCHARD STANDARDS.

Aston Town	Hampden's Bergamot	Swan's Egg
Autumn Bergamot	Hessle	Williams' Bon Chrétien
Beurré de Capiaumont	Jargonelle	Windsor
Bishop's Thumb	Jersey Gratioli	Winter Nélis
Caillot Rosat	Lammas	Vallée Franche
Croft Castle	Louise Bonne of Jersey	Yat
Eye-wood	Suffolk Thorn	

V. VARIETIES FOR STEWING AND PRESERVING.

Belmont	Catillac	Vernlam
Besi d'Hery	Flemish Bon Chrétien	Winter Franc Réal
Black Worcester	Gilgil	

VI. VARIETIES FOR NORTHERN LATITUDES, AND EXPOSED SITUATIONS IN THE MIDLAND AND SOUTHERN COUNTIES.

*Those marked * require a wall.*

Doyenné d'Été	Hessle	*Marie Louise
Citron des Carmes	Comte de Lamy	*Beurré Diel
Jargonelle	Jersey Gratioli	Knight's Monarch
Williams' Bon Chrétien	Red Doyenné	*Beurré de Rance
Beurré d'Amanlis	Thompson's	
Louise Bonne of Jersey	*Duchesse d'Angoulême	

THE BEST PEARS,

ARRANGED IN THEIR ORDER OF RIPENING.

July.

Amiré Joannet
Petit Muscat
Summer Doyenné

July and August.

Citron des Carnes
Early Rousselet

August.

Ananas de Courtrai
Barbe Nélis
Beurré de l'Assomption
Beurré Giffard
Beurré de Mans
Beurré Précoce
Bloodgood
Caillot Rosat
Dearborn's Seedling
Fondante de Cuerne
Jargonelle
Œuf
Peach
Summer Rose
Vallée Franche

August and September.

Désiré Cornélis
Passans de Portugal
Rosteitzer
St. Denis
Souvenir du Congrès
Sucrée de Hoyerswerda
Summer Crasanne
Williams' Bon Chrétien

September.

Ambrosia
Beadnell's Seedling
Beurré d'Amanlis
Beurré des Béguines
Cassante du Comice
Colmar d'Été
Elton
Flemish Beauty
Golden Queen
Madame Treyve
Napoléon III.
Navez Peintre
Pius IX.
Professor Du Brioul
Rivers
Rousselet de Rheims.

Rousselet de Stuttgart
St. Ghislain
St. Michel Archange
Simon Bouvier
Summer Beurré d'Arem-
berg
Summer Franc Réal
Summer Thorn
Yat

September and October.

Amandine de Rouen
Amélie Leclerc
British Queen
Beurré Benoît
Beurré Superfin
Dunmore
Fondante d'Automne
Fondante Van Mons
Henry the Fourth
Paradise d'Automne
Robert Hogg
Styrian
Vineuse
White Doyenné

October.

Adèle de St. Denis
Autumn Bergamot
Autumn Nélis
Baronne de Mello
Beadnell's Seedling
Bergamotte Buffo
Bergamotte de Millepieds
Beurré de Capiaumont
Beurré Hardy
Bishop's Thumb
Bois Napoléon
Brown Beurré
Bouvier Bourgmestre
Charles d'Autriche
Comte de Lamy
Deux Sœurs
Doctor Lentier
Doctor Nélis
Dorothée Royale Nouvelle
Duchesse d'Orléans
Emile d'Heyst
Eyewood
Frédéric de Prusse
Frédéric de Wurtemberg
Golden Russet
Henkel d'Hiver
Jersey Gratioli

Louise Bonne of Jersey
Madame Appert
Madame Baptiste Desportes
Madame Henri Desportes
Marie Louise d'Uccle
Nectarine
Orange Manderine
Passe Colmar Musqué
Pomme Poire
De Quentin
Retour de Rome
Red Doyenné
Rousselet Enfant Prodigue
Seckle
Sinclair
Sucrée Vert
Suffolk Thorn
Swan's Egg
Surpasse Virgoulieu
Thérèse Appert
Tillington
Urbaniste

October and November.

Aston Town
Belle Julie
Beurré Bosc
Beurré Diel
Comte d'Egmont
Doyenné du Comice
Durondeau
Gansel's Bergamot
Gendebien
Jalousie de Fontenay
Lucy Grieve
De Maraise
Maréchal de la Cour
Maréchal Dillen
Marie Louise
Millot de Nancy
Musette de Nancy
Passe Colmar Musqué
Pitmaston Duchess
Sieulle

October to December

Althorp Crasanne
Amiral Cécile

October to January

Beurré d'Anjou

November.

Besi d'Esperen

Beurré Clairgeau
 Caroline Hogg
 Délices d'Hardenpont
 Dr. Andry
 Doyen Dillen
 Figue de Naples
 Fondante de Charneu
 Fondante du Comice
 Fondante de Woelmet
 Gansel's Seckle
 Lawrence
 Leopold Riche
 Nouveau Poiteau
 Rondelet
 Soldat Esperen
 Soldat Laboureur
 Tardif de Mons
 Thompson's
 Van Mons Léon Leclerc

November and December.

Belle Rouennaise
 Beurré Berckmans
 Beurré Duval
 Beurré de Ghélin
 Beurré Six
 Comte de Flandre
 Crasanne
 Duc Alfred de Cruy
 Emerald
 Fondante de Malines
 Huyshe's Prince Consort
 Huyshe's Princess of Wales
 Maud Hogg
 Napoléon
 Passe Colmar
 Princess Charlotte
 Rousselet de Jonghe
 Triomphe de Jodoigne

November to January.

Bergamotte Dussart
 Hacon's Incomparable

Huyshe's Prince of Wales
 Jaminette
 Lewis
 St. Germain

November to February.

Forelle
 Winter Nélis

November to March.

Chaumontel
 Colmar

December.

Beurré Bachelier
 Catinka
 Dr. Trouseau
 Downton
 Doyenné Defays
 Duc de Nemours
 Henriette
 Jewess
 Joly de Bonneau
 Madame Loriol de Barny
 Maréchal Vaillant
 Rousselet Enfant Prodigue

December and January.

Beurré d'Aremberg
 Beurré Delfosse
 Beurré Langelier
 Bezi Vaet
 Glou Morçean
 Huyshe's Victoria
 Leopold the First
 Moccas
 Monarch
 Zéphirin Grégoire

December to February.

Alexandre Bivort
 Beurré Duhaume

Beurré de Jonghe
 Doyenné d'Alençon
 General Todtleben

January.

Broompark
 Doyenné Goubault

January and February.

Beurré Sterckmans
 Joséphine de Malines
 Notaire Minot

January to April.

Bergamotte Esperen
 Beurré de Rance
 Easter Beurré
 L'Inconnue
 Jean de Witte
 Nec Plus Meuris
 Passe Crasanne
 Prince Albert

February and March.

Elisa d'Heyst
 Marie Guisse
 Nouvelle Fulvie
 Olivier de Serres

March to May.

Alexandrine Mas
 Basiner
 Besi Goubault
 Besi Mai
 Cassante de Mars
 Madame Millet
 March Bergamot
 Van de Weyer Bates

PLUMS.

SYNOPSIS OF PLUMS.

I. FRUIT ROUND.

* *Summer shoots smooth.*

1. *Skin dark.*—NECTARINES.A. FREE-NECTARINES.—*Flesh separating from the stone.*

Angelina Burdett
Belvoir
Corse's Nota Bene
Damas de Mangeron
Italian Damask
Kirke's
De Montfort
Nectarine
Peach
Prince of Wales
Purple Gage
Queen Mother
Woolston Black

B. CLING-NECTARINES.—*Flesh adhering to the stone.*

Belgian Purple
De Chypre
Late Rivers
Nelson's Victory
Sandall's
Suisse
Sultan

2. *Skin pale.*—GAGES.A. FREE-GAGES.—*Flesh separating from the stone.*

Abricotée de Braunau
Aunt Ann
Boddaert's Green Gage
Brah'y's Green Gage
Bryanston Gage
Early Green Gage
General Hand
Green Gage
Jodoigne Green Gage
July Green Gage
Large White Damask
Late Green Gage
Reine Claude de Bavay
Tay Bank
Yellow Damask
Yellow Gage

B. CLING-GAGES.—*Flesh adhering to the stone.*

Large Green Drying
Lucombe's Nonesuch
McLaughlin

** *Summer shoots downy.*

1. *Skin dark.*—ORLEANS.A. FREE-ORLEANS.—*Flesh separating from the stone.*

Coe's Late Red
Columbia
Damas Musqué
Damas de Provence
Early Blue
Early Orleans
Norbert
Orleans
Royale
Royale Hâtive
Royale de Tours
Tardive de Chalons

B. CLING-ORLEANS.—*Flesh adhering to the stone.*

Morocco

2. *Skin pale.*—APRICOTS.A. FREE-APRICOTS.—*Flesh separating from the stone.*

Apricot
Drap d'Or
Lawrence's Favourite
Liegel's Apricot
Rivers' Early Apricot
Royal Bullace

B. CLING-APRICOTS.—*Flesh adhering to the stone.*

Hulings' Superb
Imperial Ottoman
White Bullace

Planning
use stars
as in left

Supplement to Home Nature-Study Course, Vol. 5, No. 3.

ANSWERS TO QUESTIONS IN HOME NATURE STUDY LESSON NO.....

Name.....

Address.....

II. FRUIT OVAL.

† *Summer shoots smooth.*1. *Skin dark.*—PRUNES.A. FREE-PRUNES.—*Flesh separating from the stone.*

Abricotée Rouge
 D'Agen
 Autumn Compôte
 Bonnet d'Eveque
 Cooper's Large.
 Czar
 Dry's Seedling
 Early Rivers
 Eugène Fürst
 Fotheringham
 Italian Prune
 Jerusalem
 Lafayette
 Mitchelson's
 Noire de Montreuil
 Quetsche
 Red Magnum Bonum
 Rivers' Early Damson
 Royal Dauphin
 Standard of England
 Wyedale

B. CLING-PRUNES.—*Flesh adhering to the stone.*

Belle de Louvain
 Blue Impératrice
 Cherry
 Frost Plum
 Ickworth Impératrice
 Impériale de Milan
 Lombard
 Nouvelle de Dorelle

Pond's Seedling
 Prince Engelbert
 Smith's Orleans

2. *Skin pale.*—IMPERIALS.A. FREE-IMPERIALS.—*Flesh separating from the stone.*

Damas Dronet
 Dana's Yellow Gage
 Dunmore
 Golden Esperen
 Mamelonnée
 Oullins Golden
 Roe's Autumn
 St. Etienne
 St. Martin's Quetsche
 Transparent Gage
 White Impératrice

B. CLING-IMPERIALS.—*Flesh adhering to the stone.*

Coe's Golden Drop
 Downton Impératrice
 Emerald Drop
 Guthrie's Golden
 Guthrie's Late Green
 Jefferson
 Lawson's Golden
 Mann's Imperial
 Pershore
 St. Catherine
 Topaz
 White Magnum Bonum
 Yellow Impératrice

†† *Summer shoots downy.*1. *Skin dark.*—PERDRIGONS.A. FREE-PERDRIGONS.—*Flesh separating from the stone.*

Cheston
 Damas de Septembre
 Damson
 Diamond
 Diaprée Rouge
 Duke of Edinburgh
 Early Favourite
 Perdrigon Violet Hâtif
 Red Perdrigon
 Reine Victoria
 Stoneless
 Van Mons' Red

Victoria
 Violet Damask

B. CLING-PERDRIGONS.—*Flesh adhering to the stone.*

Belle de Septembre
 Blue Perdrigon
 Corse's Admiral
 Denbigh
 Goliath
 Isabella
 Précoce de Tours
 Prune Damson
 St. Julien
 Winesour

2. *Skin pale*.—MIRABELLES.A. FREE-MIRABELLES.—*Flesh separating from the stone.*

Bleeker's Yellow
 Early Mirabelle
 Édouard Sénéclauze
 Gisborne's
 Hudson
 Mirabelle Petite
 Précoce de Bergthold
 Prince's Imperial

Washington
 White Perdrigon
 White Primordian

B. CLING-MIRABELLES.—*Flesh adhering to the stone.*

Bingham
 Denniston's Superb
 Mann's Brandy-Gage
 White Damson

Abricot Rouge. See *Abricotée Rouge*.

Abricotée Blanche. See *Apricot*.

ABRICOTÉE DE BRAUNAU (*Reine Claude Braunau*).—Fruit, large; roundish, and slightly oval, rather flattened on the sides, and marked with a suture, which is deep towards the stalk, and higher on one side than the other. Skin, whitish green, covered with a thick white bloom on the shaded side, and reddish, with some spots of deeper red, on the side next the sun. Stalk, an inch long, thick. Flesh, separating from the stone, yellow, firm, juicy, sweet, sugary, and richly flavoured.

A first-rate dessert plum; ripe in the middle of September. Shoots, smooth.

This was raised by Dr. Liegel of Braunau about the year 1810.

In the first edition of this work I by mistake described under this name another plum which is called *Abricotée de Braunau Nouvelle*, but to which I have now applied the name of *Liegel's Apricot*.

Abricotée de Braunau Nouvelle. See *Liegel's Apricot*.

ABRICOTÉE ROUGE (*Abricot Rouge*).—Fruit, medium sized; oval, or somewhat cordate, considerably resembling the Red Magnum Bonum. Skin, of a deep red colour, paler and sometimes yellowish on the shaded side, and covered all over with a thick blue bloom. Stalk, an inch long, inserted in a slight cavity. Flesh, orange, sweet, rather dry, and both in colour and flavour resembling that of the apricot; separates freely from the stone.

A good dessert plum for culinary use, but with too little flavour for the dessert; ripe the beginning of September. Tree, a strong and vigorous grower. Young shoots, smooth.

Abricotée de Tours. See *Apricot*.

D'AGEN (*Agen Datte; Prune d'Ast; Prune du Roi; Robe de Sargent; St. Maurin*).—Fruit, medium sized; obovate, and somewhat flattened on one side. Skin, deep purple, almost approaching to black, and covered with blue bloom. Stalk, short. Flesh, greenish yellow, sweet, and separates freely from the stone.

An excellent dessert plum either for dessert or preserving; ripe in

the end of September. It is this plum in a dried state which forms the famous Prunes d'Agen, which are superior to those of the Tourrain. Young shoots, smooth. The tree is a good grower and an abundant bearer.

I have given Prune d'Ast as a synonyme of this variety on the authority of Mr. Thompson, although Calvel describes them as different, and says it is to be preferred to the D'Agen for making prunes, and bears a considerable resemblance to it; is larger, but not so good as a dessert plum.

Agen Datte. See *D'Agen*.

Alderton. See *Victoria*.

Aloise's Green Gage. See *Green Gage*.

Amber Primordian. See *White Primordian*.

American Damson. See *Frost Plum*.

ANGELINA BURDETT.—Fruit, above medium size; round, and marked with a suture, which is deepest towards the stalk. Skin, thick, dark purple, thickly covered with brown dots and blue bloom. Stalk, about an inch long. Flesh, yellowish, juicy, rich, and highly flavoured, separating from the stone.

An excellent dessert plum; ripe in the beginning of September, and, if allowed to hang till it shrivels, it forms a perfect sweetmeat. The tree is a good bearer, and hardy. Shoots, smooth.

Anglaise Noire. See *Orleans*.

APRICOT (*Abricotée Blanche; Abricotée de Tours; Old Apricot; Yellow Apricot*).—Fruit, large, at least more so than the Green Gage, to which it is similar in shape, being roundish and slightly elongated, with a deep suture on one side of it. Skin, yellowish, with a tinge of red next the sun, strewed with red dots, and covered with a white bloom. Stalk, very short, about half an inch long. Flesh, yellow, melting, and juicy, with a rich, pleasant flavour, and separating freely from the stone.

An excellent dessert plum, requiring a wall to have it in perfection, and when well ripened little inferior to the Green Gage; ripe in the middle of September. The young shoots are covered with a whitish down, and the tree is an excellent bearer.

The Apricot Plum of the Horticultural Society's Catalogue is a very different and inferior variety to this. It is the Prune d'Abricot of Bretonnerie. Abricot Ordinaire of Knoop resembles this in colour, but is longer in shape, the flesh dry and doughy, is a clingstone, and the young shoots are smooth.

Askew's Golden Egg. See *White Magnum Bonum*.

Askew's Purple Egg. See *Red Magnum Bonum*.

AUNT ANN (*Guthrie's Aunt Ann*).—This is a large, round plum, of a greenish yellow colour. The flesh of a rich, juicy flavour, and separates freely from the stone.

It ripens in the middle of September. The tree is very hardy and productive. Shoots, smooth.

Autumn Beauty. See *Belle de Septembre*.

AUTUMN COMPÔTE.—Fruit, very large, oval, marked with a shallow suture. Skin, bright red. Stalk, three-quarters of an inch long, inserted in a close, narrow cavity. Flesh, tender, juicy, and well-flavoured.

A valuable culinary plum, which makes a fine preserve; ripe in the end of September. When preserved the pulp is of an amber colour, flavour rich, and possessing more acidity than the Green Gage does when preserved. Shoots, smooth.

It was raised by Mr. Rivers, of Sawbridgeworth, from Cooper's Large.

Autumn Gage. See *Roe's Autumn*.

Avant Prune Blanche. See *White Primordian*.

D'Avoine. See *White Primordian*.

Azure Hâtive. See *Early Blue*.

Battle Monument. See *Blue Perdrigon*.

Becker's Scarlet. See *Lombard*.

Beekman's Scarlet. See *Lombard*.

BELGIAN PURPLE (*Bleu de Belgique*).—Fruit, medium sized; roundish, marked with a shallow suture, one side of which is a little swollen. Skin, deep purple, covered with blue bloom. Stalk, about an inch long, inserted in a cavity. Flesh, greenish, rather coarse, very juicy, sweet, and rich, slightly adherent to the stone.

A valuable cooking plum; ripe in the middle of August. Shoots, smooth.

BELLE DE LOUVAIN.—Fruit, large, two inches and a quarter long, and an inch and three-quarters wide; long oval, marked with a well defined suture. Skin, reddish purple, covered with a delicate bloom. Stalk, three-quarters of an inch long, stout, and inserted in a considerable depression. Flesh, yellow, firm, adhering closely to the stone, and with an agreeable flavour.

A culinary plum, in use in the end of August. Shoots, smooth.

BELLE DE SEPTEMBRE (*Autumn Beauty; Reina Nova; Gros Rouge de Septembre*).—Fruit, large; roundish oval, marked with a shallow suture. Skin, thin, violet-red, thickly covered with yellow dots, and a thin blue bloom. Stalk, half an inch long, slender, inserted in a shallow cavity. Flesh, yellowish white, firm, juicy, sweet, and aromatic, adhering rather to the stone.

A first-rate plum for cooking or preserving; it furnishes a fine crimson juice or syrup. Ripe in the beginning and middle of October. Shoots, downy.

BELVOIR PLUM.—Fruit, above medium size, the size of a Green Gage, round, marked on one side with a faint suture, which is deepest

towards the stalk. Skin, thin, black when quite ripe, covered with markings of russet and russet dots, and a fine bright blue bloom. Stalk, half an inch long. Flesh, yellow, tender, richly flavoured and sweet, separating from the stone.

A first-rate late plum, which hangs till the middle of November in perfect condition. Shoots, smooth.

BINGHAM.—Fruit, large and handsomely shaped; oblong. Skin, deep yellow, and somewhat spotted, with bright red next the sun. Stalk, slightly inserted. Flesh, yellow, juicy, rich, and delicious, adhering to the stone.

An excellent dessert plum; ripe in the middle of September. It is of American origin, and does not acquire its full richness of flavour in this country when grown as a standard, but is much improved against a south-east or south-west wall. The young shoots are downy, and the tree is an excellent bearer. It originated in Pennsylvania.

Black Damask. See *Morocco*.

Black Morocco. See *Morocco*.

Black Perdrigon. See *Blue Gage*.

Bleeker's Gage. See *Bleeker's Yellow*.

Bleeker's Scarlet. See *Lombard*.

BLEEKER'S YELLOW (*Bleeker's Yellow Gage*; *Bleeker's Gage*; *German Gage*).—Fruit, medium sized; roundish oval, suture obscure. Skin, yellow, with numerous imbedded white specks, and covered with thin white bloom. Stalk, downy, an inch and a quarter long, and attached without depression. Flesh, yellow, rich, sweet and luscious, separating from the stone.

A delicious dessert plum; ripe in the middle of September. The young shoots are downy, and the tree is hardy, and an excellent bearer.

It was raised about the year 1805 by Mrs. Bleeker, of Albany, U.S., from a stone of a German prune which had been imported from Germany.

Bleeker's Yellow Gage. See *Bleeker's Yellow*.

Bleu de Belgique. See *Belgian Purple*.

Blue Gage. See *Early Blue*.

BLUE IMPÉRATRICE (*Impératrice*; *Impératrice Violette*; *Empress*).—Fruit, medium sized; obovate, tapering considerably towards the stalk so as to form a neck, with a shallow suture on one side. Skin, deep purple, covered with a thick blue bloom. Stalk, about an inch long, and attached without depression. Flesh, greenish yellow, the yellow predominating on the side exposed to the sun, of a rich, sugary flavour, and adhering to the stone.

A first-rate plum; not so juicy as some other varieties, but excellent either for dessert or preserving. Ripe in October, and if allowed to

hang on the tree till it shrivels, which it will do, it is particularly rich and sweet. The young shoots are smooth. The tree is an excellent bearer, and should be grown against an east or south-east wall. It will also keep a long time in the house, if in a dry place.

I doubt very much if this is the same as the *Impératrice of Duhamel*.

BLUE PERDRIGON (*Brignole Violette; Battle Monument; Perdrigon Violette; Violet Perdrigon*).—Fruit, medium sized; oval, widest at the apex, with a shallow suture or furrow on one side, which is slightly flattened. Skin, reddish purple, marked with minute yellowish dots, and covered with thick, greyish white bloom. Stalk, three-quarters of an inch long, inserted in a small and rather deep cavity. Flesh, greenish yellow, firm, rich, sugary, and perfumed, adhering to the stone.

An old and excellent plum, suitable either for the dessert or preserving; ripe in the end of August. The young shoots are downy. The tree is a very vigorous grower, but an indifferent bearer, and requires to be grown against an east or south-east wall. The bloom is very tender and susceptible to early frosts. The fruit will hang till it shrivels.

This variety and the *White Perdrigon* when dried form the *Pruneaux de Brignole*, a small town in Provence. The *Perdrigons* are reproduced from the stone. Some of the French writers say there are two varieties of *Blue Perdrigon*, one in which the flesh separates from the stone, and in the other which does not. Hitt describes it as separating from the stone.

BODDAERT'S GREEN GAGE (*Reine Claude Boddaert*).—This in every respect resembles the *Green Gage*, only it is very much larger. The *Green Gage* is one of those varieties of the plum which reproduces itself from seed with slight variations, these being either in size or the seasons of ripening. The variety here referred to possesses all the richness of flavour of its parent, is very much larger, and ripens in the end of August.

The young shoots are smooth.

Bolmar. See *Washington*.

Bolmar's Washington. See *Washington*.

Bonum Magnum. See *White Magnum Bonum*.

BONNET D'ÉVÈQUE.—Fruit, medium sized; obovate. Skin, dark purple. Flesh, remarkably rich, separating from the stone.

A first-rate plum, which shrivels when fully ripe, if suffered to hang on the tree till the second week in October. Shoots, smooth.

BOULOUF.—Fruit, very large; roundish oval. Skin, red, covered with violet bloom, and dotted. Flesh, yellow, tender, juicy, with a brisk and perfumed flavour.

An excellent cooking plum; ripe in the end of August.

Bradford Gage. See *Green Gage*.

BRAHY'S GREEN GAGE (*Reine Claude de Brahy*).—This is a genuine Green Gage of enormous size, being not less than two inches in diameter. In every respect it resembles the old Green Gage, and it is therefore unnecessary to describe it further than to say that it is a little earlier, ripening about the third week in August.

Bricette. See *St. Catherine*.

Brignole. See *White Perdrigon*.

Brignole Violette. See *Blue Perdrigon*.

Brugnon Green Gage. See *Green Gage*.

BRYANSTON GAGE.—This is exactly like the Green Gage, but very much larger, and about a fortnight later.

BULLACE.—The Bullace is the *Prunus insititia* of botanists, and is found wild in many parts of Great Britain. It and the Damson originate from the same source, and the difference between these two fruits is little more than a name; the round ones being called Bullaces and the oval ones Damsons. These last will be found described under Damson. There are several varieties of Bullace, of which the following are the best known:—

BLACK BULLACE.—Fruit, small, round, and marked with a faint suture. Skin, quite black, covered with a thin bloom. Flesh, austere till ripened by early frosts. This is found in hedges and woods in Britain.

ESSEX BULLACE (*New Large Bullace*).—Fruit, larger than the common White Bullace, being about an inch or a little more in diameter; round. Skin, green, becoming yellowish as it ripens. Flesh, juicy, and not so acid as the common Bullace.

It ripens in the end of October and beginning of November; and the tree, which forms handsome pyramids, is an enormous bearer.

ROYAL BULLACE.—Fruit, large, about an inch and a quarter in diameter; round, marked with a faint suture. Skin, bright grass-green, mottled with red on the side next the sun, and becoming yellowish green as it ripens, with a thin grey bloom on the surface. Stalk, a quarter of an inch long, very slender, inserted in a wide and rather deep cavity. Flesh, green, separating from the stone, briskly flavoured, and with a sufficient admixture of sweetness to make it an agreeable late fruit.

It ripens in the beginning of October, and continues to hang during the month. The tree is an immense bearer. Young shoots, downy.

WHITE BULLACE (*Bullace*).—Fruit, small; round. Skin, pale yellowish white, mottled with red next the sun. Flesh, firm, juicy, subacid, adhering to the stone, becoming sweetish when quite ripe in the end of October and beginning of November.

The tree is an immense bearer. Young shoots, downy.

Bury Seedling. See *Coe's Golden Drop*.

Caledonian. See *Goliath*.

De Catalogne. See *White Primordian*.

Catalonian. See *White Primordian*.

Cerisette Blanche. See *White Primordian*.

Chapman's Prince of Wales. See *Prince of Wales*.

CHERRY (*Early Scarlet*; *Miser Plum*; *Myrobalan*; *Virginian Cherry*).—Fruit, medium sized; cordate, somewhat flattened at the stalk, and terminated at the apex by a small nipple, which bears upon it the remnant of the style like a small bristle. Skin, very thick and pale red, covered with small greyish white dots. Stalk, three-quarters of an inch long, slender, and inserted in a small cavity. Flesh, yellow, sweet, juicy, and subacid, adhering to the stone.

It may be used in the dessert more as an ornamental variety than for its flavour, but it makes excellent tarts. Ripe in the beginning and middle of August. The young shoots are smooth, slender, and thickly set with buds.

This is the *Prunus myrobalana* of Linnæus. It is frequently grown in shrubberies and clumps, as an ornamental tree, where in spring its profusion of white flowers render it an attractive object.

CHESTON (*Diaprée Violette*; *Friars*).—Fruit, medium sized; oval, and rather widest at the stalk, and the suture scarcely discernible. Skin, purple, thickly covered with blue bloom, and separating freely from the flesh. Stalk, half an inch long, slender, and attached without depression. Flesh, deep yellow, firm, brisk, and with a sweet, agreeable flavour, separating freely from the stone.

Suitable either for the dessert or preserving; ripe the beginning and middle of August. The young shoots are downy. The tree is a vigorous and an abundant bearer.

It is one of our oldest recorded varieties, being mentioned by Parkinson and Rea. Lindley, and, following him, some subsequent writers, cites the Matchless of Langley as synonymous with this variety; but the Matchless, of that and all English authors who have mentioned it from Rea downwards, is a white or light yellow variety, and consequently cannot be the same as the Cheston.

DE CHYPRE.—Fruit, very large; roundish, and depressed at the apex, with a shallow suture extending the whole length of the fruit, and terminating in a small nipple. Skin, bright purple, covered with blue bloom. Stalk, short and thick, slightly depressed. Flesh, hard and sour, adhering to the stone, but when highly ripened it is sugary, tender, and well flavoured.

Ripe in the beginning and middle of August. The young shoots are smooth, strong, and vigorous, the whole appearance of the tree resembling strongly the Italian Damask.

This is the *Prune de Chypre* of Duhamel, and is a very different variety from the *Damas Musqué*, which, according to Duhamel, is sometimes known by this name, and which is made synonymous with the *De Chypre* in the Horticultural Society's Catalogue.

De Chypre. See *Damas Musqué*.

Coe's. See *Coe's Golden Drop*.

COE'S GOLDEN DROP (*Bury Seedling*; *Coe's*; *Coe's Imperial*; *Fair's Golden Drop*; *Golden Drop*; *Golden Gage*).—Fruit, very large, being generally about two inches and a half long, and two inches in diameter, of an oval shape, with a short neck at the stalk, marked by a deep suture, extending the whole length of the fruit. Skin, pale yellow, marked with a number of dark red spots. Stalk, about an inch long, stout, and attached without depression. Flesh, yellowish red, sugary, and delicious, adhering closely to the stone.

One of the best dessert plums, fit either for the dessert or preserving; ripe in the end of September. The tree is healthy, vigorous, and an abundant bearer, and the young shoots are smooth. In the "Guide to the Orchard," Lindley says that by hanging the fruit in a dry, airy, place, or wrapping it in soft paper and kept dry, it will keep a considerable time, and he has eaten it, when kept in this way, twelve months after it has been gathered.

It was raised about the end of the last century by one Jervaise Coe, a market gardener at Bury St. Edmunds, in Suffolk; and, as he supposed, was produced from the stone of a Green Gage impregnated by the White Magnum Bonum, these two varieties having grown side by side in his garden.

Coe's Imperial. See *Coe's Golden Drop*.

COE'S LATE RED (*St. Martin*; *St. Martin Rouge*).—Fruit, medium sized; round, marked on one side with a deep suture. Skin, bright purple, covered with a thin blue bloom. Stalk, three-quarters of an inch long, not depressed. Flesh, yellowish, firm and juicy, with a sweet and sprightly flavour, and separating from the stone.

As a late plum, ripening in the end of October, and hanging for a month or six weeks later, this is a valuable variety. Shoots, downy.

COLUMBIA (*Columbia Gage*).—Fruit, very large, being two inches or more in diameter; almost perfectly round. Skin, deep reddish purple, thickly covered with blue bloom, and dotted with yellowish dots. Stalk, an inch long, inserted in a small narrow cavity. Flesh, orange, with a rich, sugary, and delicious flavour, separating from the stone.

A valuable dessert plum of the first quality; ripe the beginning and middle of September. The young shoots are downy. The tree is vigorous, and an excellent bearer. The fruit is considerably larger than the Washington.

This is an American variety, and was raised from the Green Gage by a Mr. L. W. Lawrence, of Hudson, in the State of New York.

Columbia Gage. See *Columbia*.

Cooper's Blue Gage. See *Early Blue*.

COOPER'S LARGE (*Cooper's Large American*; *Cooper's Large Red*; *La Delicieuse*).—Fruit, above medium size; oval, considerably

enlarged on one side of the suture, which is broad and shallow. Skin, pale yellow on the shaded side, and dark purple on the side next the sun, covered with numerous brown dots. Stalk, an inch long, inserted in a small cavity. Flesh, yellowish green, juicy, with a rich and delicious flavour, and separating from the stone.

A very valuable dessert plum; ripe the end of September and beginning of October. The young shoots are smooth, the tree vigorous, a most abundant bearer, and succeeds well either as a standard or against a south-east wall.

This variety is of American origin, being raised by a Mr. Joseph Cooper, of New Jersey, from a stone of the Orleans. It was introduced to this country some years ago, and distributed under the name of *La Delicieuse*, under which it was brought to this country from New Jersey.

CORSE'S ADMIRAL.—Fruit, large, the size of White Magnum Bonum; oval, considerably swollen on one side of the suture, which is deep and well defined. Skin, light purple, dotted with yellow dots, and covered with pale lilac bloom. Stalk, an inch long, downy, and inserted in a small cavity. Flesh, greenish yellow, brisk and juicy, with a pleasant flavour, and adhering closely to the stone.

A plum of good quality, either for the dessert or preserving; ripe the end of September. The young shoots are downy, and the tree is very productive.

It was raised by Henry Corse, Esq., of Montreal, Canada.

CORSE'S NOTA BENE.—Fruit, large; round. Skin, brownish purple, with sometimes a greenish tinge on the shaded side, and thickly covered with pale blue bloom. Stalk, half an inch long, inserted in a small round cavity. Flesh, greenish, firm and juicy, with a rich, sugary flavour, separating from the stone.

An excellent dessert plum; ripe the middle of September. The young shoots are smooth. The tree is a free grower and an abundant bearer.

This is also a Canadian variety raised by Mr. Corse, of Montreal.

Cox's Emperor. See *Denbigh*.

Crittenden's Damson. See *Damson*.

Crittenden's Prolific Damson. See *Damson*.

CZAR.—Fruit, large; oval, or roundish oval, a little more round than Prince Engelbert, marked with a deep suture and a large style-point. Skin, dull red, but when highly ripened quite black and covered with thin blue bloom which gives it a bright purple look; on the shaded side, or when not highly ripened, it has a mahogany colour. Stalk, very short, slender, and green, deeply inserted. Flesh, yellowish, tender, very juicy, separating from the stone, and with an agreeable flavour. Stone, very small.

A valuable culinary plum on account of its great size and earliness. The tree bears as heavily as its parent, Prince Engelbert, and the fruit

is quite a fortnight earlier than that variety, and never cracks with the rain. Young shoots, smooth.

This excellent plum was raised by Mr. Rivers, of Sawbridgeworth, from Prince Engelbert, fertilised by Early Rivers, and first fruited in 1874. It received its name from the Emperor of Russia having visited this country during the year of its first fruiting. I received the fruit from Mr. Rivers on the 11th of August, 1874, and it was then dead ripe.

Dalrymple Damson. See *Damson*.

Damas Blanc. See *Large White Damask*.

Damas Blanc Gros. See *Large White Damask*.

Damas Blanc Hâtif Gros. See *Large White Damask*.

Damas Blanc Petit. See *Small White Damask*.

Damas Blanc Très Hâtif. See *Large White Damask*.

DAMAS DRONET.—Fruit, small; oval, and without any apparent suture. Skin, bright green, changing to yellowish as it ripens, covered with a very thin white bloom. Stalk, membranous, but separating freely from the flesh, half an inch long, slender, inserted in a narrow and rather deep cavity. Flesh, greenish, transparent, firm, very sugary, and separating freely from the stone.

A dessert plum of good flavour; ripe in the end of August. Shoots, smooth. The tree in its habit of growth resembles that of *Large White Damask*.

Damas d'Italie. See *Italian Damask*.

Damas Jaune. See *Yellow Damask*.

DAMAS DE MANGERON (*Mangeron*).—Fruit, above medium size; round, and inclining to oblate, without any apparent suture. Skin, adhering to the flesh, lively purple, strewed with minute yellowish dots, and thickly covered with blue bloom. Stalk, half an inch long, slender, inserted in a small cavity. Flesh, greenish yellow, firm, not very juicy, but sugary, and separating from the stone.

A baking or preserving plum; ripe in the beginning and middle of September. Young shoots, smooth. The tree is a vigorous grower and an abundant bearer.

DAMAS MUSQUÉ (*De Chypre; Prune de Malthe*).—Fruit, small; roundish, flattened at both ends, and marked with a deep suture. Skin, deep purple, or nearly black, thickly covered with blue bloom. Stalk, half an inch long, inserted in a small cavity. Flesh, yellow, firm, very juicy, with a rich and musky flavour, and separating from the stone.

A dessert or preserving plum; ripe in the end of August and beginning of September. Shoots, slightly downy.

DAMAS DE PROVENCE (*Damas de Provence Hâtif*).—Fruit, above medium size; roundish, and slightly flattened, marked on one side with a deep suture. Skin, reddish purple, almost black, covered

with thick blue bloom. Stalk, half an inch long, inserted in a small cavity. Flesh, yellowish green, sweet, and pleasantly flavoured, separating from the stone.

A baking plum; ripe in the end of July and beginning of August. Shoots, slightly downy. This is one of the earliest plums, being nearly a month earlier than *Précoce de Tours*.

DAMAS DE SEPTEMBRE (*Prune de Vacance*).—Fruit, small; oval, marked with a distinct suture. Skin, brownish purple, thickly covered with blue bloom. Stalk, half an inch long, slender, inserted in a narrow and rather deep cavity. Flesh, yellow, firm, rich, and agreeably flavoured when well ripened, and separating from the stone.

A dessert or preserving plum; ripe in the end of September. The tree is very vigorous, and an abundant bearer. Shoots, downy.

Damas de Tours. See *Précoce de Tours*.

Damas Vert. See *Green Gage*.

Damas Violet. See *Violet Damask*.

Damascene. See *Damson*.

Dame Aubert. See *White Magnum Bonum*.

Dame Aubert Blanche. See *White Magnum Bonum*.

Dame Aubert Violette. See *Red Magnum Bonum*.

DAMSON.—The Damson seems to be a fruit peculiar to England. We do not meet with it abroad, nor is any mention made of it in any of the pomological works or nurserymen's catalogues on the Continent. In America the varieties of damson are as much cultivated as with us, and that is not to be wondered at; but it is singular that the cultivation of damsons should be confined to our own race.

There are many varieties of this fruit grown in this country, all originating from the native plum, *Prunus insititia*, from which also the Bullace is derived. The only difference between a Bullace and a Damson being that the former is round and the latter oval. Of these, the following are those most worth cultivating:—

COMMON (*Round Damson*).—Fruit, very small; roundish oval. Skin, deep dark purple or black, covered with thin bloom. Flesh, greenish yellow, juicy, and austere till highly ripened; separating from the stone.

A well known preserving plum; ripe in the end of September. Young shoots, downy.

PRUNE (*Damascene; Long Damson; Shropshire Damson*).—The fruit of this variety is much larger than that of the Common Black Damson, and more distinctly oval. The flesh adheres to the stone.

This is a better variety than the common for preserving, and makes an excellent jam; ripe in the middle of September. The tree is not such a good bearer as the common. Young shoots, downy.

CRITTENDEN'S (*Crittenden's Prolific*; *Prolific*; *Cluster*).—The fruit of this is larger than that of any of the others; roundish oval. Skin, black, and covered with a thin bloom; ripe in the middle of September.

This is the best of all damsons. The tree is an immense bearer, and forms handsome pyramids. Young shoots, downy. It was raised by Mr. James Crittenden of East Farleigh, in Kent, early in the present century.

DALRYMPLE.—This resembles the Prune Damson in its fruit, but the tree is more adapted for northern climates, where the other varieties do not succeed well; and is grown about St. Boswell's, in Roxburghshire. It ripens in October. The tree is of a dwarf habit of growth, and an immense bearer. Young shoots, downy.

RIVERS' EARLY.—This was raised by Mr. Rivers, of Sawbridgeworth, from seed of St. Etienne Plum. It is very early, ripening early in August. Young shoots, downy.

WHITE (*Shailer's White Damson*).—Fruit, small; oval. Skin, pale yellow, covered with thin white bloom. Stalk, half an inch long, slender. Flesh, yellow, sweet, and agreeably acid, adhering to the stone.

A culinary plum; ripe in the middle and end of September. Shoots, downy.

DANA'S YELLOW GAGE.—Fruit, medium sized; oval. Skin, pale yellow, clouded with green, and covered with thin bloom. Flesh, juicy, sweet, with a sprightly and peculiar flavour.

A dessert plum; ripe in the end of August and beginning of September. Young shoots, smooth.

This is an American variety, and was raised by the Rev. Mr. Dana, at Ipswich, Mass.

Dauphine. See *Green Gage*.

La Delicieuse. See *Cooper's Large*.

DENBIGH (*Cox's Emperor*).—Fruit, large, and exactly like a short specimen of Pond's Seedling, being roundish oval, or short oval, and the skin is of the same colour. Flesh, yellow, adhering rather to the stone.

A cooking plum; ripe in the middle of September. Shoots, downy.

Dennie. See *Cheston*.

DENNISTON'S SUPERB.—Fruit, above medium size; short oval, and a little flattened, marked with a distinct suture, which extends quite round the fruit. Skin, pale yellowish green, marked with a few purple thin blotches and dots, and covered with bloom. Stalk, three-quarters of an inch long, inserted in a small cavity. Flesh, yellow, firm, juicy, rich, sugary, and vinous, adhering to the stone.

A first-rate dessert plum, equal in flavour to and rather brisker than Green Gage; ripe in the middle of August. Shoots, downy.

This delicious plum is of American origin, having been raised by Mr. Isaac Denniston, of Albany, in the State of New York.

DIAMOND.—Fruit, very large; oval, marked on one side with a distinct suture, which is deepest towards the stalk. Skin, dark purple, approaching to black, and covered with pale blue bloom. Stalk, three-quarters of an inch long, inserted in a narrow and deep cavity. Flesh, deep yellow, coarse in texture, juicy, and with a brisk agreeable acid flavour; it separates with difficulty from the stone.

One of the best preserving or cooking plums; ripe in the middle of September. The tree is a vigorous grower, and an excellent bearer. Young shoots, downy.

This valuable plum was raised in the nursery of Mr. Hooker, of Brenchly, in Kent.

Diaper. See *Diaprée Rouge*.

DIAPRÉE ROUGE (*Diaper*; *Imperial Diadem*; *Mimms*; *Red Diaper*; *Roche Corbon*).—Fruit, large; obovate. Skin, pale red, thickly covered with brown dots, so much so as to make it appear of a dull colour, and covered with thin blue bloom. Stalk, half an inch long, inserted in a slight cavity. Flesh, greenish yellow, firm, and fine-grained, separating, but not freely, from the stone, juicy, and of a rich, sugary flavour.

A good plum for preserving or the dessert; ripe in the middle of September. Shoots, downy.

Imperial Diadem and Mimms were introduced as new plums, but proved to be identical with this. It is called Roche Corbon from a village near Tours. The *Diaprée Rouge* of Knoop has the flesh closely adherent to the stone.

Diaprée Violette. See *Cheston*.

Dorelle's Neue Grosse Zwetsche. See *Nouvelle de Dorelle*.

DOVE BANK.—This bears a very close resemblance to Goliath. It is a clingstone, has downy shoots and leaves, and, in my opinion, is not distinguishable from that variety.

DOWNTON IMPÉRATRICE.—Fruit, medium sized; oval, narrowing a little towards the stalk, and slightly marked with a suture on one side. Skin, thin and tender, pale yellow. Flesh, yellow, separating with difficulty from the stone, juicy and melting, with a sweet and agreeable sub-acid flavour.

An excellent preserving plum, but only second-rate for the dessert; ripe in October. The tree is strong and very vigorous, and the young shoots are smooth.

It was raised by T. A. Knight, Esq., the President of the Horticultural Society, from the seed of *Magnum Bonum*, impregnated with *Blue Impératrice*, and the fruit was first exhibited at the Society in 1823.

DRAP D'OR (*Cloth of Gold*; *Mirabelle Double*; *Mirabelle Grosse*; *Yellow Damask*; *Yellow Perdrigon*).—Fruit, below medium size; smaller, but much resembling the Green Gage in shape, being round, indented at the apex, and marked on one side by a distinct but very shallow suture. Skin, tender, fine bright yellow, and marked with numerous crimson spots when exposed to the sun, covered with thin white bloom. Stalk, slender, half an inch long, inserted in a small cavity. Flesh, yellow, melting, with a rich, sugary, and delicious flavour; separating from the stone.

An excellent little dessert plum; ripe the middle of August. The young shoots are downy. The tree is not a vigorous grower, but in general a pretty good bearer; succeeds well against a wall, and is better suited for a dwarf than a standard. It is very subject to produce numerous tufts of slender shoots, which ought to be removed, as they tend much to the injury of the fruit.

Drap d'Or Esperen. See *Golden Esperen*.

DRY'S SEEDLING.—Fruit, large, or above medium size; roundish oval, marked with a very slight suture. Skin, reddish purple, covered with thin bloom, clouded when fully ripe. Stalk, long and stout. Flesh, dull greenish yellow, or orange; firm, yet melting and juicy, parting freely from the stone.

An early plum; ripe in the beginning of August. Young shoots, smooth.

This was raised by Mr. Dry, at Hayes, in Middlesex, and when exhibited before the Fruit Committee of the Royal Horticultural Society, August 17th, 1869, was awarded a first-class certificate.

DUKE OF EDINBURGH.—Fruit, large; roundish obovate, marked with a shallow suture, and with a regular and even outline. Skin, thin, light purple, covered with a dense light bluish bloom. Flesh, reddish yellow, juicy, and richly flavoured, separating freely from the stone.

An excellent culinary plum; ripe in the middle of August. The tree is a great bearer. Young shoots, downy.

This was raised by Mr. Dry, of Hayes, in Middlesex, and was awarded a first-class certificate by the Royal Horticultural Society, at the meeting in August, 1870.

DUNMORE.—Fruit, medium sized; oval. Skin, thick, greenish yellow, becoming of a bright golden yellow when ripe. Stalk, half an inch long, inserted in a small cavity. Flesh, yellow, tender, juicy, sweet, and richly flavoured, separating from the stone.

An excellent dessert plum; ripe in the end of September and beginning of October. Shoots, smooth.

Early Apricot. See *Rivers' Early Apricot*.

EARLY BLUE (*Azure Hâtive*; *Blue Gage*; *Black Perdrigon*; *Cooper's Blue Gage*).—Fruit, medium sized, and quite round in its shape. Skin, dark purple, covered with a blue bloom. Stalk, three-

quarters of an inch long. Flesh, yellowish green, juicy, briskly and somewhat richly flavoured, separating from the stone.

A dessert plum of a rich quality; ripe the beginning of August. The tree produces long, slender, and downy shoots, and is a most abundant bearer.

It is rather singular that this is not mentioned by any of the French authors of the last century, nor by our countryman Miller. It was advertised by Cooper, a nurseryman of Kensington, in 1754, as being raised by him, and in the Brompton Park Catalogue of that year I find it by the name of Cooper's Blue Gage. In 1757 it is called Azure Blue, till 1762, when the name which it has now retained seems to have been adopted.

Early Damask. See *Morocco*.

EARLY FAVORITE (*Rivers' Early Favorite; Rivers' No. 1*).—Fruit, rather below medium size; roundish oval, and marked with a shallow suture. Skin, deep dark purple, almost black, marked with russet dots, and covered with thin bloom. Flesh, greenish yellow, juicy, sweet, and of excellent flavour, separating from the stone.

An excellent early plum, raised by Mr. Rivers, of Sawbridgeworth, from *Précoce de Tours* at the same time as *Early Rivers*. It ripens in the end of July; and, if grown against a wall, it will ripen in the middle of the month. Young shoots, downy.

EARLY GREEN GAGE (*Reine Claude Hâtive*).—Fruit, small; round, and flattened at the top. Skin, yellowish green, with a red cheek on one side, and strewed with a few dots. Stalk, about half an inch long. Flesh, yellow, very tender, juicy, sugary, and richly flavoured, separating from the stone.

A first-rate very early Green Gage; ripe in the end of July and early in August. Shoots, smooth.

EARLY MIRABELLE (*Mirabelle Précoce*).—Fruit, very small, the size of a Bullace, rounder than the common *Mirabelle*. Skin, golden yellow, with a few crimson spots on the side next the sun. Stalk, half an inch long. Flesh, yellow, sweet, and with a delightful aroma; it separates from the stone, which is very small.

A delicious little early plum; ripe in the last week of July. The tree makes a fine bush, and bears abundantly. It deserves to be generally cultivated. Shoots, downy.

Early Morocco. See *Morocco*.

EARLY ORLEANS (*Grimwood Early Orleans; Hampton Court; Monsieur Hâtif; Monsieur Hâtif de Montmorency; New Orleans; Wilmot's Early Orleans; Wilmot's Orleans*).—Fruit, medium sized; round, flattened at the apex, and marked with a suture, which extends the whole length of one side. Skin, deep purple, mottled with darker colour, and covered with thin blue bloom. Stalk, slender, about half an inch long, inserted in a rather deep cavity. Flesh, yellowish green, tender, of a rather flat flavour, and separating freely from the stone.

A second-rate dessert plum, but excellent for culinary purposes; ripe in the beginning and middle of August. Shoots, downy.

EARLY RIVERS (*Rivers' Early Prolific; Rivers' No. 2*).—Fruit, medium sized; roundish-oval. Skin, deep purple, covered with thin bloom. Stalk, half an inch long, inserted in a small cavity. Flesh, yellowish, juicy, sweet, with a pleasant brisk acidity, separating from the stone.

A valuable early plum, ripening in the end of July. The tree is a great bearer, and very hardy, rarely ever missing a crop. Shoots, smooth, with very light down.

The original tree throws up suckers, which, when removed and planted out, do not bloom for several years. But scions taken from the original tree and grafted, bloom the second year. A curious fact is that the grafted trees fruit abundantly, and the branches are so brittle they break off; in those raised from suckers the branches never break. The grafted trees in spring are full of bloom, sparing of shoots, and very few leaves; the suckers are more vigorous in growth, have no bloom, but an abundance of foliage, even when six years old.

It was raised by Mr. Thomas Rivers, of Sawbridgeworth, from *Précoce de Tours*, about the year 1834, and with his permission I have suggested the nomenclature by which this variety will henceforth be known.

Early Royal. See *Royale Hâtive*.

Early Russian. See *Quetsche*.

Early Scarlet. See *Cherry*.

Early Transparent Gage. See *Rivers' Early Apricot*.

Early Yellow. See *White Primordian*.

ÉDOUARD SÉNÉCLAUZE.—Fruit, very small and obovate, being narrow towards the stalk. Skin, a clear golden yellow. Flesh, very tender, sweet, and very richly flavoured, separating freely from the stone.

A very early plum; ripe in the last week of July. Shoots, downy.

Egg Plum. See *White Magnum Bonum*.

EMERALD DROP.—Fruit, medium sized; oval, marked with a deep suture, which is higher on one side than the other. Skin, pale yellowish green. Stalk, three-quarters of an inch long, inserted in a very shallow cavity. Flesh, greenish yellow, juicy, sweet, and of good flavour, separating from the stone.

Ripe in the end of August and beginning of September. Shoots, smooth.

Empress. See *Blue Impératrice*.

EUGÈNE FÜRST (*Sweet Damson*).—Fruit, small and obovate, like a Prune Damson, both in size and shape. Skin, dark purple, covered with a very dense bloom. Flesh, yellow, with red veins pervading it, juicy and sweet, with the austerity of the Damson, subdued by luscious sweetness, and separating from the stone.

It ripens in the end of August, when it shrivels and becomes quite a sweetmeat. Shoots, smooth.

Fair's Golden Drop. See *Coe's Golden Drop*.

Felleberg. See *Italian Prune*.

Florence. See *Red Magnum Bonum*.

Flushing Gage. See *Prince's Imperial*.

Fonthill. See *Pond's Seedling*.

Fotheringay. See *Fotheringham*.

FOTHERINGHAM (*Fotheringay*; *Grove House Purple*; *Red Fotheringham*; *Sheen*).—Fruit, medium sized; obovate, with a well-defined suture, which is higher on one side than the other. Skin, deep reddish purple on the side next the sun, and bright red where shaded, covered with thin blue bloom. Stalk, an inch long, not deeply inserted. Flesh, pale greenish yellow, not juicy, sugary, with a pleasant sub-acid flavour, and separating from the stone.

An excellent dessert plum; ripe the middle of August. The young shoots are smooth. The tree is hardy and vigorous, and an excellent bearer; succeeds well against a wall or as an espalier, and should be grown as a dwarf rather than as a standard, as the fruit is very apt to fall.

This is a very old variety, and is doubtless of English origin, as it has not been identified with any of the Continental varieties. It was cultivated by Sir William Temple, at Sheen, and according to Switzer was by him named the Sheen Plum; but its origin is of a much earlier date, as it is mentioned by Rea as early as 1665.

Franklin. See *Washington*.

Friar's. See *Cheston*.

Frost Gage. See *Frost Plum*.

FROST PLUM (*American Damson*; *Frost Gage*).—Fruit, small; oval, and marked with a distinct suture. Skin, deep purple, strewed with russet dots, and covered with a thin bloom. Stalk, about three-quarters of an inch long. Flesh, greenish yellow, juicy, sweet, and rather richly flavoured, adhering to the stone.

An excellent little plum; ripe in October. The tree is a great bearer. Shoots, smooth.

GENERAL HAND.—Fruit, very large; roundish-oval, marked with a slight suture. Skin, deep golden yellow, marbled with greenish yellow. Stalk, long, inserted in a shallow cavity. Flesh, pale yellow, coarse, not very juicy, sweet, of a good flavour, and separating from the stone.

A preserving plum; ripe in the beginning and middle of September. Shoots, smooth.

German Gage. See *Bleeker's Yellow*.

German Prune. See *Quetsche*.

German Quetsche. See *Quetsche*.

GISBORNE'S (*Gisborne's Early*; *Paterson's*).—Fruit, rather below medium size; roundish-oval, marked with a distinct suture. Skin, greenish yellow, but changing as it ripens to fine amber, with a few crimson spots, and numerous grey russet dots interspersed. Stalk, half an inch to three-quarters long, inserted in a very shallow cavity. Flesh, yellow, firm, coarse-grained, and not very juicy, briskly acid, with a slight sweetness, and separating from the stone.

A cooking plum; ripe in the middle of August. The tree is an early and abundant bearer. Shoots, downy.

Gisborne's Early. See *Gisborne's*.

Gloire de New York. See *Hulings' Superb*.

Golden Drop. See *Coe's Golden Drop*.

GOLDEN ESPEREN (*Drap d'Or d'Esperen*).—Fruit, large; oval, and sometimes roundish-oval, with a shallow suture on one side. Skin, thin and transparent, pale yellow, with a greenish tinge on the shaded side, and of a fine golden yellow, with crimson spots on the side next the sun. Stalk, short and stout, inserted in a small cavity. Flesh, yellow, very juicy, with a sweet and rich sugary flavour, separating freely from the stone.

A very handsome and first-rate dessert plum; ripe in the end of August. Shoots, smooth.

Golden Gage. See *Coe's Golden Drop*.

GOLIATH (*Caledonian*; *St. Cloud*; *Steers' Emperor*; *Wilmot's Late Orleans*).—Fruit, large; oblong, with a well marked suture, one side of which is higher than the other. Skin, deep reddish purple, but paler on the shaded side, and covered with thin blue bloom. Stalk, three-quarters of an inch long, inserted in a deep cavity. Flesh, yellow, juicy, brisk, and of good flavour, adhering to the stone.

A fine showy plum, and though only of second-rate quality for the dessert, is excellent for preserving and other culinary purposes; ripe in the end of August. This is sometimes, but erroneously, called *Nectarine Plum*; but the young shoots of that are smooth, while those of *Goliath* are downy.

Gonne's Green Gage. See *Yellow Gage*.

GORDON CASTLE.—Fruit, large and obovate. Skin, greenish yellow. Flesh, rather firm, sweet, and with an excellent flavour.

This is a very good plum, and will be admirably calculated for growing in northern latitudes and late situations, where the finer and more delicate branches do not come to perfection.

Goring's Golden Gage. See *Green Gage*.

Great Damask. See *Green Gage*.

GREEN GAGE (*Abricot Vert*; *Aloise's Green Gage*; *Bradford Green Gage*; *Brugnon Green Gage*; *Damas Vert*; *Dauphine*; *Goring's*

Golden Gage; *Great Green Damask*; *Grosse Reine*; *Ida Green Gage*; *Isleworth Green Gage*; *Mirabelle Vert Double*; *Queen Claudia*; *Reine Claude*; *Reine Claude Grosse*; *Rensselaar Gage*; *Schwylter Gage*; *Sucrin Vert*; *Trompe Garçon*; *Trompe Valet*; *Verdacia*; *Verdochio*; *Vert Bonne*; *Vert Tiquetée*; *Wilmot's Green Gage*).—Fruit, medium sized; round, and a little flattened at both ends; dimpled at the apex, and marked on one side by a shallow suture, which extends from the stalk to the apex. Skin, tender, yellowish green, but when fully ripe becoming of a deeper yellow, clouded with green, and marked with crimson spots, and covered with thin ashy-grey bloom. Stalk, half an inch to three-quarters long, inserted in a small cavity. Flesh, greenish yellow, tender, melting, and very juicy, with a rich, sugary, and most delicious flavour. It separates freely from the stone.

One of the richest of all the plums; ripe in the middle and end of August. The tree is a vigorous grower, hardy, and an excellent bearer, and the young shoots are smooth. It may be grown either as a standard, espalier, or trained against a wall; but it is found that the richest flavoured fruit is from a standard, though not so large as from a wall. When there is an abundant crop the trees should be gone over about the month of June, and thinned; for if the whole is allowed to be ripened, the fruit will be smaller and insipid, and wanting that richness which is peculiar only to this variety. It is greatly improved by being grafted on the Apricot.

This universally known and highly esteemed fruit has been longer in this country than is generally supposed. It is said to have been introduced at the beginning of the last century by Sir Thomas Gage, of Hengrave Hall, near Bury St. Edmunds, who procured it from his brother, the Rev. John Gage, a Roman Catholic priest then resident in Paris. In course of time it became known as the Green Gage Plum.

In France, although it has many names, that by which it is best known is *Grosse Reine Claude*, to distinguish it from a smaller and much inferior plum called *Reine Claude Petite*. The Green Gage is supposed to be a native of Greece, and to have been introduced at an early period into Italy, where it is called *Verdochia*. From Italy it passed into France, during the reign of Francis I., and was named in honour of his consort Queen Claude; but it does not appear to have been much known or extensively cultivated for a considerable period subsequent to this, for neither Champier, Olivier de Serres, Vautier, nor any of the early French writers on husbandry and gardening, seem to have been acquainted with it. Probably, about the same time that it was introduced into France, or shortly afterwards, it found its way into England, where it became more rapidly known, and the name under which it was received was not the new appellation which it obtained in France, but its original Italian name of *Verdochia*, from which we may infer that it was brought direct from Italy. It is mentioned by Parkinson, in 1629, under the name of *Vredoch*, and, from the way he speaks of it, seems to have been not at all new, nor even rare. It is also enumerated by Leonard Meager in the "list of fruit which I had of my very loving friend, Captain Gurle, dwelling at the Great Nursery between Spital-fields and Whitechappel," and is there called *Verdocha*. Even so late as the middle of the last century, after it had been re-introduced, and extensively grown under the name of Green Gage, it continued to bear its original title, and to be regarded as a distinct sort from the Green Gage. Hitt tries to describe the distinction; but as he tries also to show that the *Reine Claude* is also distinct from the Green Gage, his authority cannot be taken for more than it is worth; a remark which may safely be applied to all our pomologists of the last century. Miller also laboured under the same misapprehension as Hitt, for in his Dictionary he says, speaking of the

Grosse Reine Claude, "this plum is confounded by most people in England by the name of Green Gage."

We have seen, therefore, that the generally-received opinion that this valuable plum was first introduced to this country by the Gage family is incorrect, but that it must have existed for considerably upwards of a century, at least, before the period which is generally given as the date of its introduction.

Grimwood's Early Orleans. See *Early Orleans*.

Gros Damas Blanc. See *Large White Damask*.

Grosse Luisante. See *White Magnum Bonum*.

Grosse Noire Hâtive. See *Noire de Montreuil*.

Grosse Reine. See *Green Gage*.

Grosse Rouge de Septembre. See *Belle de Septembre*.

Grove House Purple. See *Fotheringham*.

Guthrie's Apricot. See *Guthrie's Golden*.

Guthrie's Aunt Ann. See *Aunt Ann*.

GUTHRIE'S GOLDEN (*Guthrie's Apricot*).—Fruit, above medium size; roundish oval. Skin, yellow, strewed with crimson dots, and covered with thin bloom. Stalk, rather long, set in a small depression. Flesh, yellow, rather firm, coarse, very juicy and very sweet, adhering to the stone.

A second-rate dessert plum; ripe in the end of August. Shoots, smooth.

GUTHRIE'S LATE GREEN (*Minette*).—Fruit, above medium size; round, marked with a suture, which is swollen on one side. Skin, yellow, clouded with green, and covered with a thin bloom. Stalk, three-quarters of an inch long, inserted in a small cavity. Flesh, yellow, firm, not very juicy, but exceedingly rich and sugary, adhering slightly to the stone.

A very fine dessert plum, rivalling the Green Gage, and ripening about a month later, in the end of September. The tree is hardy, and a good bearer. Young shoots, smooth.

This and the preceding were raised by Mr. Guthrie, of Tay Bank, Dundee, a gentleman who has devoted much attention to raising new fruits.

Hampton Court. See *Early Orleans*.

Howell's Large. See *Nectarine*.

HUDSON (*Hudson Gage*).—Fruit, medium sized; oval, marked with a faint suture, one side of which is higher than the other. Skin, yellow, mottled and streaked with dull green. Stalk, short. Flesh, greenish, separating from the stone, juicy, melting, and with a sweet and brisk flavour.

An early plum, ripening in the middle of August. Shoots, downy.

HULINGS' SUPERB (*Gloire de New York; Keyser's Plum*).—Fruit, very large; roundish-oval, marked with a shallow suture. Skin,

greenish yellow, covered with a thin bloom. Stalk, short and stout, inserted in a small round cavity. Flesh, greenish yellow, rather coarse, but rich and sugary, and with a fine brisk flavour; it adheres to the stone.

A fine, large, and richly-flavoured plum; ripe in the end of August. Shoots, downy.

This delicious plum is originally from the United States of America. It was raised by a Mr. Keyser, of Pennsylvania, and was brought into notice by Dr. W. E. Hulings.

ICKWORTH IMPÉRATRICE (*Knight's No. 6*).—Fruit, large; obovate. Skin, purple, marked with yellow streaks. Stalk, stout, an inch or more in length. Flesh, greenish yellow, tender and juicy, with a rich, sugary flavour, and adhering to the stone.

An excellent late dessert plum; ripe in October. It will hang till it shrivels, and is then very rich in flavour; and after being gathered, if wrapped in silk paper will, if kept in a dry place, last for many weeks. It is also an excellent drying plum. Young shoots, smooth.

Impératrice. See *Blue Impératrice*.

Impératrice Blanche. See *White Impératrice*.

Impératrice Violette. See *Blue Impératrice*.

Imperial Diadem. See *Diaprée Rouge*.

IMPERIAL OTTOMAN.—Fruit, below medium size; roundish. Skin, dull yellow, covered with a thin bloom. Stalk, slender, curved, three-quarters of an inch long, inserted in a slight cavity. Flesh, melting, juicy, and sweet, adhering to the stone.

An early dessert plum; ripening in the beginning of August. Shoots, slightly downy.

Impériale. See *Red Magnum Bonum*.

Impériale Blanche. See *White Magnum Bonum*.

IMPÉRIALE DE MILAN (*Prune de Milan*).—Fruit, large; oval, somewhat flattened on one side, where it is marked with a rather deep suture extending the whole length of the fruit. Skin, dark purple, streaked and dotted with yellow, and covered with thick blue bloom. Stalk, about an inch long, inserted in a narrow and rather deep cavity. Flesh, yellowish, firm, and juicy, richly flavoured and sweet, with a slight musky aroma, and adhering to the stone.

An excellent late dessert and preserving plum; ripe in the beginning of October. Shoots, smooth.

Impériale Rouge. See *Red Magnum Bonum*.

Impériale Violette. See *Red Magnum Bonum*.

Irving's Bolmar. See *Washington*.

ISABELLA.—Fruit, medium sized; obovate. Skin, deep dull red, but paler red where shaded, and strewed with darker red dots. Stalk,

three-quarters of an inch long. Flesh, yellow, juicy, rich, and adhering to the stone.

A dessert and preserving plum ; ripe in the beginning of September. Shoots, downy.

Isleworth Green Gage. See *Green Gage*.

ITALIAN DAMASK (*Damas d'Italie*).—Fruit, medium sized ; roundish, slightly flattened at the base, and marked with a well defined suture, which is much higher on one side. Skin, thick, membranous, and rather bitter, of a pale purple colour, changing to brownish as it ripens, and covered with fine blue bloom. Stalk, three-quarters of an inch long, slender, inserted in a deep cavity. Flesh, yellowish green, not at all juicy, firm, rich, sugary, and excellent, separating from the stone.

A preserving and dessert plum ; ripe in the beginning of September. Young shoots, smooth. The tree is exceedingly productive.

ITALIAN PRUNE (*Altesse Double ; Felleberg ; Italian Quetsche ; Quetsche d'Italie ; Prune d'Italie ; Semiana*).—Fruit, large ; oval, narrowing a little towards the stalk, and marked with a shallow suture. Skin, dark purplish blue, strewed with yellow dots, and covered with thick blue bloom. Stalk, half an inch long, stout, and inserted in a pretty deep cavity. Flesh, greenish yellow, firm, not very juicy, sweet, and richly flavoured ; when highly ripened separating from the stone.

An excellent dessert or preserving plum ; ripe in the beginning of September, and will hang till it shrivels, when it is very rich and delicious. The fruit is much improved by being grown against a wall. The tree is a good bearer. Young shoots, smooth.

Jaune de Catalogne. See *White Primordian*.

Jaune Hâtive. See *White Primordian*.

JEFFERSON.—Fruit, large ; oval, narrowing a little towards the stalk, and marked with a very faint suture. Skin, greenish yellow, becoming of a rich golden yellow, flushed with red on the side next the sun, and dotted with red dots. Stalk, an inch long, thin, and inserted in a shallow cavity. Flesh, yellow, firm, and juicy, rich, sugary, and delicious, separating from the stone.

A very richly flavoured dessert plum ; ripe in the beginning and middle of September. The tree is an excellent grower, and an abundant bearer. Young shoots, smooth, or with the faintest trace of fine down.

This remarkably fine plum came to us originally from America, where it was raised by Judge Buel, and named in honour of President Jefferson.

Jenkins' Imperial. See *Nectarine*.

JERUSALEM.—Fruit, large ; long egg-shaped. Skin, dark purple, covered with a dense blue bloom. Stalk, an inch long, thick and

hairy. Flesh, firm, sweet, briskly flavoured, and separating from the stone.

A dessert plum; ripe in the middle of September. Shoots, smooth.

JODOIGNE GREEN GAGE (*Reine Claude de Jodoigne; Royale de Vilvorde*).—Fruit, large; round, inclining to oblate, marked on one side with a shallow suture. Skin, thin, greenish at first, but becoming greenish yellow as it ripens, and with a blush of red strewed with green and yellowish dots on the side next the sun, the whole covered with a thin bluish bloom. Stalk, over half an inch long. Flesh, whitish yellow, firm, very juicy and tender, with a sugary and very rich flavour.

A large and handsome form of the old Green Gage, and possessing all its merits; ripe in the middle and end of September. Shoots, smooth.

JULY GREEN GAGE (*Reine Claude de Bavay Hâtive*).—Fruit, the size and shape of the Green Gage. Skin, thin, of a fine deep yellow colour, flushed with bright crimson on the side next the sun, and strewed with darker crimson dots, the whole covered with a delicate white bloom. Stalk, three-quarters of an inch long, slightly depressed. Flesh, deep yellow, very tender and juicy, sugary, and richly flavoured, separating with difficulty from the stone.

A first-rate and most delicious early plum, equal in all respects to the Green Gage, and ripening in the end of July. Shoots, smooth.

Keyser's Plum. See *Hulings' Superb*.

KIRKE'S.—Fruit, above medium size; round, and marked with a very faint suture. Skin, dark purple, with a few deep yellow dots, and covered with a dense bright blue bloom which is not easily rubbed off. Stalk, three-quarters of an inch long, inserted in a very deep depression. Flesh, greenish yellow, firm, juicy, separating freely from the stone, and very richly flavoured.

A delicious dessert plum; ripe in the beginning and middle of September. The young shoots are smooth. The tree is hardy and vigorous, and an abundant bearer, well suited either for a standard or to be grown against a wall.

It was first introduced by Joseph Kirke, a nurseryman at Brompton, near London, who told me he first saw it on a fruit-stall near the Royal Exchange, and that he afterwards found the trees producing the fruit were in Norfolk, whence he obtained grafts and propagated it. But its true origin was in the grounds of Mr. Poupart, a market gardener at Brompton—on the spot now occupied by the lower end of Queen's Gate—and where it sprang up as a sucker from a tree which had been planted to screen a building. It was given to Mr. Kirke to be propagated and he sold it under the name it now bears.

Kirke's Stoneless. See *Stoneless*.

Knevett's Late Orleans. See *Nelson's Victory*.

KNIGHT'S GREEN DRYING (*Large Green Drying*).—Fruit, large; round, and marked with a shallow suture. Skin, greenish yellow, and covered with thin white bloom. Flesh, yellowish, firm, not very juicy, sugary, and richly flavoured when highly ripened; adhering to the stone.

A dessert plum; ripe in the middle and end of September, and succeeds best against a wall. Shoots, smooth.

Knight's No. 6. See *Ickworth Impératrice*.

LAFAYETTE.—Fruit, above medium size; oval. Skin, dark purple, covered with a dense bloom. Flesh, juicy, rich, and of excellent flavour, separating from the stone.

Ripe in the end of September. Shoots, smooth.

Large Green Drying. See *Knight's Green Drying*.

LARGE WHITE DAMASK (*Damas Blanc; Gros Damas Blanc; Damas Blanc Hâtif Gros; Damas Blanc très Hâtif*).—Fruit, rather below medium size; roundish, and slightly elongated, and swollen on one side of the suture. Skin, membranous, greenish yellow, covered with white bloom. Stalk, half an inch long, stout, and set in a small cavity. Flesh, rather sweet, and pleasantly flavoured.

Suitable either for dessert or culinary purposes, and is one of the best of those varieties known by the name of Damas. The young shoots are smooth.

LATE GREEN GAGE (*Reine Claude d'October; Reine Claude Tardive*).—Fruit, of the same shape but smaller than the Green Gage. Skin, greenish yellow, covered with thin white bloom. Stalk, stout, three-quarters of an inch long. Flesh, green, juicy, rich, and sugary, separating from the stone.

A dessert plum; ripe in the end of September and beginning of October. Shoots, smooth.

LATE RIVERS.—Fruit, about the size of the Purple Gage, and like it in every respect of shape and colour; marked with a slight suture. Stalk, an inch or more long, very slender. Flesh, quite apricot yellow, rich, sweet, sugary, and of very fine flavour, adhering to the stone.

This is a seedling of Mr. Rivers, of Sawbridgeworth, which fruited for the first time in 1865. It is by far the richest flavoured late plum, and ripens in the end of October and beginning of November. Shoots, smooth.

Lawrence Gage. See *Lawrence's Favourite*.

LAWRENCE'S FAVOURITE (*Lawrence Gage*).—Fruit, large; round, and flattened at both ends. Skin, dull yellowish green, streaked with darker green on the side exposed to the sun, veined with brown, and covered all over with thin grey bloom. Stalk, half an inch long, inserted in a narrow cavity. Flesh, greenish, tender, melting, and

juicy, rich, sugary, and with a fine, vinous, brisk flavour, separating from the stone.

A delicious dessert plum; ripe in the beginning of September. The tree is a free, upright grower, and an abundant bearer. Young shoots, downy.

This is an American plum; raised by Mr. L. U. Lawrence, of Hudson, in the State of New York.

LAWSON'S GOLDEN (*Damas Lawson*).—Fruit, rather below medium size; oval, even and regular in its outline, and marked on one side with a suture, which is a mere line. Stalk, three-quarters of an inch long, inserted without depression. Skin, deep yellow, thickly speckled on the side next the sun with crimson specks and dots. Flesh, yellow, tender, melting, and juicy, with a rich sugary flavour, and adhering to the stone.

An excellent dessert plum; ripe in September. Shoots, smooth.

It was raised by Mr. Archibald Gorrie, of Annat Gardens, Errol, Perthshire, about the year 1842, and named as a compliment to the late Mr. Charles Lawson, nurseryman, of Edinburgh.

Leipzig. See *Quetsche*.

De Lepine. See *Norbert*.

LIEGEL'S APRICOT (*Abricotée de Braunau Nouvelle*).—Fruit, about medium size; roundish, and marked with a deep suture. Skin, green, like the Green Gage, covered with a white bloom, and becoming yellowish as it ripens. Flesh, separating from the stone, greenish yellow, melting, very juicy, rich, and sugary, with a fine and remarkably sprightly flavour. The kernel is rather sweet.

A first-rate dessert plum; ripe in the end of September. Its fine sprightly flavour is as remarkable among dessert plums as that of the Mayduke is among cherries. Young shoots, downy.

In the first edition of this work I unintentionally described this variety under the name of *Abricotée de Braunau*, as I was not aware at the time that Dr. Liegel had raised another plum, which he called the *New Apricot of Braunau*, and which this variety has proved to be. To prevent mistakes in future, I have called this by the name adopted above. Mr. Rivers, in his catalogue, classes it among the Gages, which is an error.

Little Queen Claude. See *Yellow Gage*.

LOMBARD (*Bleeker's Scarlet*; *Beckman's Scarlet*).—Fruit, medium sized; short oval, and marked with a shallow suture. Skin, purplish red, dotted with darker red, and covered with thin bloom. Stalk, half an inch long, slender, set in a wide funnel-shaped cavity. Flesh, yellow, juicy, and pleasantly flavoured, adhering to the stone.

A preserving or culinary plum; ripe in the end of August and beginning of September. Shoots, smooth.

London Plum. See *White Primordian*.

Long Damson. See *Damson*.

LUCOMBE'S NONESUCH.—Fruit, above medium size; round, and compressed on the side, where it is marked with a broad suture. Skin, greenish yellow, streaked with orange and broad broken bands of dark olive, and covered with a greyish white bloom. Stalk, three-quarters of an inch long, inserted in a rather wide cavity. Flesh, greenish yellow, firm, juicy, rich, and sugary, with a pleasant briskness, and adhering to the stone.

A dessert and preserving plum, bearing considerable resemblance to the Green Gage, but not so richly flavoured; ripe in the end of August. The tree is hardy, a vigorous grower, and an excellent bearer as a standard. Young shoots, smooth.

It was raised by Mr. Lucombe, of the Exeter Nursery.

McLAUGHLIN.—Fruit, large; roundish oblate. Skin, thin and tender, of a fine yellow colour, dotted and mottled with red, and covered with thin grey bloom. Stalk, three-quarters of an inch long, inserted in a small round cavity. Flesh, yellow, firm, very juicy, sweet, with a rich luscious flavour, and adhering to the stone.

A large and delicious plum, of the Green Gage race; ripening in the end of August. The tree is a vigorous grower, hardy, and an excellent bearer. Young shoots, smooth.

This was raised by Mr. James McLaughlin, of Bangor, in the State of Maine, U.S.A.

De la Madaleine. See *Noire de Montreuil*.

Maitre Claude. See *White Perdrigon*.

MAMELONNÉE (*Mamelon Sageret*). — Fruit, medium sized; roundish oval, tapering with a pear-shaped neck towards the stalk, and frequently furnished with a nipple at the apex. Skin, yellowish green, mottled with red next the sun, and covered with grey bloom. Stalk, short, inserted without depression. Flesh, yellowish, firm, very juicy, sugary, and richly flavoured, separating freely from the stone.

An excellent dessert plum; ripening about the middle of August. Shoots, smooth.

Mann's Brandy Gage. See *Mann's Imperial*.

MANN'S IMPERIAL (*Mann's Brandy Gage*).—The fruit is a small form of Coe's Golden Drop, of rich flavour, but very much earlier. It differs from Coe's Golden Drop by having downy shoots.

Matchless. See *Diaprée Rouge*.

Mimms. See *Diaprée Rouge*.

Minette. See *Guthrie's Late Green*.

Mirabelle Blanche. See *Mirabelle Petite*.

Mirabelle Double. See *Drap d'Or*.

Mirabelle Grosse. See *Drap d'Or*.

Mirabelle Jaune. See *Mirabelle Petite*.

MIRABELLE DE NANCY.—This is similar to *Mirabelle Petite*, but much larger, and rather later in ripening.

Mirabelle d'Octobre. See *St. Catherine*.

Mirabelle Perlée. See *Mirabelle Petite*.

MIRABELLE PETITE (*Mirabelle*; *Mirabelle Blanche*; *Mirabelle Jaune*; *Mirabelle Perlé*; *Mirabelle de Vienne*; *White Mirabelle*).—Fruit, produced in clusters, small; roundish oval, and marked with a faint suture on one side. Skin, of a fine yellow colour, sometimes marked with crimson spots on the side exposed to the sun, and covered with thin white bloom. Stalk, three-quarters of an inch long, inserted without depression. Flesh, deep yellow, firm, pretty juicy, sweet, and briskly flavoured, separating from the stone.

A valuable little plum for preserving, and all culinary purposes; ripe in the middle of August. The tree forms a dense bush, and is a most abundant bearer. Young shoots, downy.

Mirabelle Précoce. See *Early Mirabelle*.

Mirabelle Tardive. See *St. Catherine*.

Mirabelle de Vienne. See *Mirabelle Petite*.

Mirabelle Vert Double. See *Green Gage*.

Miser Plum. See *Cherry*.

MITCHELSON'S.—Fruit, above medium size; oval, not marked with a suture on the side. Skin, black when fully ripe, dotted with a few very minute fawn-coloured dots, and covered with a very thin blue bloom. Stalk, half an inch long, stout, and inserted in a depression. Flesh, yellow, tender, very juicy, sweet, and of good flavour, separating from the stone.

An excellent preserving plum; ripe in the beginning of September. In general appearance it is like the *Diamond*, but smaller, and does not possess the very brisk acidity which characterises that variety. It is a prodigious bearer, the fruit being produced in clusters; and it is invaluable as a market plum. Shoots, smooth.

This was raised by Mr. Mitchelson, a market gardener at Kingston-on-Thames.

Miviam. See *Royale Hâtive*.

Mogul Rouge. See *Red Magnum Bonum*.

Monsieur. See *Orleans*.

Monsieur à Fruits Jaune. See *Yellow Impératrice*.

Monsieur Hâtif. See *Early Orleans*.

Monsieur Hâtif de Montmorency. See *Early Orleans*.

Monsieur Ordinaire. See *Orleans*.

Monsieur Tardive. See *Suisse*.

Monstrueuse de Bavay. See *Reine Claude de Bavay*.

DE MONTFORT.—Fruit, medium sized; roundish, inclining to obovate, with a well-marked suture on one side. Skin, dark purple, covered with a thin pale blue bloom. Stalk, half an inch long, not deeply inserted. Flesh, greenish yellow, tender and melting, with a thick syrupy and honied juice, and when it hangs till it shrivels is quite a sweetmeat; separates from the stone, which is small.

A delicious dessert plum; ripe in the middle of August. Shoots, smooth.

It bears considerable resemblance to *Royale Hâtive*, but is larger, and appears to be an improved form of that variety.

MOROCCO (*Black Damask; Black Morocco; Early Damask; Early Morocco*).—Fruit, medium sized; roundish, flattened at the apex, and marked on one side with a shallow suture. Skin, very dark purple, almost black, and covered with thin pale blue bloom. Stalk, stout, about half an inch long. Flesh, greenish yellow, juicy, with a sweet, brisk flavour, and slightly adhering to the stone.

An excellent early plum; ripe in the beginning of August. The tree is a free grower and hardy, and an excellent bearer. Shoots, downy.

This is a very old plum, being mentioned both by Parkinson, Rea, and Meager, but not by Switzer, Miller, or Hitt.

Myrobalan. See *Cherry*.

NECTARINE (*Howell's Large; Jenkins' Imperial; Peach; Prune Pêche*).—Fruit, large; roundish, and handsomely formed. Skin, purple, covered with fine azure bloom. Stalk, half an inch long, stout, inserted in a wide and shallow cavity. Flesh, dull greenish yellow, with a sweet and brisk flavour, separating from the stone.

A good plum for preserving and other culinary purposes; ripe in the middle of August. Tree, very vigorous and hardy; an abundant and regular bearer. Young shoots, smooth. This is quite distinct from the *Goliath*, which is sometimes called by the same name, and the shoots of which are downy.

NELSON'S VICTORY (*Knevett's Late Orleans*).—Fruit, medium sized; round, and marked with a shallow suture. Skin, deep purple, and covered with blue bloom. Stalk, half an inch long, set in a shallow cavity. Flesh, firm, rather coarse, sweet, and briskly flavoured, adhering to the stone.

A culinary plum; ripe in the middle of September. Shoots, smooth. The tree is an abundant bearer.

New Orleans. See *Early Orleans*.

NOIRE DE MONTREUIL (*Grosse Noire Hâtive; La Madeleine*).—Fruit, medium sized; obovate. Skin, thick, membranous, and bitter, of a deep purple colour, almost black, and covered with blue

bloom. Stalk, half an inch long, inserted in a small cavity. Flesh, firm, pale green, changing to yellow as it ripens, sweet, juicy, and briskly flavoured, separating, but not freely, from the stone.

A good plum for preserving and all culinary purposes; ripe the beginning of August. Young shoots, downy.

Duhamel says there is a round plum which is sometimes known by this name, which is larger, of the same colour, and ripens at the same season as this, but is inferior to it, and coarser in the flesh.

Noire Hâtive. See *Précoce de Tours*.

NORBERT (*Prune de Lepine; Prune de Prince*).—Fruit, very small, about the size of a Bullace; quite round, inclining to oblate. Skin, dark purple, covered with a thick, clear, light blue bloom. Stalk, short, hairy. Flesh, greenish yellow, firm, sweet, and richly flavoured, but not juicy, separating from the stone.

A beautiful little plum, which is ripe in the beginning of October. It will hang till it shrivels, when it becomes like a raisin, which it much resembles in flavour. Shoots, slightly hairy.

NOUVELLE DE DORELLE (*Dorelle's Neue Grosse Zwetsche*).—Fruit, above medium size; oval, marked with a faint suture and with a distinct style-point. Skin, thick, dark violet, almost black next the sun. Stalk, about three-quarters of an inch long. Flesh, yellowish, firm, juicy, very sweet and rich, adhering to the stone.

A first-rate plum; ripe in the end of September and beginning of October. Shoots, smooth.

Œuf Rouge. See *Red Magnum Bonum*.

Old Apricot. See *Apricot*.

ORLEANS (*Anglaise Noire; Monsieur; Monsieur Ordinaire; Prune d'Orléans; Red Damask*).—Fruit, medium sized; round, somewhat flattened at the ends, and marked with a suture, which is generally higher on one side than the other. Skin, tender, dark red, becoming purple when highly ripened, and covered with blue bloom. Stalk, three-quarters of an inch long, inserted in a considerable depression. Flesh, yellowish, tender, sweet, and briskly flavoured, separating from the stone.

A second-rate dessert plum, but excellent for preserving or culinary purposes; ripe the middle and end of August. The young shoots are downy. The tree is hardy, and an excellent bearer. The fruit varies much in quality, according to the situation in which it is grown, some soils producing it of an insipid flavour. It has been found that a light, warm, sandy soil is best suited for it. It is also much improved by being grown against a wall.

This is the Prune Monsieur of all the Continental authors except Knoop, who applies this name to a variety which he says is larger and more yellow than the White Magnum Bonum. Miller and Forsyth also apply the name to Dame Aubert of Duhamel, which is known in this country as the Magnum Bonum.

It is not known at what period the Orleans was introduced to this country, or

how it came to receive the name. It is not named by Parkinson or Rea, neither is it mentioned in the lists of Meager, Evelyn, Mortimer, or Worlidge. The first notice I can find of it is in Carpenter's edition of *The Retired Gardener*, in 1717, after which it is described by all subsequent writers.

OULLINS GOLDEN (*Reine Claude d'Oullins; Reine Claude Précoce*).—Fruit, rather large, and of a short oval shape. Skin, of a rich yellow colour, dotted with crimson on the side exposed to the sun, and covered with a very delicate white bloom. Stalk, three-quarters of an inch long, inserted in a rather wide depression. Flesh, yellow, very tender and juicy, rich, sugary, and delicious, adhering slightly to the stone.

This valuable dessert plum ripens in the middle of August; not only for its exquisite flavour and handsome appearance is it so valuable, but for the extraordinary fertility of the tree, which has a robust pyramidal habit of growth, and is admirably adapted for every form of cultivation. Young shoots, smooth.

M. Mas says the origin of this valuable plum is unknown, and it was first brought into notice by M. Massot, a nurseryman at Oullins, near Lyons.

Parker's Mammoth. See *Washington*.

Paterson's. See *Gisborne's*.

PEACH (*Reine Claude Berger*).—Fruit, large; roundish, inclining to oblate, marked with a shallow suture on one side. Skin, bright red, dotted with amber. Flesh, tender, melting, juicy, very sweet and luscious, separating freely from the stone.

An early dessert plum; ripe in the beginning of August. Shoots, smooth. It is quite distinct from the Nectarine Plum, which is also known by this name.

Peach. See *Nectarine*.

Perdrigon Blanc. See *White Perdrigon*.

Perdrigon Rouge. See *Red Perdrigon*.

Perdrigon Violet. See *Blue Perdrigon*.

PERDRIGON VIOLET HÂTIF.—Fruit, medium sized; roundish oval. Skin, purple. Flesh, rich, juicy, and excellent, separating from the stone.

A first-rate dessert plum; ripe in the middle of August. The tree is very hardy, and an abundant bearer. Shoots, downy.

This is not the same as Perdrigon Hâtif and Moyen de Bourgogne, with which it is made synonymous in the Horticultural Society's Catalogue, both of these being yellow plums.

PERSHORE.—Fruit, about medium size; obovate, pinched-in at the stalk, and like a small White Magnum Bonum. Skin, yellow, with a golden tinge. Flesh, tender, with a fine sub-acid flavour, and adhering to the stone.

An excellent baking and preserving plum; ripe in the middle and

end of August. It is largely grown in the Vale of Evesham, for the supply of the Birmingham markets. Shoots, smooth.

Petite Bricette. See *St. Catherine*.

Petite Damas Vert. See *Yellow Gage*.

Pickett's July. See *White Primordian*.

Pigeon's Heart. See *Queen Mother*.

Pond's Purple. See *Pond's Seedling*.

POND'S SEEDLING (*Fonthill*; *Pond's Purple*).—Fruit, very large; oval, widest at the apex and narrowing towards the stalk, marked with a wide suture. Skin, fine dark red, thickly strewed with grey dots, and covered with thin bluish bloom. Stalk, three-quarters of an inch long, inserted without depression. Flesh, yellowish, rayed with white, juicy, and briskly flavoured, adhering to the stone.

A valuable culinary plum; ripe in the beginning and middle of September. Shoots, smooth.

PRÉCOCE DE BERGTHOLD.—This is a small, short-oval plum, about the size of *Mirabelle Petite*, of a yellow colour, similar in appearance to, but of better flavour than, *White Primordian*. The flesh is juicy and sweet, with a rich peach flavour, and fine aroma, separating freely from the stone.

This is very early, ripening before the *White Primordian* in the latter end of July. Shoots, downy.

PRÉCOCE DE TOURS (*Damas de Tours*; *Noire Hâtive*; *Prune de Gaillon*; *Violette de Tours*).—Fruit, below medium size; oval, sometimes inclining to obovate, and marked with a shallow indistinct suture. Skin, deep purple, or black, thickly covered with blue bloom. Stalk, half an inch long, slender, inserted in a very slight depression. Flesh, dull yellow, rather juicy and sweet, with a rich flavour when highly ripened, and adhering closely to the stone.

An excellent dessert plum, which, when shrivelled, is quite a sweet-meat; also well adapted for culinary use; ripe in the end of July and beginning of August. The tree is vigorous, hardy, and an abundant bearer. Shoots, downy.

PRINCE ENGELBERT.—Fruit, very large; oval, and marked with a shallow suture. Skin, of a uniform deep purple, covered with minute russety dots, the whole thickly covered with a pale grey bloom. Stalk, half an inch long, inserted in a rather deep cavity. Flesh, yellow, rather firm, sweet, juicy, with a brisk and rich flavour, and adhering to the stone.

An excellent plum either for the dessert or for culinary purposes, and delicious when preserved; ripe in September. The tree is a great bearer, and in this respect is one of the most valuable for large culture. Shoots, smooth.

PRINCE OF WALES (*Chapman's Prince of Wales*).—Fruit, above medium size; roundish, inclining to oval, marked with a distinct suture. Skin, bright purple, covered with thick azure bloom, and dotted with yellow dots. Stalk, short and stout, inserted in a slight cavity. Flesh, coarse-grained, yellowish, juicy and sweet, with a brisk flavour, and separating from the stone.

A dessert plum of second-rate quality, but suitable for all culinary purposes; ripe in the beginning of September. The tree is a very abundant bearer. Shoots, smooth.

This was raised in 1830 by Mr Chapman, a market gardener of Brentford End, Middlesex, the same who introduced the *Passe Colnar* pear to this country.

PRINCE'S IMPERIAL (*Flushing Gage; Prince's Imperial Gage*).—Fruit, above medium size; oval, marked with a distinct suture. Skin, greenish yellow, with green stripes, and covered with thick bloom. Stalk, an inch long, inserted in a small, even cavity. Flesh, greenish, tender, melting, and very juicy, with a rich and brisk flavour, separating from the stone.

An excellent plum; ripe in the middle of September. The tree is a vigorous grower and a great bearer, very suitable to plant in dry, light soils. Young shoots, slightly downy.

This is an American variety, and was raised at Messrs. Prince's Nursery, Flushing, New York.

Prince's Imperial Gage. See *Prince's Imperial*.

Prolific Damson. See *Damson*.

Prune d'Allemagne. See *Quetsche*.

Prune d'Ast. See *D'Agen*.

Prune Damson. See *Damson*.

Prune de Gaillon. See *Précoce de Tours*.

Prune d'Italie. See *Italian Prune*.

Prune de Lepine. See *Norbert*.

Prune de Milan. See *Impérial de Milan*.

Prune d'Orléans. See *Orleans*.

Prune Pêche. See *Nectarine*.

Prune Pêche. See *Peach*.

Prune de Prince. See *Norbert*.

Prune du Roi. See *D'Agen*.

Purple Egg. See *Red Magnum Bonum*.

PURPLE GAGE (*Reine Claude Violette; Violet Gage*).—Fruit, medium sized; round, slightly flattened at the ends, and marked with a shallow suture. Skin, fine light purple, dotted with yellow, and covered with pale blue bloom. Stalk, an inch long, inserted in a small cavity. Flesh, greenish yellow, firm, with a rich, sugary, and most delicious flavour, and separating from the stone.

A dessert plum of the greatest excellence, and particularly richly

flavoured if allowed to hang till it shrivels ; ripe in the beginning of September. Shoots, smooth. Tree, hardy, and an excellent bearer ; succeeds well either as a standard or against a wall.

This variety has the property of being less liable to crack in wet seasons than the Green Gage.

Queen Claudia. See *Green Gage*.

QUEEN MOTHER (*Pigeon's Heart*).—Fruit, below medium size ; round, and marked with a slight suture. Skin, dark red next the sun, but paler towards the shaded side, where it is yellow, and covered all over with reddish dots. Stalk, half an inch long, inserted in a small depression. Flesh, yellow, rich, and sugary, separating from the stone.

An excellent dessert plum ; ripe in September. The young shoots are smooth. The tree is a good bearer.

The Queen Mother of Parkinson and Ray is made synonymous with the Cherry Plum, which the figure of Parkinson decidedly confirms, being cordate. That of Rea is, I think, most likely to be the variety above described, as he says it is a fine-tasted round red plum. Langley is the first whose description and figure identify the variety now under notice. Hitt says there are two sorts of Queen Mother, the one pale red and the other bright yellow, and both thinly powdered.

QUETSCHÉ (*Early Russian ; German Prune ; German Quetsche ; Leipzig ; Prune d'Allemagne ; Sweet Prune ; Turkish Quetsche ; Zwetsche*).—Fruit, medium sized ; oval, narrowing towards the stalk, flattened on one side, where it is marked with a distinct suture. Skin, dark purple, dotted with grey dots and veins of russet, and covered with blue bloom. Stalk, an inch long. Flesh, firm, juicy, sweet, and brisk, separating from the stone.

A culinary plum ; ripe in the end of September. Shoots, smooth.

Quetsche d'Italie. See *Italian Prune*.

Red Damask. See *Orleans*.

Red Diaper. See *Diaprée Rouge*.

Red Fotheringham. See *Fotheringham*.

Red Imperial. See *Red Magnum Bonum*.

RED MAGNUM BONUM (*Askew's Purple Egg ; Dame Aubert Violette ; Florence ; Impériale ; Impériale Rouge ; Impériale Violette ; Mogul Rouge ; Œuf Rouge ; Purple Egg ; Red Egg ; Red Imperial*).—Fruit, large ; oval, and narrowing a little towards the stalk ; marked with a distinct suture, one side of which is frequently higher than the other. Skin, deep red where exposed to the sun, but paler in the shade, strewed with grey dots, and covered with blue bloom. Stalk, an inch long, inserted in a small cavity. Flesh, greenish, firm, rather coarse, not very juicy, briskly flavoured, and separating from the stone.

A culinary plum ; ripe in the beginning and middle of September.

The young shoots are smooth. The tree is very vigorous and hardy, and an excellent bearer as a standard.

This plum has been cultivated in this country since the time of Parkinson, being mentioned by him and all subsequent English authors under the name of Imperial or Red Imperial, and is first called Red Magnum Bonum by Langley.

RED PERDRIGON (*Perdrigon Rouge*).—Fruit, small; roundish oval. Skin, fine deep red, marked with fawn-coloured dots, and thickly covered with pale blue bloom. Stalk, an inch long, stout, inserted in a round cavity. Flesh, clear yellow, firm, rich, juicy, and sugary, and separating from the stone.

A dessert plum; ripe in the middle and end of September. Shoots, downy.

Reina Nova. See *Belle de Septembre*.

Reine Claude. See *Green Gage*.

REINE CLAUDE DE BAVAY (*Monstrueuse de Bavay; St. Claire*).—Fruit, large; roundish, and flattened at both ends. Skin, greenish yellow, mottled and streaked with green, and covered with a delicate white bloom. Stalk, half an inch long, inserted in a small cavity. Flesh, yellow, tender, melting, and very juicy, with a rich, sugary flavour, and separating from the stone.

A first-rate dessert plum of exquisite flavour; ripe in the end of September and beginning of October. Shoots, smooth.

Reine Claude de Berger. See *Peach*.

Reine Claude Boddaert. See *Boddaert's Green Gage*.

Reine Claude Braunau. See *Abricotée de Braunau*.

Reine Claude de Brahy. See *Brahy's Green Gage*.

Reine Claude Diaphane. See *Transparent Gage*.

Reine Claude Grosse. See *Green Gage*.

Reine Claude de Bavay Hâtive. See *July Green Gage*.

Reine Claude de Jodoigne. See *Jodoigne Green Gage*.

Reine Claude d'Octobre. See *Late Green Gage*.

Reine Claude d'Oullins. See *Oullins Golden*.

Reine Claude Petite. See *Yellow Gage*.

Reine Claude Précoce. See *Oullins Golden*.

Reine Claude Rouge. See *Van Mons' Red*.

Reine Claude Tardive. See *Late Green Gage*.

Reine Claude Violette. See *Purple Gage*.

REINE VICTORIA.—This is a French variety, and quite distinct from the Victoria. It is of short-oval shape, much like Kirke's, but not quite so round. Skin, dark reddish purple. Flesh, very juicy, rich, and agreeable, and separating from the stone.

It is from two to three weeks later than Kirke's. Shoots, downy.

Rensselaer Green Gage. See *Green Gage*.

Rivers' Early Damson. See *Damson*.

RIVERS' EARLY APRICOT (*Early Transparent Gage*).—Fruit, above medium size, an inch and three-quarters wide and over an inch high; roundish and oblate, marked with a very shallow suture. Skin, yellowish green when quite ripe, mottled with crimson on the side next the sun. Stalk, about half an inch long, slender. Flesh, greenish yellow, firm, very juicy, and richly flavoured, separating freely from the stone, which is small and round.

This delicious plum is equal in flavour to the Green Gage, and is as large as the Transparent Gage, from which it was raised by Mr. Rivers, of Sawbridgeworth. It ripens in the beginning of August. The tree is hardy, and an excellent bearer. Young shoots, downy.

Robe de Sargent. See *D'Agen*.

Roche Corbon. See *Diaprée Rouge*.

ROE'S AUTUMN (*Autumn Gage; Roe's Autumn Gage*).—Fruit, medium sized; oval, or rather cordate, marked with a shallow suture, which extends to half the length of the fruit. Skin, pale yellow, covered with thin whitish bloom. Stalk, three-quarters of an inch long, not depressed. Flesh, greenish yellow, juicy and sweet, with a rich and excellent flavour, separating from the stone.

An excellent dessert plum; ripe in the middle of October. The tree is an excellent bearer. Shoots, smooth.

Roe's Autumn Gage. See *Roe's Autumn*.

Rotherham. See *Winesour*.

Round Damson. See *Damson*.

Royal Bullace. See *Bullace*.

ROYAL DAUPHINE.—Fruit, large; oval. Skin, pale red on the shaded side, marked with green specks, but darker red next the sun, mottled with darker and lighter shades, and covered with violet bloom. Stalk, an inch long, stout. Flesh, greenish yellow, sweet, and sub-acid, separating from the stone.

A culinary plum; ripe in the beginning of September. Shoots, smooth.

Royal. See *Royale*.

Royal Red. See *Royale*.

ROYALE (*Royal; Royal Red; Sir Charles Worsley's*).—Fruit, rather above medium size; round, narrowing towards the stalk, and marked on one side with a well-defined suture, which is deepest at the apex. Skin, fine light purple, strewed with a few fawn-coloured dots, and covered with a thick pale blue bloom. Stalk, about an inch long, stout and downy, and inserted in a small cavity. Flesh, yellowish, firm,

juicy, melting, with a rich and delicious flavour, separating from the stone.

A dessert plum of the finest quality; ripe the middle of August. Young shoots, downy. Tree, a strong and vigorous grower; a good, but not an abundant bearer. It requires a south-east or west wall to have the fruit in perfection, and when well ripened will shrivel and dry on the tree.

ROYALE HÂTIVE (*Early Royal; Miviam*).—Fruit, medium sized; roundish, narrowing towards the apex. Skin, light purple, strewed with fawn-coloured dots, and covered with blue bloom. Stalk, half an inch long, stout, and inserted without depression. Flesh, yellow, juicy, and melting, with an exceedingly rich and delicious flavour, and separating from the stone.

A first-rate dessert plum; ripe in the end of July and beginning of August. Shoots, downy.

ROYALE DE TOURS.—Fruit, large; roundish, with a well defined suture, which extends on one side the whole of its length. Skin, light purple, strewed with small yellow dots next the sun, and of a pale red colour in the shade, and thickly covered with blue bloom. Stalk, about three-quarters of an inch long, stout, and inserted in a small cavity. Flesh, greenish yellow, delicate, very juicy, and richly flavoured; adhering to the stone.

An excellent plum either for the dessert or preserving; ripe the beginning and middle of August. The young shoots are downy. The tree is very vigorous, and a good bearer.

St. Barnabe. See *White Primordian*.

ST. CATHERINE (*Bricette; Mirabelle d'Octobre; Mirabelle Tardive; Petite Bricette*).—Fruit, medium sized; obovate, being widest at the apex, and tapering towards the stalk, with a well marked suture on one side, which is deepest towards the stalk, and terminating at the apex in a small depression. Skin, pale yellow, and when ripened dotted with red, thick, and adhering to the flesh, covered with pale bloom. Stalk, slender, three-quarters of an inch long, inserted in a narrow cavity. Flesh, yellow, delicate, and melting, with a rich sugary and sprightly flavour; adhering to the stone.

A very excellent old French plum, which is highly esteemed either for dessert use, for preserving, or drying; ripe the middle of September. Young shoots, smooth. The tree is a vigorous grower, and an excellent bearer, succeeds well as a standard, and when grown against a wall the fruit will shrivel and dry, forming an excellent prune, and be considerably larger than from a standard, where it is rather dry and very apt to be shaken down by high winds before it is ripe.

St. Claire. See *Reine Claude de Bavay*.

St. Cloud. See *Goliath*.

ST. ETIENNE.—Fruit, medium sized; roundish oval, frequently

somewhat heart-shaped. Skin, thin, greenish yellow, strewed with red dots and flakes, and sometimes with a red blush on the side next the sun. Stalk, half an inch long, inserted in a narrow cavity. Flesh, yellow, tender, melting, and juicy, rich and delicious, separating from the stone.

A first-rate dessert plum ; ripe in the end of July and beginning of August. Shoots, smooth.

ST. JULIEN.—Fruit, medium sized ; obovate. Skin, brownish purple, covered with pale blue bloom. Stalk, half an inch long, inserted in a small narrow cavity. Flesh, greenish, adhering to the stone, with a brisk, sugary, and pleasant flavour.

A good plum for preserving, and not unworthy of the dessert ; ripe in October. Young shoots, downy. The tree is scarcely ever cultivated for the fruit, but it forms one of the best stocks on which to bud peaches, nectarines, and apricots. It is not so generally cultivated in this country for that purpose as the Brussels and Mussel Plums, but on the Continent the preference is given to this variety. The fruit has the property of hanging on the tree till it shrivels, when it may be eaten as a sweetmeat. It does well also for drying artificially.

St. Martin. See *Coe's Late Red*.

St. Martin Rouge. See *Coe's Late Red*.

ST. MARTIN'S QUETSCHÉ.—Fruit, medium sized ; ovate, or rather heart-shaped. Skin, pale yellow, covered with white bloom. Flesh, yellowish, sweet and well flavoured, separating from the stone.

A very late plum ; ripe in the middle of October. Shoots, smooth.

St. Maurin. See *D'Agen*.

SANDALL'S.—Fruit, medium sized ; round, resembling Orleans. Skin, dark violet purple, slightly spotted, covered with a thick bloom. Flesh, firm, reddish yellow or amber, adhering firmly to the stone, juicy, and with a pleasant flavour resembling that of the Damson.

This is a very valuable late plum for culinary purposes ; it ripens in the end of September, and will hang for a long time. It does not crack with the rain as many kinds do. The tree attains a great size, and produces small leaves and twiggy shoots like the Damson. Young shoots, smooth.

It is much grown about Fulham and Chiswick for the markets.

Sans Noyau. See *Stoneless*.

Schuyler Gage. See *Green Gage*.

Semiana. See *Italian Prune*.

Shailer's White Damson. See *Damson*.

Sharp's Emperor. See *Victoria*.

Sheen. See *Fotheringham*.

Shropshire Damson. See *Damson*.

Sir Charles Worsley's. See *Royale*.

SMALL WHITE DAMASK (*Damas Blanc Petit*).—Fruit, small ; roundish, inclining to ovate, and wider at the apex, swollen on one side of the suture. Skin, greenish yellow, covered with thin white bloom. Stalk, half an inch long, slender, not depressed. Flesh, yellow, juicy, sugary, and well flavoured, separating from the stone.

A culinary plum ; ripe in the middle of September. The young shoots are smooth, and the appearance of the tree is similar to Large White Damask, so much so, indeed, that they have been considered by some identical, which they are not.

SMITH'S ORLEANS.—Fruit, large ; oval, or roundish oval, widest towards the stalk, and marked with a deep suture. Skin, reddish purple, strewed with yellow dots, and covered with thick blue bloom. Stalk, half an inch long, slender. Flesh, deep yellow, firm, juicy, rich, briskly flavoured and perfumed, adhering to the stone.

A rather coarse plum ; ripe in the end of August. Shoots, smooth.

STANDARD OF ENGLAND.—Fruit, above medium size ; obovate, and marked with a shallow suture. Skin, pale red, strewed with yellow dots, and covered with thin bloom. Stalk, three-quarters of an inch long, inserted in a small cavity. Flesh, rather firm, juicy, and briskly flavoured, separating from the stone.

A culinary plum ; ripe in the beginning of September. Shoots, smooth.

Steer's Emperor. See *Goliath*.

STONELESS (*Kirke's Stoneless ; Sans Noyau*).—Fruit, small ; oval. Skin, dark purple, or rather black, covered with blue bloom. Stalk, half an inch long. Flesh, greenish yellow, at first harsh and acid, but when highly ripened and beginning to shrivel it is more pleasant, and has a mellow and pleasant flavour.

A very singular little plum, being destitute of any stone wherewith to envelope the kernel, which has only a thin membrane between it and the pulp. It ripens in the beginning of September. The young shoots are downy. The tree is a small and compact grower, and does not bear well.

This is an old variety, being mentioned by Merlet ; but, either on account of its little value, or being little known, it is not noticed by any subsequent writer before the time of Duhamel. It has been many years in this country, although Kirke, the nurseryman at Brompton, gave it, like many other fruits, his own name. It was for upwards of a century cultivated in the Brompton Park Nursery, where in all probability it was introduced from the Continent by George London, who was for some time under De la Quintinye in the Royal Gardens at Versailles.

Sucrin Vert. See *Green Gage*.

SUISSE (*Altesse ; Monsieur Tardive ; Switzer's Plum*).—Fruit,

medium sized ; round, slightly depressed at the apex, and marked with a very shallow suture. Skin, thick, separating freely from the flesh, of a fine clear purple next the sun, and red on the shaded side, marked with several fawn-coloured dots, and thickly covered with pale blue bloom. Stalk, three-quarters of an inch long, set in a rather wide cavity. Flesh, greenish yellow, juicy, and melting, with a rich, brisk, and pleasant flavour ; adhering to the stone.

An excellent plum for drying or preserving ; ripe in October. The young shoots are smooth. The tree is vigorous and an excellent bearer. When grown against a wall the fruit will hang till it shrivels, and forms a delicious sugary sweetmeat.

This plum is often met with in the French nurseries under the name of *Impératrice Violette* and *Altesse*, hence it is that *Altesse* is sometimes applied to our *Blue Impératrice*. It is the *Impératrice* of Merlet. The *Suisse* of Merlet is a long plum, resembling the *Red Magnum Bonum*, and the flesh separating from the stone. It is frequently met with in the French nurseries under the name of *Quetsche*.

SULTAN.—Fruit, above medium size ; round, marked with a deep suture. Skin, dark purple, covered with a thick blue bloom. Stalk, about half an inch long, inserted in a wide hollow. Flesh, greenish yellow, adhering to the stone, firm, brisk, and sweet, with a pleasant flavour.

A culinary plum of great excellence ; ripe in the middle of August. It bears considerable resemblance to *Orleans*, but the tree is a most profuse bearer, and the fruit is so much earlier. Young shoots, smooth.

A seedling, raised by Mr. Rivers, of Sawbridgeworth, in 1871.

Sweet Damson. See *Eugène Fürst*.

Sweet Prune. See *Quetsche*.

Switzer's Plum. See *Suisse*.

TARDIVE DE CHALONS.—Fruit, rather small ; round, inclining to oval, and marked with a well-defined suture. Skin, brownish red, thinly strewed with minute dots. Stalk, three-quarters of an inch long. Flesh, firm, tender, sweet, and well flavoured, separating with difficulty from the stone. Shoots, downy.

A dessert or preserving plum ; ripe in October.

TAY BANK (*Guthrie's Tay Bank*).—This is a large, round, green plum, similar to the *Green Gage*, but very much larger, and it is later, ripening in the middle and end of September.

TOPAZ (*Guthrie's Topaz*).—Fruit, medium sized ; oval, narrowing at the stalk, and marked with a distinct suture. Skin, fine clear yellow, covered with thin bloom. Stalk, an inch long, inserted in a small cavity. Flesh, yellow, juicy, sweet, and richly flavoured, adhering to the stone. Shoots, smooth.

A dessert plum ; ripening in the middle and end of September, and hanging till it shrivels.

TRANSPARENT GAGE (*Reine Claude Diaphane*).—Fruit, larger than the Green Gage; round, and very much flattened, marked with a shallow suture. Skin, thin, and so transparent as to show the texture of the flesh, and also the stone, when the fruit is held up between the eye and the light; greenish yellow, dotted and marbled with red. Stalk, half an inch long, thin, and inserted in a rather deep cavity. Flesh, greenish yellow, rather firm and transparent, very juicy, and with a rich honied sweetness, separating from the stone.

A most delicious dessert plum; ripe in the beginning of September. Young shoots, smooth.

Trompe Garçon. See *Green Gage*.

Trompe Valet. See *Green Gage*.

Turkish Quetsche. See *Quetsche*.

VAN MONS' RED (*Reine Claude Rouge Van Mons*).—Fruit, very large; roundish oval. Skin, reddish purple, dotted with yellow russet dots, and covered with very thick bluish white bloom. Stalk, thick, about an inch long, inserted in a deep cavity. Flesh, firm and crisp, juicy, sugary, and deliciously flavoured, and separating from the stone.

One of the finest dessert plums; ripe in the end of August and beginning of September. Shoots, downy.

Verdacia. See *Green Gage*.

Verdochio. See *Green Gage*.

Verte Bonne. See *Green Gage*.

Verte Tiquetée. See *Green Gage*.

VICTORIA (*Alderton; Denyer's Victoria; Sharp's Emperor*).—Fruit, large; roundish oval, marked with a shallow suture. Skin, bright red on the side next the sun, but pale red on the shaded side, and covered with thin bloom. Stalk, three-quarters of an inch long, stout. Flesh, yellow, very juicy, sweet, and pleasantly flavoured, separating from the stone.

A culinary plum; ripe in the beginning and middle of September. The tree is an immense bearer, and ought to find a place in every garden, however small. Young shoots, downy.

This is a Sussex plum, and was discovered in a garden at Alderton in that county. It became known as Sharp's Emperor, and was ultimately sold by a nurseryman named Denyer, at Brixton, near London, at a high price as a new variety under the name of Denyer's Victoria, in the year 1844.

VIOLET DAMASK (*Damas Violet*).—Fruit, medium sized; oval, without any apparent suture, but slightly flattened on one side; narrowing towards the stalk, and slightly flattened on one side. Skin, reddish purple, covered with delicate blue bloom. Stalk, half an inch long, pretty stout and downy, inserted in a small cavity. Flesh, yellow, firm, sweet, and briskly flavoured, separating from the stone.

A good plum either for the dessert or preserving; ripe the end of August. Young shoots, downy. Tree, vigorous, but generally a shy bearer, except in a dry, warm situation, when it is very prolific.

In the Horticultural Society's Catalogue this is made synonymous with Queen Mother, which has smooth shoots. The error may have arisen from Parkinson making his Damask Violet the same as Queen Mother, but these are two very distinct varieties. The fruit of the one is ovate and the other round.

Violet Gage. See *Purple Gage*.

Violet Perdrigon. See *Blue Perdrigon*.

Violette de Tours. See *Précoce de Tours*.

Virginian Cherry. See *Cherry*.

WASHINGTON (*Bolmar; Bolmar's Washington; Franklin; Irving's Bolmar; Parlee's Mammoth*).—Fruit, large; roundish ovate, with a very faint suture on one side, but which near the stalk is deep and well defined. Skin, dull yellow, clouded with green, but when fully ripe it changes to deep yellow, marked with crimson dots, and covered with pale bluish grey bloom. Stalk, three-quarters of an inch long, slightly downy, and inserted in a wide, shallow cavity. Flesh, yellow, firm, separating from the stone, and of a rich, sugary, and luscious flavour.

One of the best of plums, considering all its qualities; ripe in September. The young shoots are downy. The tree attains a large size, is hardy, a vigorous grower, and an abundant bearer. It succeeds well as a standard, and may be grown either on an east or south-west wall, but does not succeed well on the south aspect.

The original tree was produced in the city of New York. It originated as a sucker from a grafted tree, and was purchased as a sucker by a Mr. Bolmar, in Chatham Street, from a market woman. He planted it, and in 1818 it produced fruit. It was introduced to this country in 1819 by Robert Barclay, Esq., of Bury Hill, and in 1821 it was sent by Dr. Hosack to the Horticultural Society.

Wentworth. See *White Magnum Bonum*.

WHEAT.—Fruit, small; roundish oval, marked on one side with a shallow suture, which is swollen on one side. Skin, bright fiery red next the sun, pale yellow in the shade, and covered with thin white bloom. Stalk, half an inch long, inserted in a small cavity. Flesh, greenish yellow, firm, adhering to the stone, and of a sweet and sub-acid flavour.

A very old dessert plum; ripe the middle and end of August. The young shoots are smooth and slender; the tree is a small grower but an excellent bearer.

White Bullace. See *Bullace*.

White Damson. See *Damson*.

WHITE IMPÉRATRICE (*Impératrice Blanche*).—Fruit, medium sized; obovate, marked on one side with a faint suture, which terminates

at the apex in the slight depression. Skin, bright yellow with occasionally a few red spots, and covered with thin white bloom. Stalk, half an inch long, inserted in a small cavity. Flesh, yellow, firm, crisp, and juicy, almost transparent, sweet, and separating freely from the stone; when too ripe apt to become mealy.

A plum of second-rate quality; ripe the beginning and middle of September. The shoots are smooth, short, and slender. The tree is not vigorous nor a large grower, and requires the protection of a wall, of which it is unworthy.

WHITE MAGNUM BONUM (*Askew's Golden Egg; Bonum Magnum; Dame Aubert; Dame Aubert Blanche; Egg Plum; Grosse Luisante; Impériale Blanche; White Mogul; Yellow Magnum Bonum*).—Fruit, of the largest size; oval, with a rather deep suture extending the whole length on one side. Skin, thick and membranous, and adhering to the flesh, deep yellow, and covered with thin white bloom. Stalk, an inch long and inserted without depression. Flesh, yellow, firm, coarse-grained, with a brisk sub-acid flavour, and adhering to the stone.

A culinary plum highly esteemed for preserving; ripe in September. The young shoots are smooth. The tree is a strong and vigorous grower, and bears well either as a standard or an espalier, and when grown against a south wall the fruit is considerably improved both in size and flavour.

White Mirabelle. See *Mirabelle Petite*.

White Mogul. See *White Magnum Bonum*.

WHITE PERDRIGON (*Brignole; Maître Claude; Perdrigon Blanc*).—Fruit, medium sized; oval, narrowing towards the stalk, with a faint suture on one side. Skin, thick and membranous, pale yellow, strewed with white dots, marked with a few red spots next the sun, and covered with thin white bloom. Stalk, three-quarters of an inch long, slender, inserted in a small cavity. Flesh, greenish, tender, juicy, rich, sweet, and slightly perfumed, separating from the stone.

An excellent plum for drying and preserving; ripe in the end of August. The tree is an excellent bearer, but requires to be grown against a wall. Young shoots, downy.

WHITE PRIMORDIAN (*Amber Primordian; Avant Prune Blanche; D'Avoine; De Catalogne; Catalanian; Cerisette Blanche; Early Yellow; Jaune de Catalogne; Jaune Hâtive; London Plum; Pickett's July; St. Barnabe*).—Fruit, small; oval, narrowing towards the stalk. Skin, pale yellow, covered with thin white bloom. Stalk, half an inch long, very slender, inserted in a small cavity. Flesh, yellow, tender, sweet, and pleasantly flavoured, separating from the stone.

A very early dessert plum; ripe in the end of July. The tree is of slender growth, and is a very prolific bearer. Young shoots, downy. Though by no means a plum of the first quality it is worth growing against a wall on account of its earliness.

Wilmot's Early Orleans. See *Early Orleans*.

Wilmot's Green Gage. See *Green Gage*.

Wilmot's Late Orleans. See *Goliath*.

Wilmot's Orleans. See *Early Orleans*.

WINESOUR (*Rotherham*).—Fruit, below medium size ; oval. Skin, dark purple, covered with darker purple specks. Stalk, half an inch long. Flesh, greenish yellow, agreeably acid, and having red veins near the stone, to which it adheres, and when cooked the small end of the stone is bright red.

A very valuable preserving plum ; ripe in the middle of September. Young shoots, downy.

WOOLSTON BLACK.—Fruit, about medium size ; round, and marked with a shallow suture. Skin, deep purple, almost black, strewed with small dots, and covered with blue bloom. Flesh, melting, juicy, sugary, and rich, separating from the stone.

A delicious dessert plum ; ripe in the beginning of September, and becomes quite a sweetmeat when it shrivels. Shoots, smooth.

WYEDALE.—Fruit, medium sized ; oval. Skin, dark purple, almost black, and covered with a thin blue bloom. Flesh, brisk, juicy, and agreeably flavoured.

A culinary plum ; ripe in October. It is much grown in the northern parts of Yorkshire, and is not unlike the Winesour in appearance, but is very much later.

Yellow Apricot. See *Apricot*.

YELLOW DAMASK (*Damas Jaune*).—Fruit, below medium size ; nearly round. Skin, yellow, with a fine white bloom. Flesh, very juicy and rich, separating from the stone.

A delicious little plum ; ripe in the beginning of October. Shoots, smooth.

YELLOW GAGE (*Gonne's Green Gage ; Little Queen Claude ; Reine Claude Petite ; Petit Damas Vert ; White Gage*).—Fruit, below medium size ; round, and marked with a shallow suture. Skin, greenish yellow, thickly covered with white bloom. Stalk, half an inch long, inserted in a pretty deep cavity. Flesh, yellowish white, firm, rather coarse-grained, but sweet and pleasantly flavoured, separating from the stone.

A dessert plum of second-rate quality ; ripe in the beginning and middle of September. Shoots, smooth.

YELLOW IMPÉRATRICE (*Altesse Blanche ; Monsieur à Fruits Jaune*).—Fruit, large ; roundish oval, marked with a suture, which is deep at the apex, and becomes shallow towards the stalk. Skin, deep golden yellow, with a few streaks of red about the stalk, which is half

an inch long. Flesh, yellow, juicy, and melting, sugary, and richly flavoured, and adhering to the stone.

An excellent dessert plum ; ripe in the middle of August. Shoots, smooth.

Yellow Magnum Bonum. See *White Magnum Bonum*.

Yellow Perdrigon. See *Drap d'Or*.

Zwetsche. See *Quetsche*.

LIST OF SELECT PLUMS,
ARRANGED IN THEIR ORDER OF RIPENING.

*Those marked thus * are suitable for small gardens.*

I. FOR DESSERT.

July Green Gage	*Oullins Golden	Jefferson
Peach	*Hulings' Superb	Kirke's
*De Montfort	Bryanston Gage	Topaz
Denniston's Superb	Purple Gage	*Coe's Golden Drop
Perdrigon Violet Hâtif	*Transparent Gage	Reine Claude de Bavay
*Green Gage	Woolston Black	Late Rivers

II. FOR COOKING.

*Early Rivers	Goliath	Diamond
Early Orleans	*Prince of Wales	Autumn Compôte
Gisborne's	*Victoria	*Belle de Septembre

III. FOR PRESERVING.

Gisborne's	*Diamond	*Damson
*Green Gage	Washington	Autumn Compôte
*White Magnum Bonum	Winesour	

IV. FOR WALLS.

*July Green Gage	Purple Gage	Blue Impératrice
De Montfort	Italian Prune	Ickworth Impératrice
*Green Gage	*Coe's Golden Drop	

V. FOR ORCHARDS AND MARKETING.

*Early Rivers	Orleans	*Prince Engelbert
Early Orleans	*Prince of Wales	Pond's Seedling
*Gisborne's	*Victoria	Damson

**THE BEST DESSERT PLUMS,
ARRANGED IN THEIR ORDER OF RIPENING.**

<i>July.</i>	Mammeloné Green Gage Golden Esperen Hulings' Superb Bryanston Gage M'Laughlin Eugène Fürst	Washington Columbia Jodoigne Green Gage Lawson's Golden Coe's Golden Drop Cooper's Large Guthrie's Late Green Liegel's Apricot Topaz Late Green Gage
<i>August.</i>	<i>September.</i>	<i>October.</i>
Peach Rivers' Early Apricot Royale Hâtive De Montfort Oullins Golden Mirabelle Petite Perdrigon Violet Hâtif Royale Royale de Tours Yellow Impératrice Drap d'Or Denniston's Superb	Van Mons' Red Lawrence Gage Purple Gage Transparent Gage Woolston Black Jefferson Mann's Imperial Kirke's Abricotée de Braunan Angelina Burdett	Nouvelle de Dorelle Reine Claude de Bavay Impériale de Milan Yellow Damask Blue Impératrice Ickworth Impératrice Late Rivers

QUINCES.

APPLE-SHAPED.—Fruit, large, roundish, and very similar in shape to an apple. The skin is of a fine golden yellow colour when ripe; and the flavour of the flesh when stewed is very excellent.

PEAR-SHAPED.—This is the variety which is most commonly grown, and is very often met with in shrubberies as an ornamental tree. The fruit, as the name implies, is shaped like a pear, tapering to the stalk. The skin is yellow and somewhat woolly. The flesh is dry, woolly, and not so succulent as the former, although it is, perhaps, more cultivated than that variety.

PORTUGAL.—This is a superior variety to either of the above, the fruit being much milder in flavour and better adapted for marmalade and stewing. The tree is a much more luxuriant grower, but does not bear freely, and hence its cultivation is not so general as is that of the others. The fruit has the property of changing to a red colour when cooked.

RASPBERRIES.

SYNOPSIS OF RASPBERRIES.

I. SUMMER BEARERS.

1. *Fruit Black.*

Black		Black Cap
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2. *Fruit Red.*

Barnet		Northumberland Fillbasket
Carter's Prolific		Prince of Wales
Cornwell's Victoria		Red Antwerp
Cushing		Round Antwerp
Fastolf		Vice-President French
Franconia		Walker's Dulcis
Knevett's Giant		

3. *Fruit Yellow.*

Brinckle's Orange		Sweet Yellow Antwerp
Magnum Bonum		Yellow Antwerp

II. AUTUMNAL BEARERS.

1. *Fruit Black.*

Autumn Black		Ohio Everbearing
New Rochelle		

2. *Fruit Red.*

Belle de Fontenay		October Red
Large Monthly		Rogers' Victoria
McLaren's Prolific		

3. *Fruit Yellow.*

October Yellow.

À Gros Fruits Rouges. See *Red Antwerp*.

American Black. See *Black Cap*.

D'Anvers à Fruits Ronds. See *Round Antwerp*.

AUTUMN BLACK.—This is a variety raised by Mr. Rivers from the new race of Black Raspberries which he has for some years been experimenting upon. These Black Raspberries are evidently the result of a cross between the Blackberry and the Raspberry, possessing the rambling growth of the former with the large succulent

fruit of the latter. The Autumn Black produces from its summer shoots a full crop of medium-sized dark fruit of the colour of the Blackberry, and partaking much of its flavour.

Ripe in October.

BARNET (*Barnet Cane*; *Cornwell's Prolific*; *Cornwell's Seedling*; *Large Red*; *Lord Exmouth's*).—The fruit is large; roundish ovate, of a bright purplish red colour.

This is larger than the Red Antwerp, but not equal to it in flavour; it is, nevertheless, an excellent variety, and an abundant summer bearer.

Barnet Cane. See *Barnet*.

BELLE DE FONTENAY (*Belle d'Orléans*).—An autumn-bearing variety, of dwarf habit, and with large leaves, quite silvery on their under surface. The fruit is large, round, of a red colour and good flavour.

Ripe in October.

The plant is a shy bearer, and throws up suckers so profusely as to be almost a weed; but if the suckers are thinned out it bears better.

Belle d'Orléans. See *Belle de Fontenay*.

BLACK.—This is a hybrid between the Blackberry and the Raspberry, and is the parent of all the black autumn-bearing varieties, although itself a summer-bearer. It has long, dark-coloured canes and small purple fruit, with much of the Blackberry flavour. This variety was obtained at Wethersfield, in Essex, upwards of forty years ago, and has since been cultivated by Mr. Rivers, who has succeeded in obtaining from it his new race of autumn-bearing black varieties.

BLACK CAP (*American Black*).—This is the *Rubus occidentalis*, called Black Raspberry, or Thimbleberry, by the Americans. The fruit has a fine, brisk, acid flavour, and is much used in America for pies and puddings.

It ripens later than the other summer-bearing varieties.

BRINCKLE'S ORANGE (*Orange*).—A variety introduced from America, where it is considered the finest yellow sort in cultivation. In this country it is smaller than the Yellow Antwerp, and more acid. The plants throw up an abundance of suckers. It is a summer bearer.

Burley. See *Red Antwerp*.

CARTER'S PROLIFIC.—Fruit, large and round, of a deep red colour, with a firm flesh of excellent flavour. A summer-bearing variety.

De Chili. See *Yellow Antwerp*.

Cornwell's Prolific. See *Barnet*.

Cornwell's Seedling. See *Barnet*.

CORNWELL'S VICTORIA.—The fruit of this variety is large and of fine flavour, but its drupes adhere so loosely to the core as to crumble off in gathering. A summer bearer.

CUSHING.—Fruit, large; roundish, inclining to conical, of a bright crimson colour, and with a briskly acid flavour. A summer bearer.

Cutbush's Prince of Wales. See *Prince of Wales*.

Double-bearing Yellow. See *Yellow Antwerp*.

FASTOLF (*Filby*).—Fruit, large; roundish conical, bright purplish red, and of excellent flavour. A summer bearer.

Filby. See *Fastolf*.

FRANCONIA.—Fruit, large; obtuse conical, of a dark purplish red colour and good flavour, briskly acid. A summer bearer.

French. See *Vice-President French*.

Howland's Red Antwerp. See *Red Antwerp*.

Knevett's Antwerp. See *Red Antwerp*.

KNEVETT'S GIANT.—Fruit, large; obtuse conical, deep red, and of good flavour. A summer bearer.

LARGE MONTHLY (*Large-fruited Monthly; Rivers' Monthly; De Tous les Mois à Gros Fruits Rouges*).—This is a most abundant-bearing autumnal variety, producing fruit above the medium size; roundish conical, of a crimson colour, and of excellent flavour.

MCLAREN'S PROLIFIC.—Fruit, large; roundish, inclining to conical, of a very deep crimson colour, very fleshy and juicy, with a brisk and pleasant flavour.

A double-bearing variety, of robust growth, and producing enormous second crops on the young shoots of the same season.

Large Red. See *Barnet*.

Late-bearing Antwerp. See *Red Antwerp*.

Lawton. See *New Rochelle*.

Lord Exmouth's. See *Barnet*.

MAGNUM BONUM.—A yellow summer-bearing variety, inferior in size and flavour to Yellow Antwerp. The fruit is of a pale yellow colour, with firm flesh. The plant, like Brinckle's Orange and Belle de Fontenay, becomes a perfect weed from the profusion of suckers it throws up.

Merveille de Quatre Saisons Jaune. See *October Yellow*.

Merveille de Quatre Saisons Rouge. See *October Red*.

NEW ROCHELLE (*Lawton; Seacor's Mammoth*).—An American autumn-bearing variety, having the rambling habit of growth of the common Bramble. It produces fruit in great abundance, of a large oval shape and a deep black colour, very juicy, and agreeably flavoured.

This has not been sufficiently proved in this country to admit of a correct estimate being formed of its merits.

NORTHUMBERLAND FILLBASKET.—Fruit, rather large; roundish, inclining to conical, of a deep red colour and good flavour. The plant is a strong, vigorous grower, and an abundant summer bearer.

OCTOBER RED (*Merveille de Quatre Saisons Rouge*).—The fruit of this variety produced from the old canes left in spring is small and inferior; but the suckers put forth in June furnish an abundant crop of large-sized bright red fruit, which commences to ripen in September and continuing far into November, if the autumn be dry and mild.

OCTOBER YELLOW (*Merveille de Quatre Saisons Jaune*).—This possesses the same qualities as the preceding, and is distinguished from it by the fruit being yellow. It is not quite so large as the Yellow Antwerp, and in a fine season is sweet and agreeable.

OHIO EVERBEARING.—This is an American variety, similar in all respects to a Black Cap, with this exception, that it is an autumnal-bearing variety, and produces abundant crops of fruit late in the season.

Orange. See *Brinckle's Orange*.

PRINCE OF WALES (*Cutbush's Prince of Wales*).—Fruit, large; roundish, inclining to conical, of a deep crimson colour, and with a brisk, agreeable flavour. This is a summer-bearing variety, remarkable for its strong pale-coloured canes, which in rich soils grow from ten to twelve feet in one season. It does not sucker too much, and is very desirable on that account.

RED ANTWERP (*Burley; à Gros Fruits Rouges; Howland's Red Antwerp; Knevet's Antwerp; Late Bearing Antwerp*).—Fruit, large; roundish, inclining to conical, of a deep crimson colour, very fleshy, and with a fine brisk flavour and fine bouquet. There are several forms of this variety, differing more or less from each other both in the fruit and the canes. The true old Red Antwerp produces vigorous canes, which are almost smooth.

Rivers' Monthly. See *Large Monthly*.

ROGERS' VICTORIA (*Victoria*).—This is an autumnal-bearing variety, producing rather large, dark-red fruit of excellent flavour, and

earlier than the October Red. The plant is of a dwarf and rather delicate habit, and the canes are dark-coloured.

ROUND ANTWERP (*d'Anvers à Fruits Ronds*).—Fruit, large and round, of a deep red colour, and much superior in flavour to the old Red Antwerp.

Seacor's Mammoth. See *New Rochelle*.

SWEET YELLOW ANTWERP.—The fruit of this variety is larger and more orange than the Yellow Antwerp, and is the richest and sweetest of all the varieties. The canes are remarkably slender, and with few spines.

Tous les Mois. See *Large Monthly*.

VICE-PRESIDENT FRENCH (*French*).—Fruit, large; roundish, inclining to conical, of a deep red colour, fleshy and juicy, and with an excellent flavour. It is a summer bearer, producing very strong canes of a bright brown colour.

Victoria. See *Rogers' Victoria*.

WALKER'S DULCIS.—A summer-bearing variety, producing red fruit inferior in size to the Antwerp, and not sweet, as the name implies.

White Antwerp. See *Yellow Antwerp*.

YELLOW ANTWERP (*De Chili; Double-bearing Yellow; White Antwerp*).—Fruit, large; conical, of a pale yellow colour, and with a fine, mild, sweet flavour. It produces pale-coloured spiny canes.

LIST OF SELECT RASPBERRIES.

*Those marked * are the best for small gardens.*

*Fastolf	October Yellow	*Round Antwerp
McLaren's Prolific	*Prince of Wales	Sweet Yellow Antwerp
October Red		

STRAWBERRIES.

Aberdeen Seedling. See *Roseberry*.

ABD-EL-KADER.—Fruit, very large, sometimes enormous, usually elongated, but often regular. Skin, vermilion red. Seeds, prominent. Flesh, dark, salmon-coloured, sweet, high-flavoured, slightly acidulous, and aromatic.

Plant, very small, but vigorous. Leaves, small, with elongated leaflets, supported on smooth slender stalks. Raised by Dr. Nicaise.

ADAIR.—Fruit, large, conical, and handsome, even and regular in its shape. Skin, of an uniform dark red colour. Seeds, not deeply imbedded. Flesh, deep red throughout, rather soft and woolly, hollow at the core, not richly flavoured.

When forced the flavour is very good, as compared with many other sorts subjected to the same treatment.

ADMIRAL DUNDAS.—Fruit, very large; roundish, inclining to conical, irregular and angular, sometimes cockscomb-shaped; the smaller fruit conical. Skin, pale scarlet. Flesh, firm, juicy, brisk, and highly flavoured.

AJAX.—Fruit, large; irregularly roundish, very deeply furrowed. Seeds, deeply imbedded, with prominent ridges between them, which give the surface a coarse appearance. Skin, dull brick-red. Flesh, deep red, and solid throughout, juicy, briskly flavoured, and tolerably rich.

The plant is of a luxuriant habit, and bears badly in the open ground, but when grown in pots it produces an abundance of fruit, forces well, and produces large and well-flavoured fruit.

ALEXANDRA.—Fruit, very large; roundish, and flattened off into horns or a horse-shoe; in the latter case the fruit is sometimes larger than that of Dr. Nicaise; deep orange-red colour. Seeds, slightly imbedded. Skin, yellowish. Flesh, rosy, of a sweet, high flavour. A very good variety, and very distinct.

Alice Maude. See *Princess Alice Maude*.

ALICE NICHOLSON.—Fruit, medium sized and occasionally large; ovate, with a glossy neck. Calyx, reflexed. Skin, pink, or pale orange red. Seeds, projecting. Flesh, white and very solid. The ripened seeds dark. Flavour, sprightly, and quite unique. An excellent second early variety.

AMATEUR.—Fruit, very large; roundish obovate and cockscombed, of a deep crimson colour. Flesh, bright red, somewhat soft, but exceedingly pleasant in flavour.

A very handsome fruit, ripening about midseason, and successively. Plant, robust, and a very heavy cropper. A suitable variety for amateurs. Raised by Mr. Bradley, of Southwell, the raiser of Dr. Hogg, Oscar, &c.

AMAZONE.—Fruit, large, or very large, of an elongated conical form, almost always regular. Skin, light red, with a vermilion tinge on the top. Seeds, rather prominent. Flesh, rosy-white, sweet, and very aromatic. Plant, vigorous, hardy, and prolific.

ASCOT PINE APPLE.—Fruit, medium sized; obovate, sometimes conical, colour bright shining scarlet. Surface, even, regular. Seeds, small, numerous, prominent. Flesh, very firm, reddish in colour.

Flavour, very rich, sweet, and exceedingly pleasant. A very prolific early strawberry. Habit, dwarf, compact, like its parent, *La Constante*.

Barnes' White. See *Bicton Pine*.

Belle Bordelaise. See *Prolific Hautbois*.

BICTON PINE (*Barnes' White*; *Virgin Queen*).—Fruit, large; roundish, and even in its outline. Skin, pale yellowish white, sometimes faintly tinged with red next the sun. Flesh, tender and soft, juicy, brisk, and with a pine flavour. Raised by Mr. Barnes, gardener to Lady Rolle at Bicton in Devonshire.

Black Bess. See *Empress Eugénie*.

Black Pine. See *Old Pine*.

BLACK PRINCE (*Cuthill's Black Prince*; *Malcolm's Aberdeen Seedling*).—Fruit, small; obovate. Skin, glossy, of a dark red colour, which, when the fruit is highly ripened, becomes almost black. Seeds, rather prominent. Flesh, deep orange, brisk, rather rich, and with a little of the pine flavour.

A very early strawberry, a great bearer, and well adapted for forcing.

BLANCHE D'ORLÉANS.—Fruit, larger than that of the ordinary White Alpine. It is of a yellowish white colour, and the plant is an abundant bearer.

BRITISH QUEEN (*Myatt's British Queen*).—Fruit, large, sometimes very large; roundish, flattened, and cockscomb-shaped, the smaller fruit ovate or conical. Skin, pale red, colouring unequally, being frequently white or greenish white at the apex. Flesh, white, firm, juicy, and with a remarkably rich and exquisite flavour.

When well cultivated and thoroughly ripened, this is perhaps the best of all strawberries. It succeeds best with young plants, renewed every season. The great fault is that the plant is so very tender; it will not succeed in all soils and situations, and it is generally an indifferent bearer. It forces well, and is much esteemed for that purpose.

British Queen Seedling. See *Premier*.

BRUNE DE GILBERT.—A variety of the Alpine, with larger fruit than the common, and remarkable by its reddish brown colour. It is well flavoured, and the plant is an abundant bearer.

Carolina. See *Old Pine*.

CAROLINA SUPERBA.—Fruit, very large; ovate, sometimes inclining to cockscomb shape, with an even surface. Seeds, not deeply

imbedded. Skin, pale red, extending equally over the whole fruit. Flesh, clear white, very firm and solid, with a fine vinous flavour and rich aroma, equalling the British Queen.

The plant is much hardier, a freer grower, and better bearer than the British Queen ; when forced it does not bear so well.

COCKSCOMB.—Fruit, very large ; ovate, and occasionally cockscomb-shaped. Skin, pale scarlet. Seeds, prominent. Flesh, white with a rosy tinge, richly flavoured.

This was obtained in the Royal Gardens at Windsor. The plant is hardy, and an excellent bearer.

COMTE DE PARIS.—Fruit, large ; obtuse heart-shaped, even in its outline. Skin, scarlet, becoming deep crimson when highly ripened. Flesh, pale red, and solid throughout, with a briskly acid flavour.

This is a favourite with those who prefer a brisk fruit ; and it is an excellent bearer.

CRIMSON CLUSTER.—Fruit, medium sized ; roundish, and sometimes cockscomb-shaped. Skin, dark red. Seeds, not deeply imbedded. Flesh, firm, red throughout, juicy, sweet, and richly flavoured.

Crimson Pine. See *Early Crimson Pine*.

CRIMSON QUEEN (*Doubleday's No. 2*).—Fruit, large ; cockscomb-shape, very much corrugated and irregular, with a coarse surface. Skin, bright cherry scarlet. Flesh, red throughout, solid and firm, with a briskly acid flavour.

This is a late variety, and a great bearer.

Crystal Palace. See *Eleanor*.

Cuthill's Black Prince. See *Black Prince*.

CUTHILL'S PRINCE OF WALES.—Fruit, medium sized ; conical. Skin, bright red. Flesh, firm, very acid, and without much flavour.

Cuthill's Princess Royal. See *Princess Royal of England*.

DEPTFORD PINE.—Fruit, large and cockscomb-shaped ; the smaller fruit conical. Skin, bright scarlet, glossy as if varnished, and even. Flesh, scarlet, firm, and solid throughout, with a rich vinous flavour, similar to British Queen, with a little more acid.

A valuable firm-fleshed, highly flavoured strawberry. Excellent for preserving.

DR. HOGG.—Fruit, very large ; cockscomb-shaped. Skin, pale red. Flesh, pale throughout, sweet, and with a very rich flavour, which remains long on the palate.

The fruit is of the same class as British Queen, and not distinguishable from well-grown examples of that variety. It ripens later than

British Queen, and about the same time as Elton. The plant is much hardier, a more abundant bearer, has the growth of British Queen, but is more healthy and robust, and retains the foliage better during winter.

It was raised by Mr. Samuel Bradley, the skilful gardener at Elton Manor, near Nottingham.

Doubleday's No. 2. See *Crimson Queen*.

Downton. See *Downton Pine*.

DUC DE MALAKOFF.—Fruit, large and handsome, sometimes very large; roundish or cockscomb-shaped. Skin, deep red. Seeds, not deeply imbedded. Flesh, red throughout, juicy, sweet, and richly flavoured.

This is a very excellent strawberry. The plant is a good bearer, and forces well, and, unlike many other varieties, the fruit when forced is richly flavoured, and with a nice briskness.

Duchesse de Trévise. See *Vicomtesse Héricart de Thury*.

DUKE OF EDINBURGH (Moffat's).—Fruit, very large and handsome; cone-shaped, and irregularly cockscombed. Skin, of a dark crimson colour. The flesh is dark, moderately firm and juicy, and pleasant, but not over rich.

Habit, robust, and a wonderful bearer.

Raised by Messrs. Moffat, fruit growers near Edinburgh, from a cross between Keens' Seedling and Elton Pine.

DUKE OF EDINBURGH (Dr. Roden's).—Fruit, obovate; very handsome, with a perfect outline, and never departs from its normal shape. Small reflexed calyx, and glossy neck. Colour, darkish crimson. Seeds, numerous, and decidedly prominent. Flesh, dullish white. Flavour, sprightly and excellent.

A capital bearer, and excellent second early variety.

EARLY CRIMSON PINE.—This is a fine, large, handsome fruit, coming in with or closely succeeding Early Prolific. Colour, bright crimson. Seeds, rather prominent. Flesh, dullish white, and sometimes pink, juicy, with a rich, sprightly pine flavour. The plant is of stout upright growth, and crops heavily.

EARLY PROLIFIC.—Fruit, medium sized, or large; regularly conical, and never grows out of shape. Colour, bright glossy crimson, getting a little darker when quite ripe. Seeds, slightly imbedded. Flesh, pure white, firm throughout, juicy, and with a delicate pine flavour.

A first early variety, and bears well throughout the season. Plant, of excellent habit of growth.

ELEANOR (*Myatt's Eleanor*; *Crystal Palace*).—Fruit, very large; conical or wedge-shaped, regular and handsome in its outline. Seeds,

considerably imbedded, with prominent ridges between them, which give the fruit a coarse appearance on the surface. Skin, scarlet, changing as it ripens to deep crimson. Flesh, scarlet, and becoming paler towards the core, which is large and hollow; subacid, and with a little of the pine flavour.

A large and handsome strawberry. A striking character it has when forced is, that it endures excessive drought without material injury.

Eliza. See *Myatt's Eliza*.

ELTON (*Elton Pine*).—Fruit, large; ovate, frequently cockscomb-shaped, with imbedded seeds, and prominent ridges between them. Skin, bright crimson, and shining. Flesh, red throughout, firm and solid, with a brisk, subacid flavour.

A very valuable late strawberry, much esteemed for preserving. It is an abundant bearer.

It was raised by Mr. T. A. Knight, President of the Horticultural Society.

Elton Pine. See *Elton*.

EMPRESS EUGÉNIE.—Fruit, very large; irregular, angular, furrowed, and uneven. Skin, of a deep red colour, becoming almost black when highly ripened. Seeds, small, not deeply imbedded. Flesh, red throughout, hollow at the core, tender, very juicy, and briskly flavoured.

Rather a coarse-looking and very large strawberry; not remarkable for any excellency of flavour.

ENCHANTRESS.—Fruit, large; frequently conical, and then it has a glossy neck and reflexed calyx. Skin, scarlet, becoming a rich crimson when fully ripe. Seeds, small and prominent, bright yellow, and very thickly disseminated. Flesh, reddish, solid, and very juicy, with an exquisite pine flavour.

A fine late variety.

FAIRY QUEEN.—Fruit, large; conical. Skin, pale scarlet, shining as if varnished. Seeds, very prominent. Flesh, pure white, tender, juicy, sweet, and with a very rich flavour.

A first-rate variety, raised in the Royal Gardens at Frogmore. It is hardy, and an excellent bearer.

FILBERT PINE (*Myatt's Seedling*).—Fruit, above medium size; conical and regular in its outline, occasionally cockscomb-shaped. Seeds, large and prominent. Skin, dull purplish red next the sun, and pale red in the shade. Flesh, pale, pink at the core, firm, solid, rich, and briskly flavoured, with a fine aroma.

A very prolific and excellent late variety. It does well in light soils, where British Queen does not succeed. When forced it is of excellent flavour and fine aroma.

FRAGARIA TARDISSIMA.—Fruit, medium sized or large; roundish. Skin, glossy red. Flesh, of good flavour.

The plant is very hardy, coming late into bloom, and continuing to bloom and bear through August to the middle of September, and sometimes later.

This was raised by Dr. Roden, of Kidderminster.

FRANCOIS JOSEPH II.—Fruit, large; round, inclining to heart-shape. Skin, brilliant rose-coloured, with prominent yellowish seeds. Flesh, rosy, of an agreeable flavour.

Frederick William. See *Princess Frederick William*.

FROGMORE LATE PINE.—Fruit, very large; conical, and cockscomb-shaped, with a glossy neck like the Old Pine. Seeds, not deeply imbedded. Skin, glossy, bright red, becoming dark red, and almost black when ripe. Flesh, tender, and very juicy, red throughout, richly flavoured, and with a good deal of the pine aroma when well ripened.

This is a late variety, and an abundant bearer, coming in with the Elton, but much less acid than that variety.

Garibaldi. See *Vicomtesse Héricart de Thury*.

GIPSY QUEEN.—Fruit, globular, or nearly so, sometimes blunt conical. Skin, almost black when quite ripe. Flesh, dark red throughout, extremely juicy, rich, and vinous.

The plant is of low growth, compact in its habit, and a great bearer.

GLOBE.—Fruit, large, roundish-ovate. Skin, bright red. Seeds, rather prominent. Flesh, white, with a rosy tinge, juicy, very sugary, and highly perfumed, with the flavour of the Hautbois.

Goliath. See *Kitley's Goliath*.

HIGHLAND CHIEF.—Fruit, large, roundish-ovate, and somewhat flattened. Seeds, not deeply imbedded. Skin, fine, clear red, becoming darker as it ripens. Flesh, dark red throughout, very firm and solid, very juicy and vinous, and with a rich pine flavour.

A very excellent strawberry. The plant is a most abundant bearer, and deserves universal cultivation.

HOVEY'S SEEDLING.—Fruit, very large; roundish-ovate, wedge-shaped, and furrowed. Skin, deep scarlet, shining. Seeds, slightly imbedded. Flesh, juicy, sweet, and well flavoured.

A favourite American variety, which has never become popular in this country.

INGRAM'S PRINCE ARTHUR.—Fruit, medium sized; conical, even, and regular in shape, with a glossy neck. Seeds, not very numerous, nor deeply imbedded. Skin, of a brilliant scarlet, like Sir

Charles Napier, paler at the tip. Flesh, white, solid, very juicy, brisk, and with a rich pine flavour.

A first-rate variety, an abundant bearer, and forces well.

INGRAM'S PRINCE ALFRED.—Fruit, of large size; ovate. Skin, dark red. Seeds, prominent. Flesh, with a rosy tint, juicy, sugary, and richly flavoured.

An excellent and prolific strawberry.

INGRAM'S PRINCE OF WALES.—Fruit, very large; roundish, flattened and wedge-shaped, the smaller fruit ovate. Seeds, not deeply imbedded. Skin, deep crimson, becoming darker as it ripens. Flesh, pale red, very firm and solid, brisk, sweet, and richly flavoured.

An excellent variety, and admirably adapted for forcing, when it produces large and richly flavoured fruit, and bears abundantly.

JOHN POWELL.—Fruit, above medium size; long ovate, and with a long shining neck. Skin, bright shining red. Seeds, small, not deeply imbedded. Flesh, white, with an occasional rosy tinge, firm, very juicy, sugary, and richly pine-flavoured.

A very excellent and prolific variety.

KEENS' SEEDLING.—Fruit, large; ovate, sometimes inclining to cockscomb-shape. Seeds, not deeply imbedded. Skin, dark crimson, becoming very dark when highly ripened. Flesh, scarlet, firm and solid, juicy, brisk, and richly flavoured.

An old and well-established variety, which, for many purposes, has not yet been surpassed. It forces exceedingly well, and is much used for that purpose, many preferring the flavour of this strawberry to that of any other. When planted out it succeeds best from young plants, the plantations requiring to be renewed every second year.

It was raised by Mr. Michael Keens, a market-gardener at Isleworth, near London.

KITLEY'S GOLIATH (*Goliath*).—Fruit, very large, compressed and wedge-shaped, the smaller ones ovate. Seeds, deeply imbedded, which gives the surface a rough appearance. Skin, deep red, colouring equally all over. Flesh, white, solid, briskly and richly flavoured, but not equal to British Queen, to which it is similar.

An excellent strawberry, and, for large culture, one of the best. The plant is vigorous, very hardy, and an abundant bearer.

This was raised by Mr. James Kitley, a market-gardener at Widcombe Vale, Bath, in 1838.

LA CHÂLONNAISE.—Fruit, large and conical. Skin, bright pale scarlet. Seeds, prominent. Flesh, white, juicy, sweet, and richly flavoured.

This belongs to British Queen class. The plant is very prolific and hardy.

LA CONSTANTE.—Fruit, large; conical, and regularly formed.

Seeds, not deeply imbedded. Skin, of a brilliant lively crimson. Flesh, white, with a rosy tinge, firm, juicy, richly and sprightly flavoured.

A first-rate strawberry, and an abundant bearer. When forced it bears abundantly, and preserves its flavour well. The plant is very dwarf, and produces runners very sparingly; on this account it is difficult to grow it extensively.

This was raised by M. J. De Jonghe, of Brussels.

LA GROSSE SUCRÉE.—Fruit, large; conical, frequently cocks-combed. Seeds, deeply imbedded. Surface of the fruit uneven. Skin, dull red. Flesh, pale red, somewhat soft, and of a slightly acid flavour. The plant is a very free grower and an abundant bearer. It also forces well.

LA REINE.—Fruit, large; conical or wedge-shaped. Skin, of a pale flesh-colour. Seeds, brown and prominent. Flesh, perfectly white, juicy, sweet, and richly flavoured.

A very excellent strawberry, and even when forced preserves all its richness of flavour. The plant is very hardy and prolific.

LÉONCE DE LAMBERTYE.—Fruit, very large; conical, even and regular in its shape. Skin, bright shining red, as if varnished. Seeds, slightly imbedded. Flesh, firm, rosy-white, very juicy, rich, and sweet.

An excellent strawberry. The plant is a vigorous grower and a free bearer.

LORD NAPIER.—Fruit, large and handsome, rather more conical than Early Prolific, and occasionally slightly flattened. Seeds, numerous and decidedly prominent. Skin, bright crimson. Flesh, pinky white, and sometimes pink, firm and juicy, with an excellent sprightly aroma. Plant, hardy, and a prolific bearer.

LUCAS.—Fruit, large; conical, but sometimes obovate and cocks-combed, with even surface. Seeds, moderately prominent. Skin, bright scarlet. Flesh, pale, of a very pleasant briskly acid flavour.

A very excellent strawberry and a great bearer. Plant of fine dwarf compact habit of growth.

MAMMOTH (*Myatt's Mammoth*).—Fruit, immensely large; flattened, deeply furrowed and ribbed, irregular and uneven in its outline. Seeds, small and very slightly imbedded. Skin, glossy, of a fine deep red colour. Flesh, scarlet throughout, firm and solid, even in the largest specimens, and of a brisk and pleasant flavour, which is rich in the well ripened fruit.

The foliage is small, and on short footstalks, and permits the fruit to be well exposed to the influence of the sun.

MARGUERITE.—Fruit, very large; conical. Skin, bright shining red. Flesh, bright orange, solid, juicy, sugary, and richly flavoured.

A variety introduced from France. It is of immense size, and sometimes weighs as much as three ounces and a half.

Marquise de la Tour Maubourg. See *Vicomtesse Héricart de Thury*.

MR. RADCLYFFE.—Fruit, large; obovate or cockscombed, in appearance like British Queen. Seeds, rather pale, prominent. Flesh, sweet, or having a brisk acidity, and of excellent quality.

The plant is of nice habit, and is an abundant bearer.

This was raised by Mr. Ingram, of Frogmore.

MAY QUEEN.—Fruit, small; roundish. Skin, bright orange. Seeds, deeply imbedded. Flesh, white, juicy, and agreeably flavoured.

A small early strawberry, remarkable only for its earliness and fertility.

Myatt's British Queen. See *British Queen*.

Myatt's Eleanor. See *Eleanor*.

MYATT'S ELIZA (*Omar Pasha; Rival Queen*).—Fruit, medium sized; ovate or conical, with a glossy neck. Seeds, not deeply imbedded. Skin, light red, becoming deep red when highly ripened. Flesh, scarlet on the outside, but paler towards the core, firm and solid, very juicy, and with a particularly rich and exquisite flavour.

This is one of the richest flavoured of all the varieties. The plant is a pretty good bearer, and hardier than the British Queen, to which it is, under all circumstances, superior in flavour. When forced the fruit is large, of fine colour, and exquisite flavour.

Myatt's Mammoth. See *Mammoth*.

Myatt's Prolific. See *Wonderful*.

Myatt's Seedling. See *Filbert Pine*.

NIMROD.—Fruit, large; ovate, with a short neck. Skin, deep scarlet. Seeds, moderately imbedded. Flesh, firm, briskly flavoured, and rich.

A first-rate variety, which forces well, and produces richly flavoured fruit. In many collections *Eleanor* is the variety grown under the name of Nimrod.

OLD PINE (*Black Pine; Carolina; Scarlet Pine*).—Fruit, medium sized; ovate, even and regular, and with a glossy neck. Seeds, prominent. Skin, deep red. Flesh, pale red, very firm and solid, with a fine, sprightly, and very rich pine flavour.

After all there are very few that equal, far less surpass, the Old Pine in flavour, but it is not a good bearer. It succeeds better under the shade of trees than any other variety.

Omar Pasha. See *Myatt's Eliza*.

OSCAR.—Fruit, large ; ovate, and angular, sometimes flattened and wedge-shaped. Seeds, rather large, and deeply imbedded, which give the surface a coarse appearance. Skin, dark shining red, becoming almost black when fully ripe. Flesh, red throughout, very firm and solid, juicy, and richly flavoured.

An excellent variety for a general crop. A most abundant bearer, and, from its firmness, bears carriage well.

PENELOPE.—Fruit, very large ; round, sometimes flattened, of a light red colour. Seeds, small, widely spread. Flesh, salmon-coloured, juicy, sweet, slightly acidulous, of a good strong aroma. Plant, dwarf, hardy, with few leaves, and hairy leaflets. Very prolific.

This was raised by Dr. Nicaise.

PERFECTION.—Fruit, large, or very large ; lobed or conical, pretty regular. Skin, dark red. Seeds, regularly disposed, prominent, of a lively red, contrasting with the colour of the fruit. Flesh, dark red, juicy, sweet, of good flavour. Plant, strong and hardy, resembling Marguerite in the disposition of the foliage and in the form of the fruit. It is very prolific.

PREMIER (*British Queen Seedling*).—Fruit, large ; roundish, or roundish ovate, and corrugated. Skin, bright red, and shining as if varnished. Seeds, prominent. Flesh, white, firm, juicy, and richly flavoured.

An excellent variety, which forces well and bears abundantly.

PRESIDENT.—Fruit, large or very large ; roundish ovate, frequently cock's-combed, and with an even surface. Seeds, small, slightly imbedded. Skin, deep glossy red. Flesh, very firm, bright red, and of rich and excellent flavour.

This is one of the best and most esteemed varieties for a general crop, and ripens about the middle of the Strawberry season. The plant is a strong and robust grower, and the fruit is produced in great abundance on strong scapes well thrown above the foliage. It is also one of the best for forcing.

This is one of those valuable varieties raised by Mr. Bradley, the successful raiser of many of our best sorts at Elton Manor, near Bingham.

PRINCESS ALICE MAUDE (*Alice Maude*).—Fruit, medium sized ; ovate or conical, and frequently large and kidney-shaped. Seeds, prominent, or very slightly imbedded. Skin, scarlet, becoming dark crimson when ripe. Flesh, scarlet throughout, tender, juicy, sweet, and with a rich, brisk flavour.

It is an excellent bearer ; when forced the flavour is inferior.

PRINCESS FREDERICK WILLIAM.—Fruit, large ; roundish, and corrugated. Skin, pale red. Seeds, not numerous, and imbedded. Flesh, with a rosy tint, sweet, and of good flavour.

The plant is a great bearer, throws the trusses of fruit well up, and is very early. It forces well, and the fruit when ripe yields a strong perfume, a few plants with ripe fruit on them scenting a large house. On this account it is much prized by some.

PRINCESS ROYAL OF ENGLAND (*Cuthill's Princess Royal*).—Fruit, medium sized; roundish ovate or conical, with a neck. Seeds, deeply imbedded. Skin, deep scarlet where exposed to the sun, and paler in the shade. Flesh, pale red at the surface, whitish towards the core, very rich and highly flavoured.

An abundant bearer, and an excellent variety for general cultivation.

PRINCESS OF WALES (Knight's).—Fruit, large; cockscomb-shaped, and corrugated. Skin, bright red, and well coloured throughout. Seeds, deeply imbedded. Flesh, solid, tinged with red, very tender and juicy, and with a rich pine flavour.

A very excellent and very early strawberry, being almost as early as *May Queen*, and infinitely superior to it both in size and flavour.

PROLIFIC HAUTOBOIS (*Belle Bordelaise*).—Fruit, below medium size; conical. Seeds, prominent. Skin, light purple in the shade, and blackish purple on the side next the sun. Flesh, firm, sweet, and with the rich, peculiar flavour of the *Hautbois*.

Prolific Pine. See *Roseberry*.

RIFLEMAN.—Fruit, large or very large; ovate or cockscomb-shaped, and corrugated. Skin, bright salmon-coloured. Seeds, prominent. Flesh, solid, white, firm, juicy, richly flavoured.

The plant is of vigorous habit of growth, and is an abundant bearer.

Rival Queen. See *Myatt's Eliza*.

RIVERS' ELIZA (*Seedling Eliza*).—This is a seedling from *Myatt's Eliza*, but rather more ovate in shape, and possessing all the character and flavour of that excellent variety, and is a more abundant bearer.

ROSEBERRY (*Aberdeen Seedling; Prolific Pine*).—Fruit, large; conical and pointed. Seeds, deeply imbedded, with prominent ridges between them. Skin, dark red, becoming blackish as it ripens. Flesh, pale scarlet, firm, with an agreeable flavour.

ROYAL HAUTOBOIS.—Fruit, much larger than any other variety of *Hautbois*; of a purplish rose colour, and very richly flavoured.

The plant is unusually fertile for a *Hautbois*, and is, indeed, the only one of the race worth cultivating.

ROYALTY.—Fruit, of medium size; ovate, with a well-defined neck; the colour bright shining red. Flesh, pale red, solid, rich, and very pleasant. Habit, robust.

Raised by Mr. Trotman, Isleworth, from a cross between *Black Prince* and *British Queen*.

Scarlet Pine. See *Old Pine*.

Seedling Eliza. See *Rivers' Eliza*.

SIR CHARLES NAPIER.—Fruit, very large; ovate, flattened, and wedge-shaped. Seeds, not deeply imbedded. Skin, shining, of a fine bright, pale scarlet colour. Flesh, white, firm, and solid, briskly acid, and not highly flavoured.

This is a fine handsome strawberry, well adapted for forcing, and for early market purposes. It is the most extensively grown of any by the London market gardeners. The plant is remarkably tender, perhaps more so than any other variety.

SIR HARRY.—Fruit, very large; roundish, irregular, frequently cockscomb-shaped. Seeds, large, and deeply imbedded. Skin, dark crimson, becoming almost black when fully ripe. Flesh, dark red, not very firm, but tender, very juicy, and richly flavoured.

This variety has been much confounded with Keens' Seedling. The habit of the plant is the same, and the fruit is larger and coarser. It is much cultivated for market purposes.

SIR JOHN FALSTAFF.—Fruit, mostly very large and handsome; frequently conical, and, when very large, slightly flattened in shape, but never cockscombed. Colour, bright red, with a tinge of vermilion. Seeds, thickly dispersed and slightly depressed. Flesh, white, solid, and juicy, with a fine vinous flavour. Calyx, small for so large a fruit, and seldom reflexed.

On account of its beauty and immense cropping qualities this will be a splendid sort for exhibition and market purposes.

SIR JOSEPH PAXTON.—Fruit, large; roundish, even and regular in its outline. Skin, bright shining crimson. Seeds, prominent. Flesh, salmon-coloured, firm, rich, and highly flavoured.

A first-rate early fruit. The plant is hardy and very fertile, and forces well. This is one of the largest and is probably the handsomest strawberry in cultivation.

SOUVENIR DE KIEFF.—Fruit, large, sometimes very large; varying from roundish ovate to long conical, and, in some instances, it is irregular and corrugated. Seeds, large, and even with the surface. Skin, of an uniform shining red. Flesh, white, firm, and solid, juicy, richly flavoured, and with a rich pine-apple aroma.

This is a seedling of M. de Jonghe, and belongs to the same hardy race as *La Constante*, but it is a more robust grower than that variety, and is remarkably fertile.

Sultan. See *The Sultan*.

THE COUNTESS.—Fruit, somewhat irregular in shape. Skin, of a beautiful glossy crimson, becoming darker when very ripe. Seeds, numerous, prominent.

A finely flavoured fruit. Plant, healthy, a good grower. Foliage, bright glossy green, erect and compact.

THE SULTAN.—Fruit, large and very large; roundish, and obovate. Colour, dark crimson. Flesh, dark red throughout, firm, and juicy. An excellent preserving sort; rather late. A seedling of Dr. Roden's.

TRAVELLER.—Fruit, medium sized; conical, and occasionally slightly cockscombed. Skin, very dark red. Seeds, large and prominent. Flesh, very firm and solid, with a brisk rich flavour, somewhat resembling the Hautbois. A rich and excellent strawberry.

Raised by Mr. Laxton, of Stamford, between La Constante and Sir C. Napier.

TROLLOPE'S VICTORIA.—Fruit, very large; roundish-ovate, even and regular in its outline. Skin, light crimson. Flesh, pale scarlet, tender, juicy, sweet, and richly flavoured.

This is a good early strawberry, and an excellent bearer.

VICOMTESSE HÉRICART DE THURY (*Duchesse de Trévise; Marquise de la Tour Maubourg; Garibaldi*).—Fruit, above medium size; conical, with an even surface. Skin, deep scarlet, becoming deep red as it ripens. Seeds, yellow, slightly imbedded. Flesh, pale red throughout, firm and solid, brisk, sweet, and richly flavoured.

This is an extraordinary abundant bearer, and a valuable variety for general cultivation.

The foliage is almost evergreen, and the plants remain long in the same ground.

Virgin Queen. See *Bicton Pine*.

WALTHAM SEEDLING.—Fruit, large, very similar in general appearance to Sir Charles Napier. The colour is somewhat darker than Sir Charles, nearly a deep red. Flesh, firm, juicy, rich, and very pleasantly flavoured.

A decided improvement upon Sir Charles Napier as to quality of fruit, &c. Raised by Mr. William Paul, Waltham Cross, from a cross between Crimson Queen and Sir Charles Napier.

WONDERFUL (*Jeyes' Wonderful; Myatt's Prolific*).—Fruit, large; conical, frequently cockscomb-shaped, and fingered. Skin, pale red, and whitish at the apex. Seeds, numerous and prominent. Flesh, white, tender, melting, juicy, and sweet, briskly flavoured, and with a fine aroma.

A very excellent fruit, which forces well.

LIST OF SELECT STRAWBERRIES.

*Those marked * are the best for small gardens.*

<i>Early.</i>	*Myatt's Eliza	Frogmore Late Pine
Black Prince	Oscar	<i>For Forcing.</i>
Early Prolific	Premier	*British Queen
Keens' Seedling	*President	La Constante
*Vicomtesse Héricart de	*Sir Charles Napier	La Grosse Sucrée
Thury	Sir Harry	*Dr. Hogg
<i>General Crop.</i>	*Sir Joseph Paxton	Duc de Malakoff
Amateur	Souvenir de Kieff	*Keens' Seedling
British Queen	Traveller	Oscar
*La Constante	Waltham Seedling	*Sir Charles Napier
Duc de Malakoff	<i>Late.</i>	*Sir J. Paxton
Lucas	*Dr. Hogg	Vicomtesse Héricart de
	Elton	Thury

WALNUTS.

À Bijoux. See *Large Fruited*.

COMMON.—The common walnut being raised from seeds, there are a great number of varieties among those grown in this country, varying in size, flavour, thickness of the shell, and fertility. To secure a variety of a certain character, it must be perpetuated by grafting in the same way as varieties of other fruit-trees are propagated.

À Coque Tendre. See *Thin Shelled*.

Double. See *Large Fruited*.

DWARF PROLIFIC (*Early Bearing; Fertile; Præparturiens; Precocious*).—This is a dwarf-growing, early-bearing variety, which I have seen produce fruit when not more than two and a half to three feet high; and a tree in my possession bore abundant crops of good-sized and well-flavoured fruit when not more than six feet high.

This variety reproduces itself from seed.

Early Bearing. See *Dwarf Prolific*.

Fertile. See *Dwarf Prolific*.

French. See *Large Fruited*.

HIGHFLYER.—This variety ripens its fruit considerably earlier than the others, and is of good size and well flavoured.

De Jauge. See *Large Fruited*.

LARGE FRUITED (*à Bijoux*; *Double*; *French*; *De Jauge*; *à Très Gros Fruit*).—Nuts, very large, two or three times larger than the common walnut, and somewhat square or oblong in shape. The kernel is small for the size of the nut, and does not nearly fill the shell. It requires to be eaten when fresh, as it very soon becomes rancid.

The shell of this variety is used by the jewellers for jewel-cases, and is frequently fitted up with ladies' embroidery instruments.

LATE (*Tardif*; *Saint Jean*).—The leaves and flowers of this variety are not developed till near the end of June, after all danger from frosts has passed. The nuts are of medium size, roundish, and well filled, but they do not keep long. The tree is very productive, and is reproduced from the seed.

À Mésange. See *Thin Shelled*.

Præparturiens. See *Dwarf Prolific*.

Precocious. See *Dwarf Prolific*.

St. Jean. See *Late*.

Tardif. See *Late*.

THIN SHELLED (*à Coque Tendre*; *à Mésange*).—Nuts, oblong, with a tender shell, and well filled.

This is the best of all the varieties.

À Très Gros Fruit. See *Large Fruited*.

YORKSHIRE.—This is of large size, but not so large as the Large Fruited. It fills and ripens well.

THE ILLUSTRATIONS.

THE illustrations which have been added to this edition are figures of some of the apples and pears most generally cultivated, and which are found in the majority of gardens, fruiterers' shops, and the markets. They will enable the inexperienced to identify some of the most popular of these two kinds of fruits. In addition to these commoner varieties, figures of a few of the newest and most highly esteemed have been given, so as to enable cultivators to form an idea of their size and form.

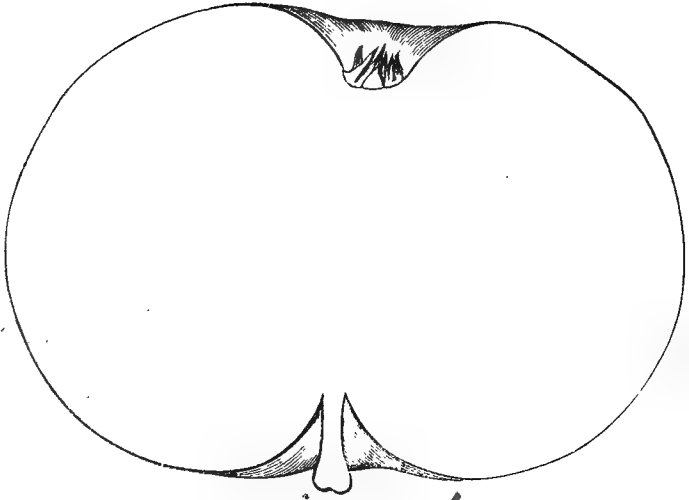
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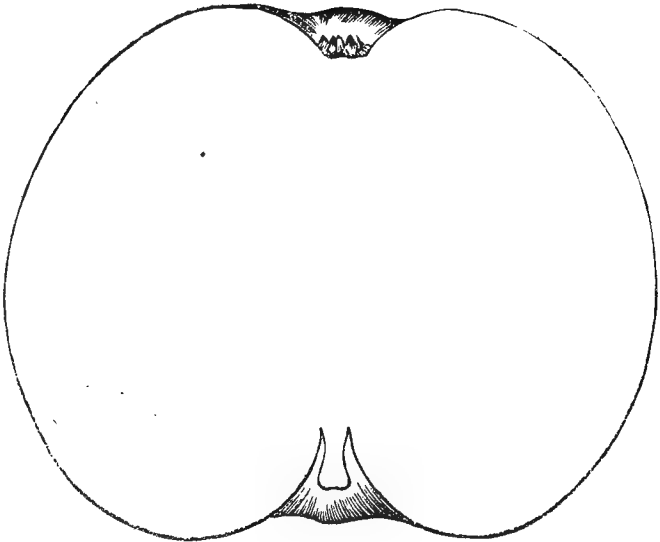
	Fig.		Fig.
Adams' Pearmain - - -	40	Joanning - - -	21
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PEARS.

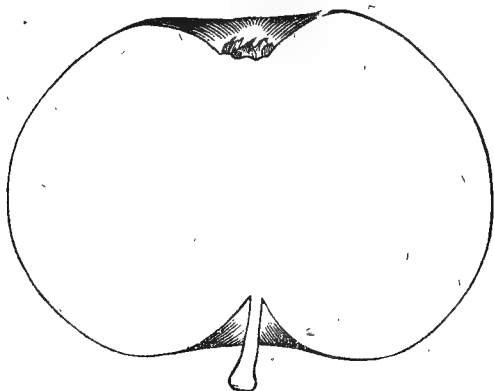
	Fig.		Fig.
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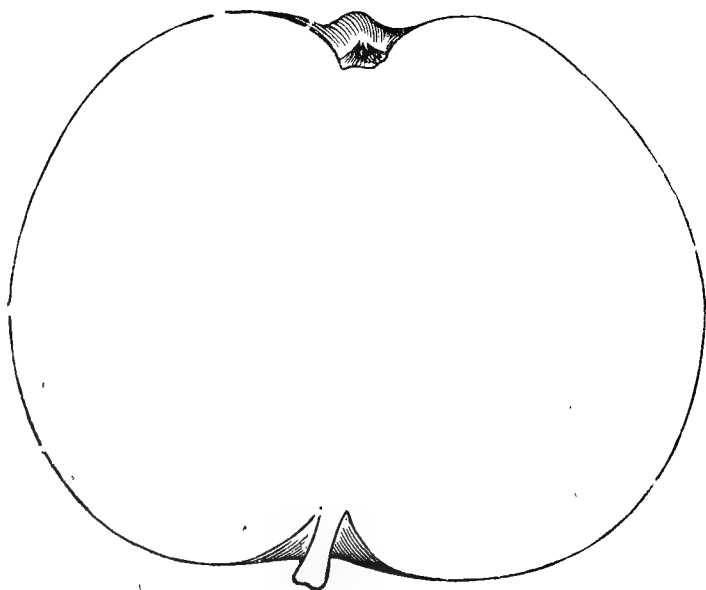
1.—Ecklinville Seedling.



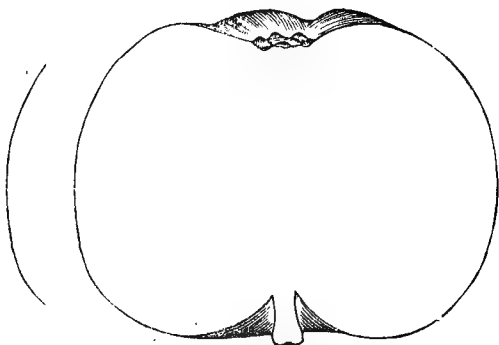
2.—Alfriston.



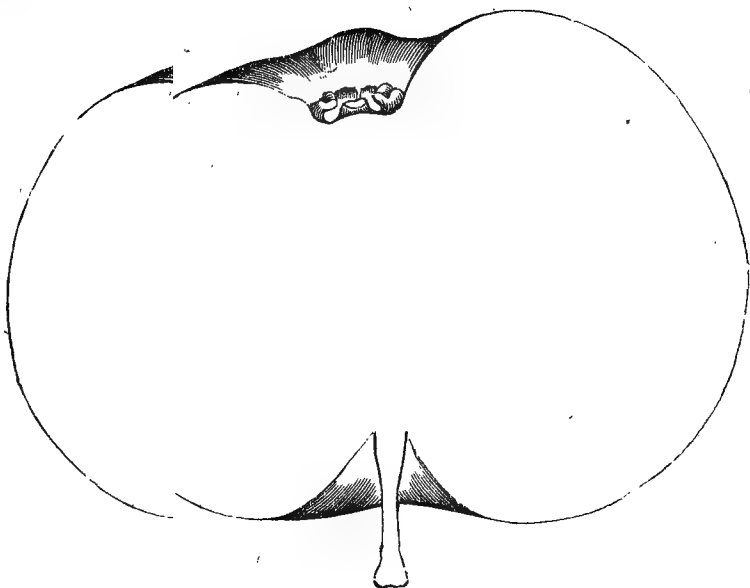
3.—Braddick's Nonpareil.



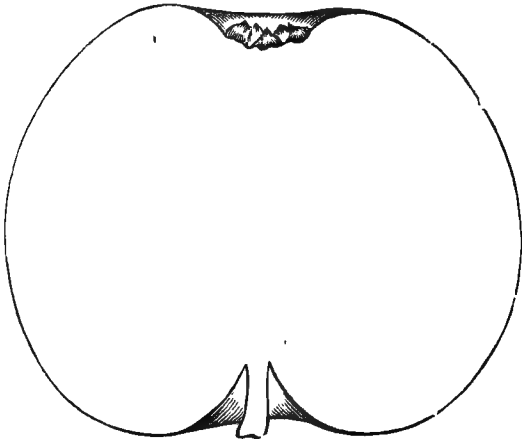
4.—Beauty of Kent.



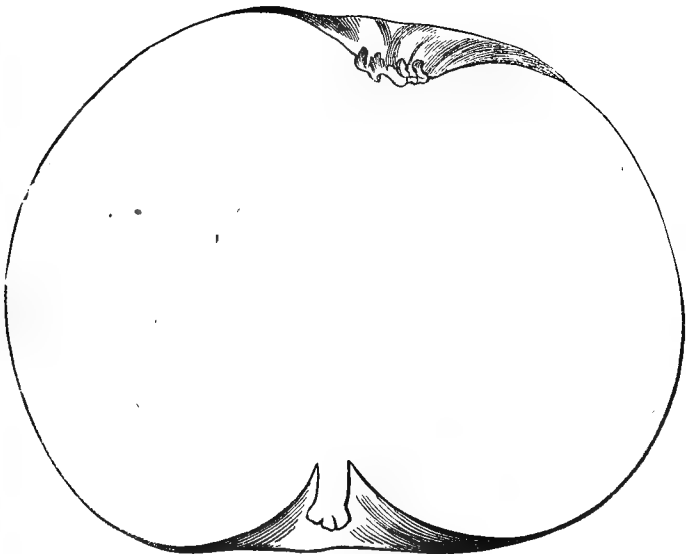
5.—Baddow Pippin.



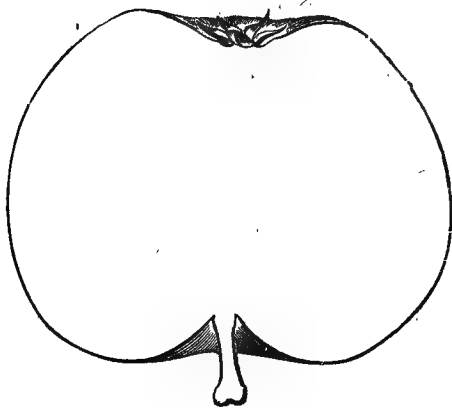
6.—Flower of Kent.



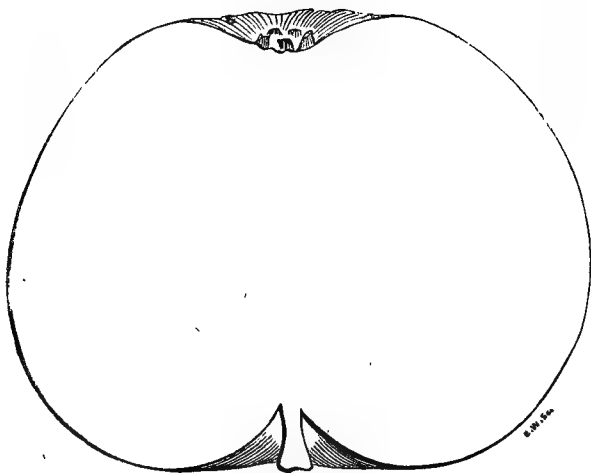
7.—Golden Reinette.



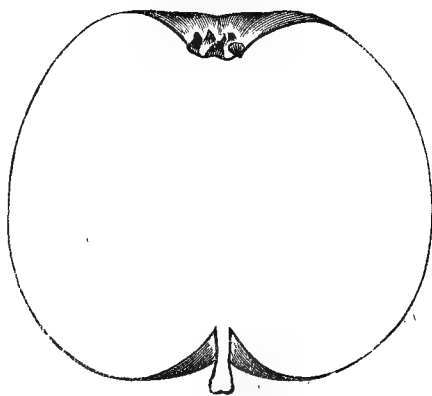
8.—Galloway Pippin.



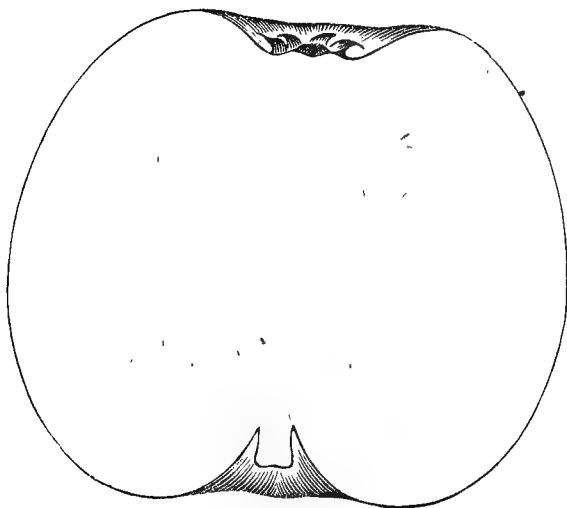
9.—Court of Wick.



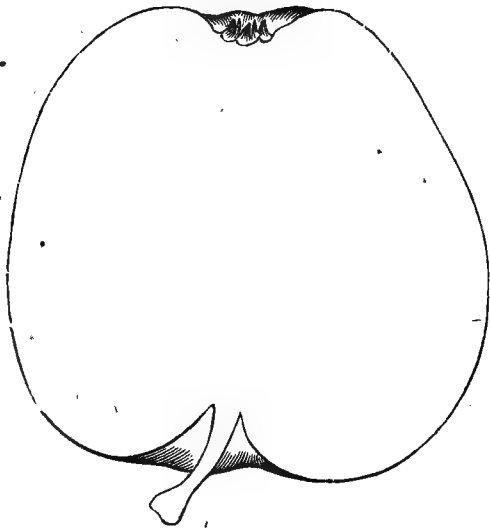
10.—Cox's Orange Pippin.



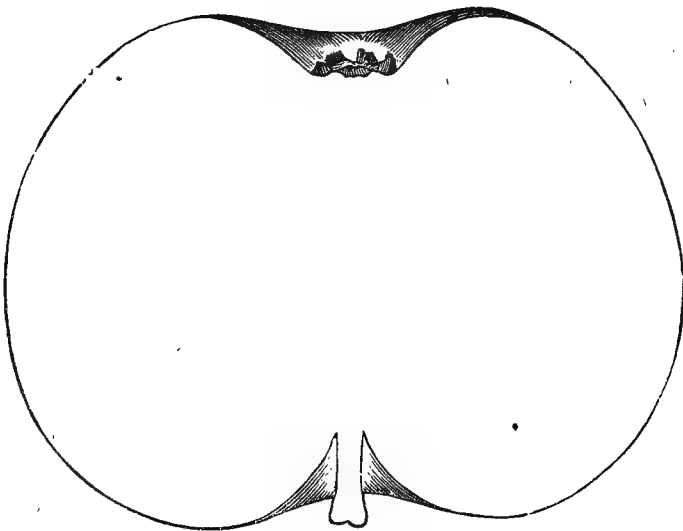
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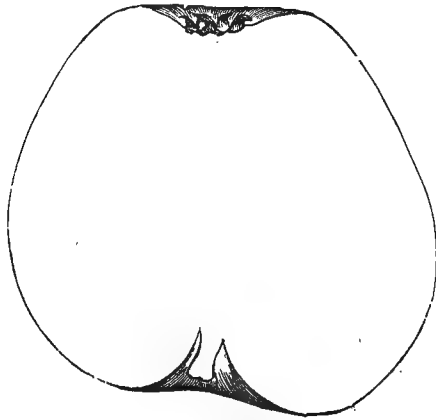
12.—Cellini.



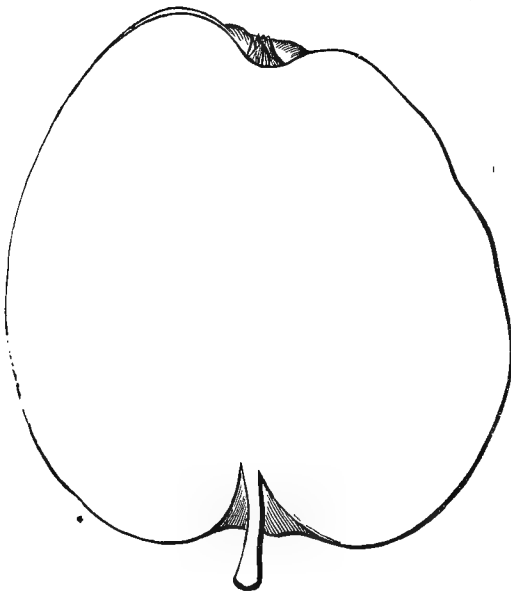
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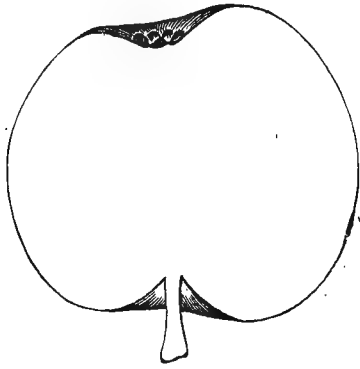
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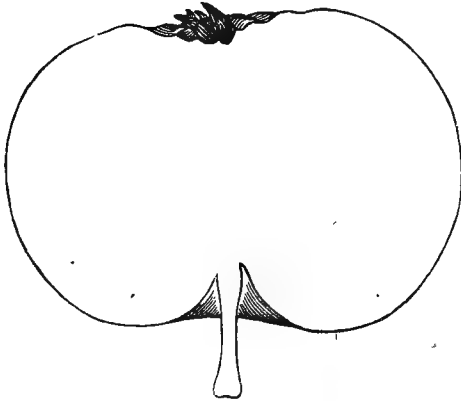
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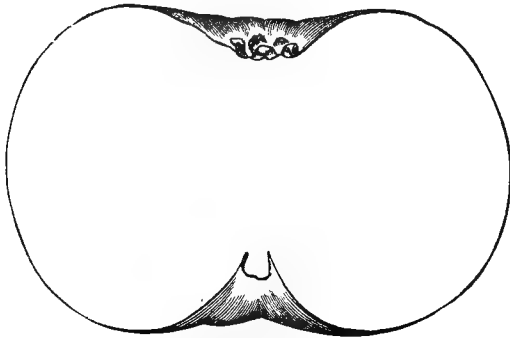
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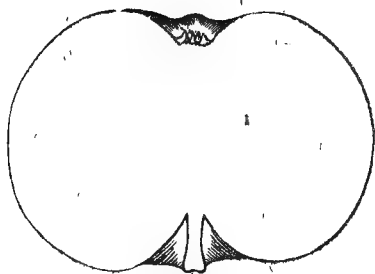
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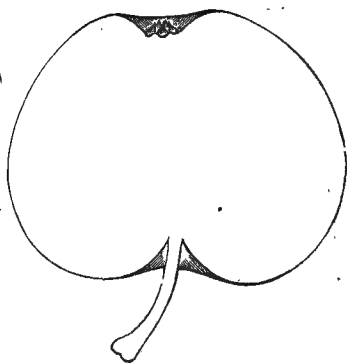
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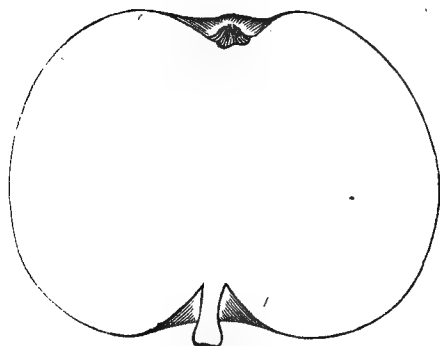
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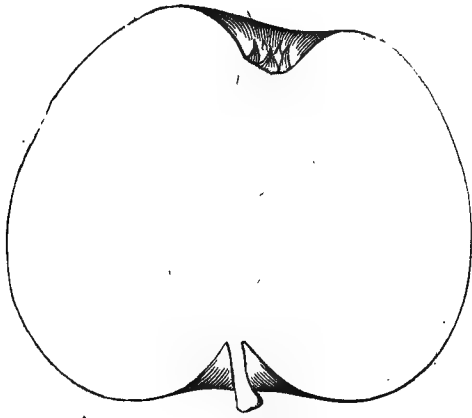
20. - Api.



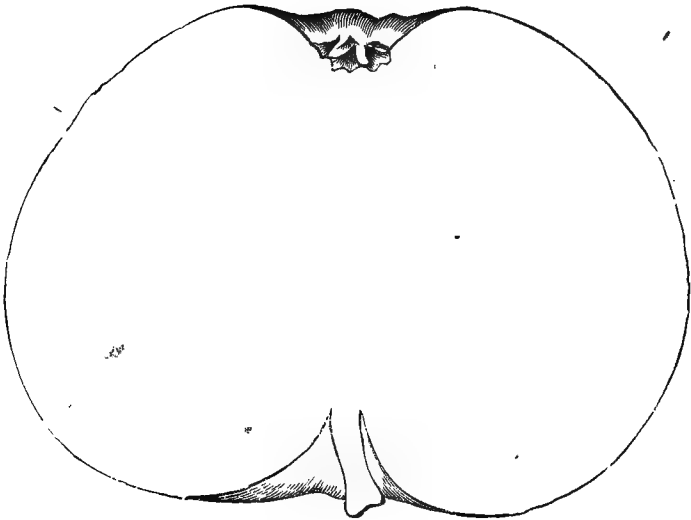
21. - Joanneting.



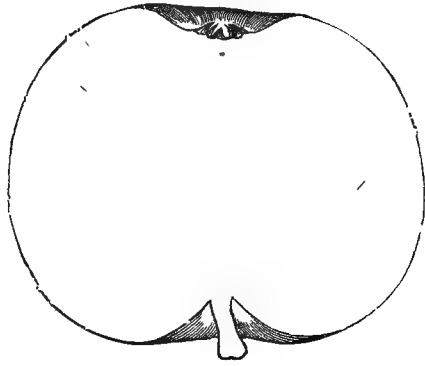
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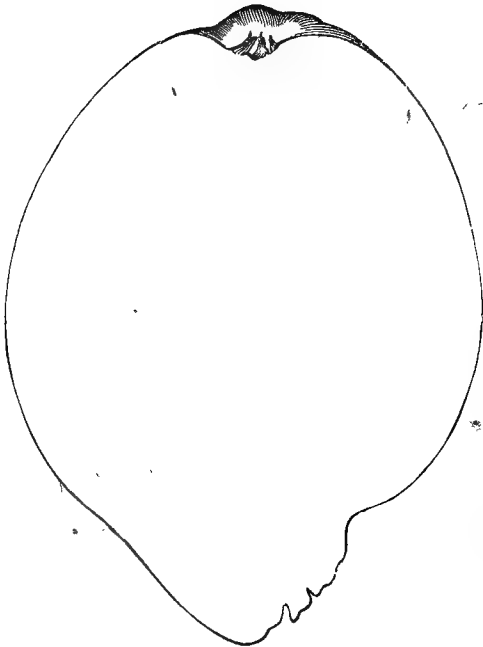
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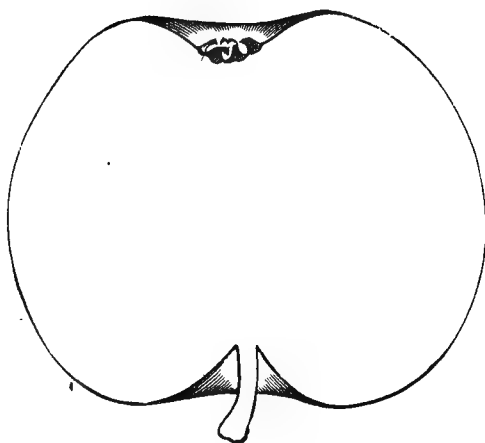
24.—Gooseberry.



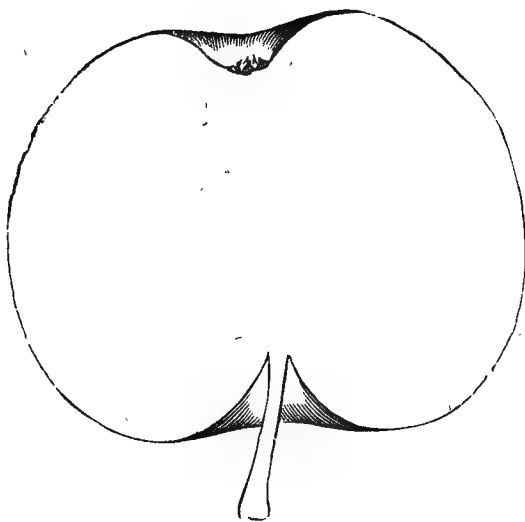
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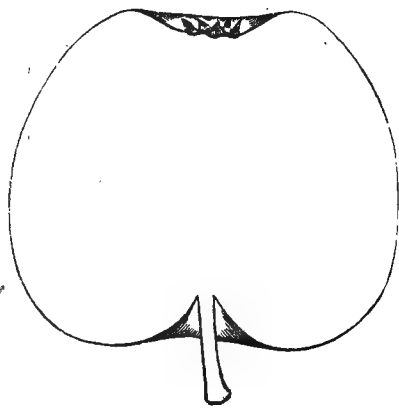
26.—Lemon Pippin.



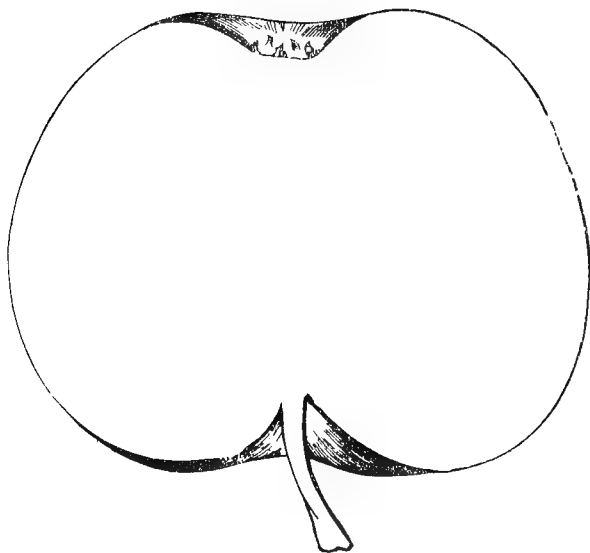
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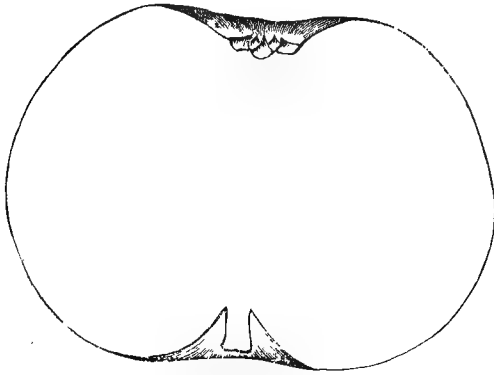
28 —Dutch Mignonne.



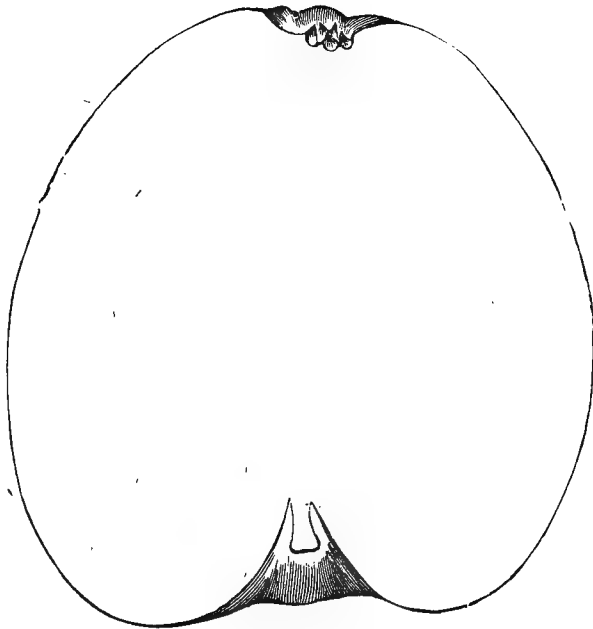
29.—Golden Pippin.



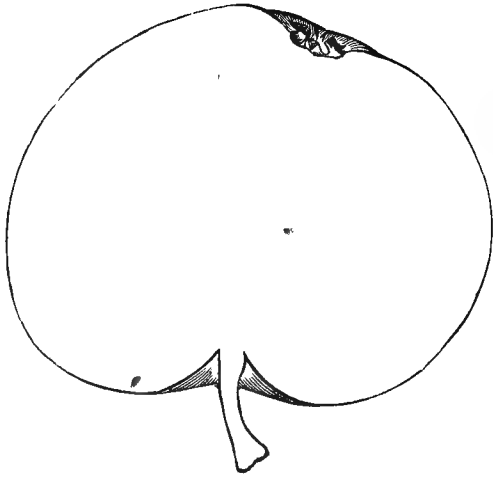
30.—Welford Park Nonesuch.



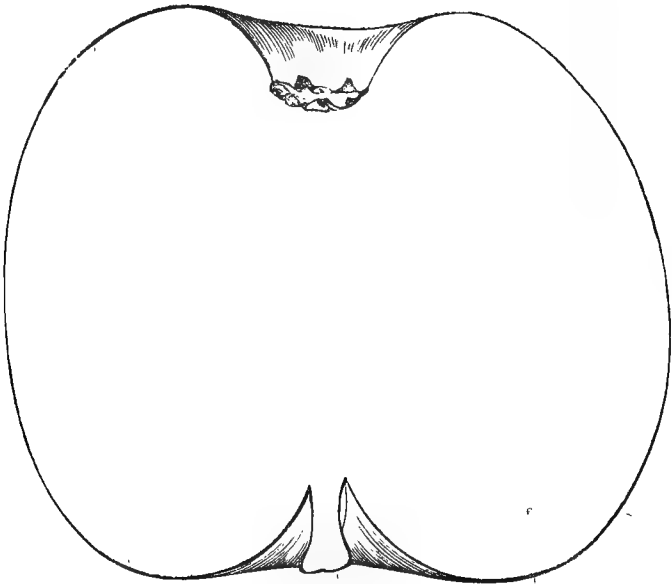
31.—Wyken Pippin.



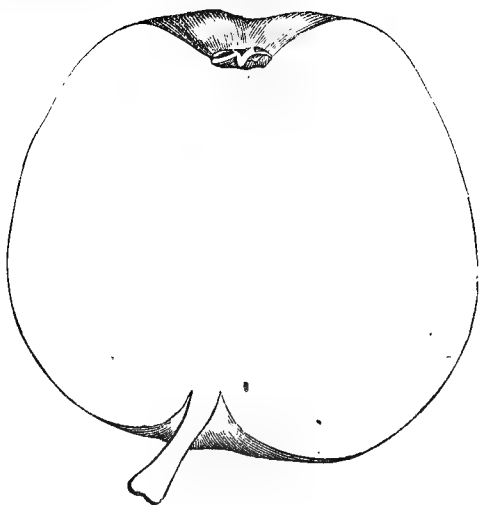
32.—Nelson Codlin.



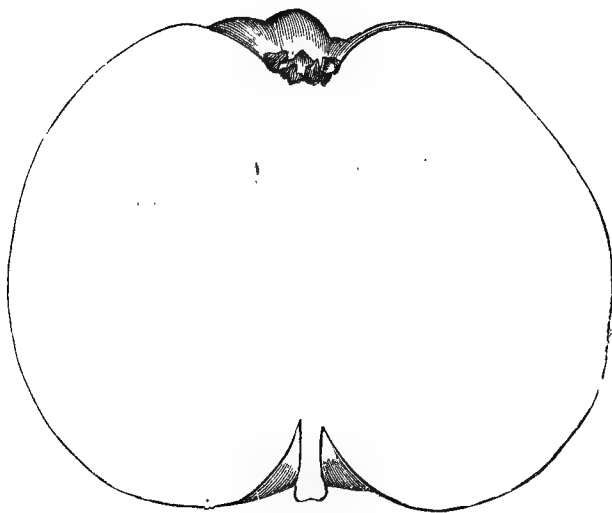
33.—Nonpareil.



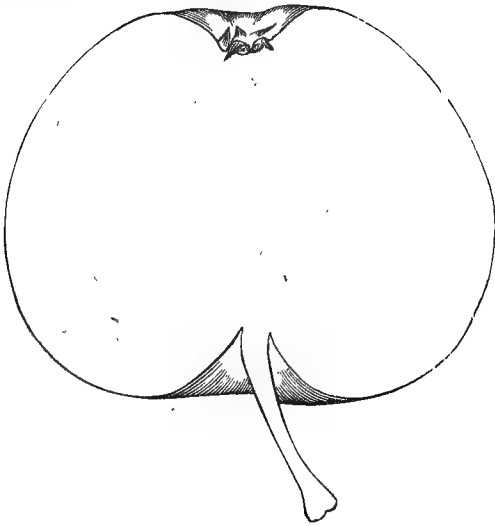
34.—Peasegood's Nonsuch.



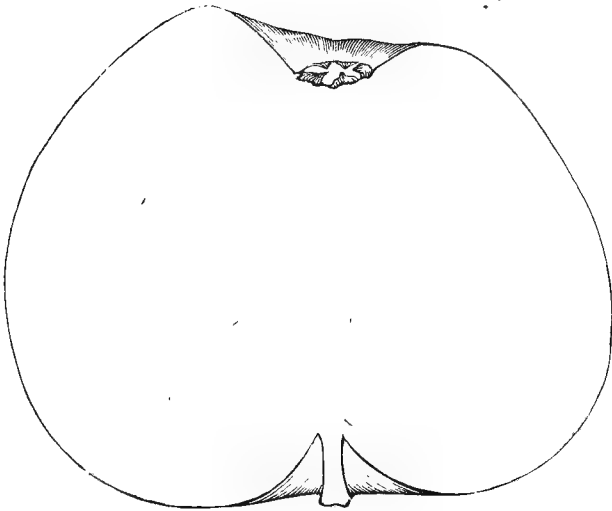
35.—Mannington's Pearmain.



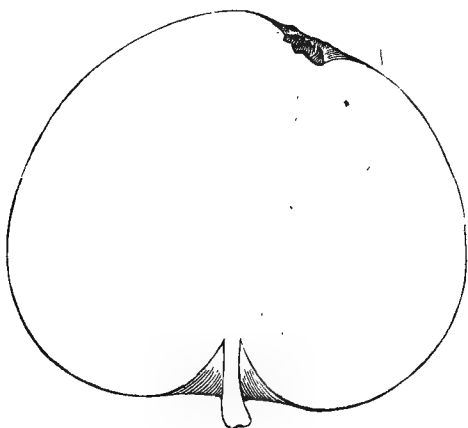
36.—Mitchelson's Seedling.



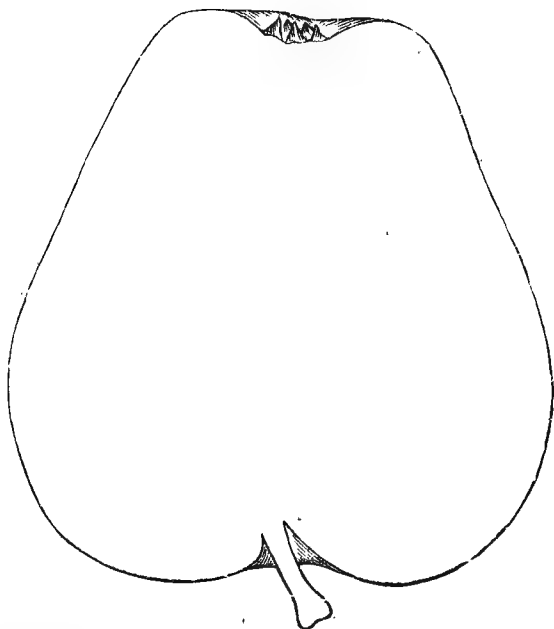
37.—Rosemary Russet.



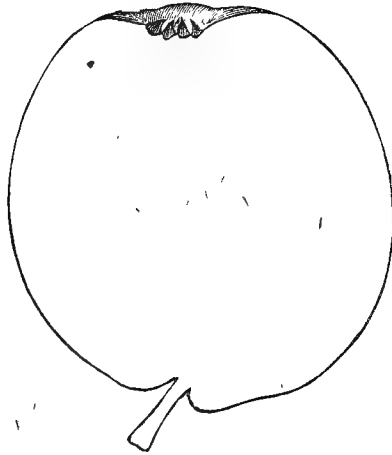
38.—Cobham.



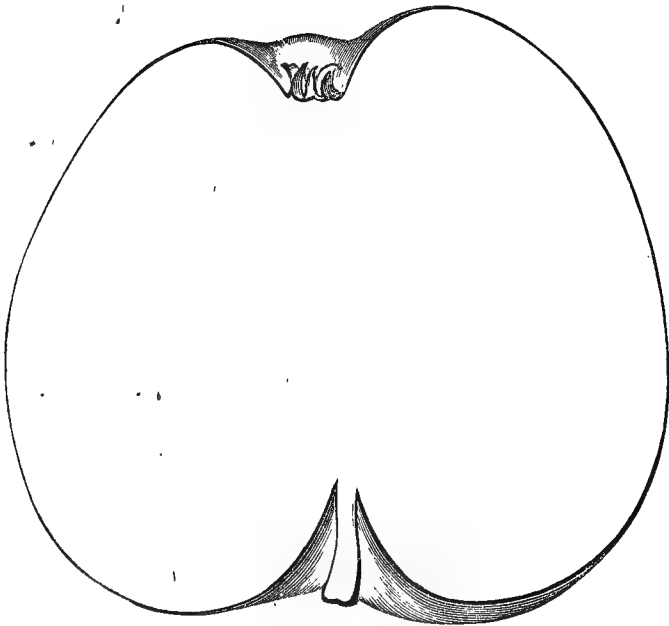
39.—Pinner Seedling.



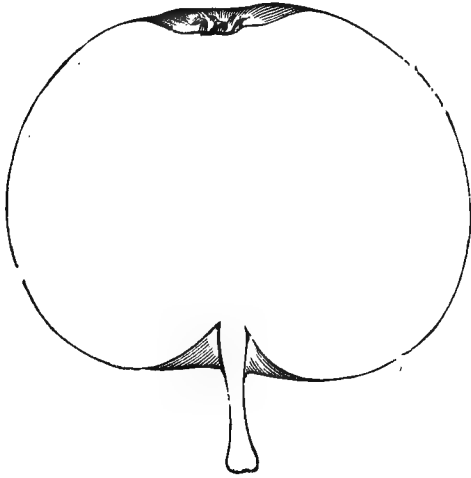
40.—Adam's Pearmain.



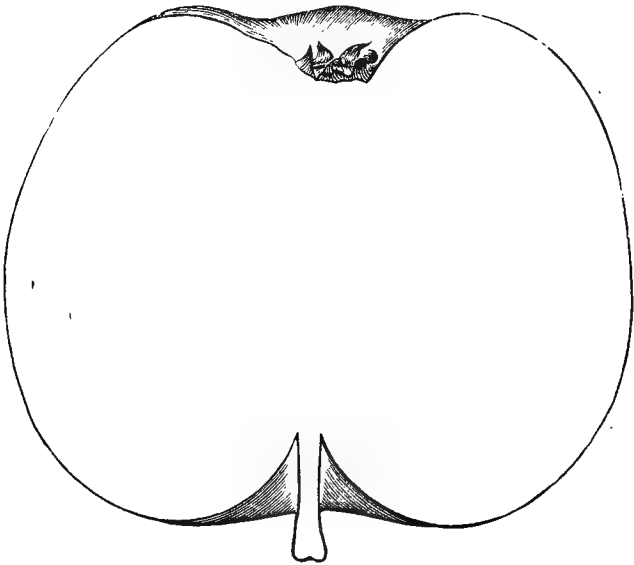
41.—Kerry Pippin. .



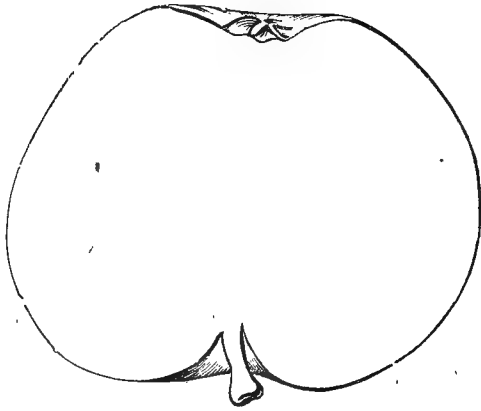
42.—Prince Albert.



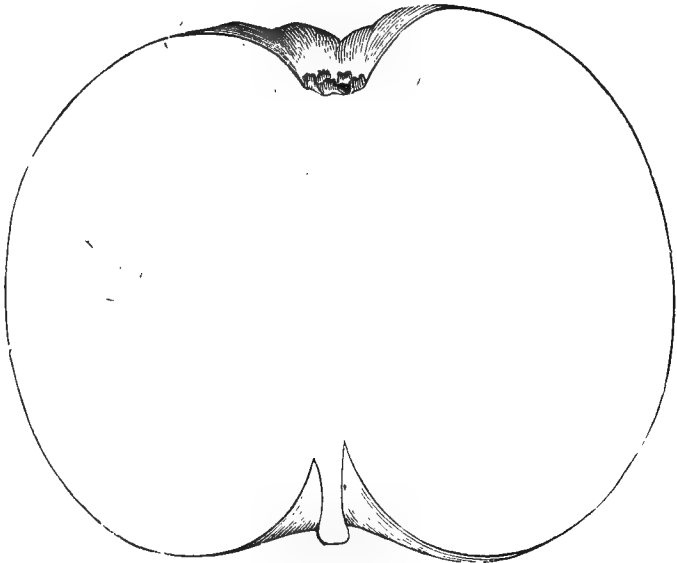
43.—Scarlet Nonpareil.



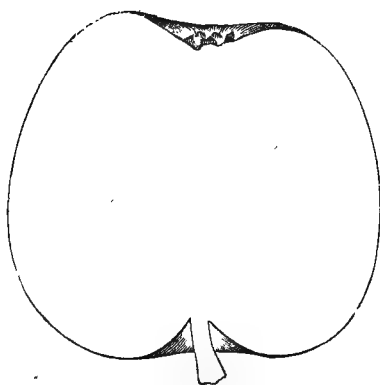
44.—Reinette'Blanche d'Espagne.



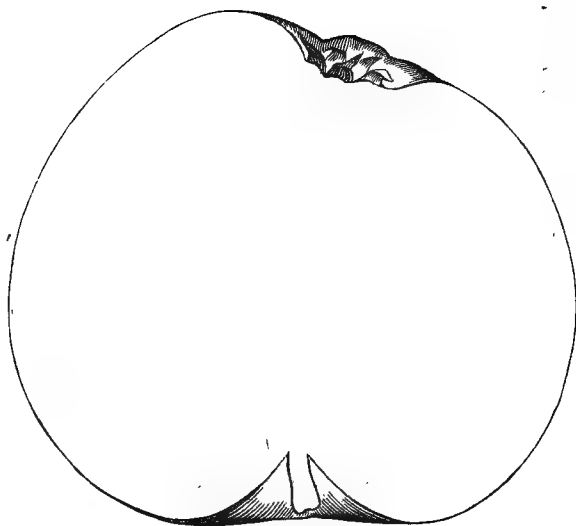
45.—Lodgemore Nonpareil.



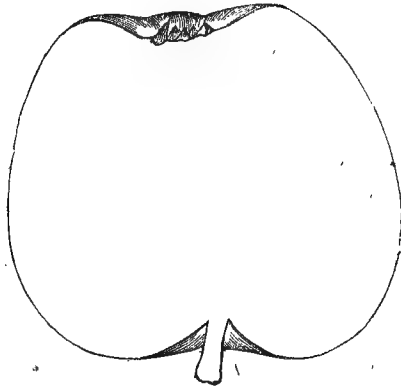
46.—Striped Beefing.



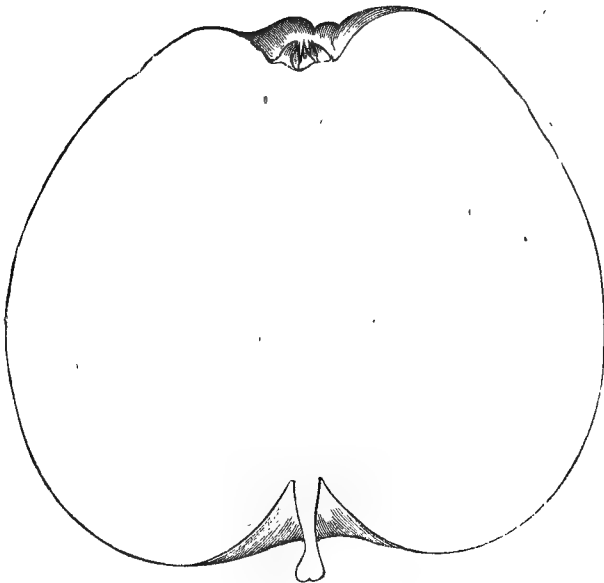
47.—Golden Harvey.



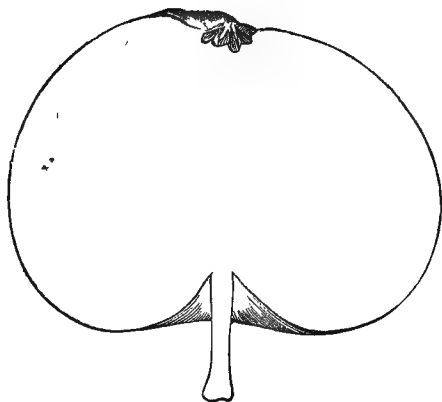
48.—Dumelow's Seedling.



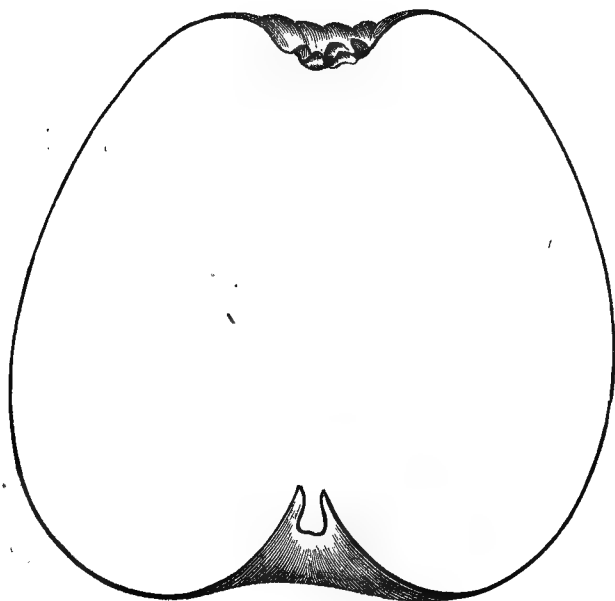
49.—Russet Table Pearmain.



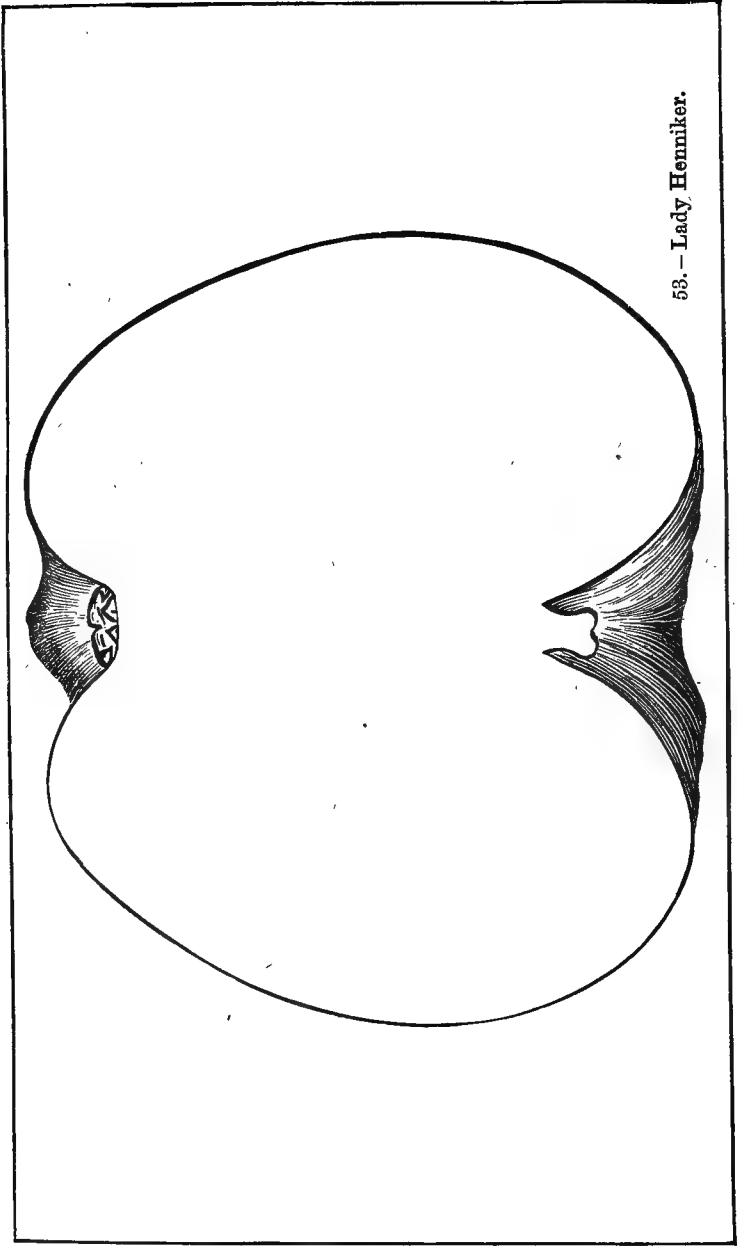
50.—Tower of Glamis.



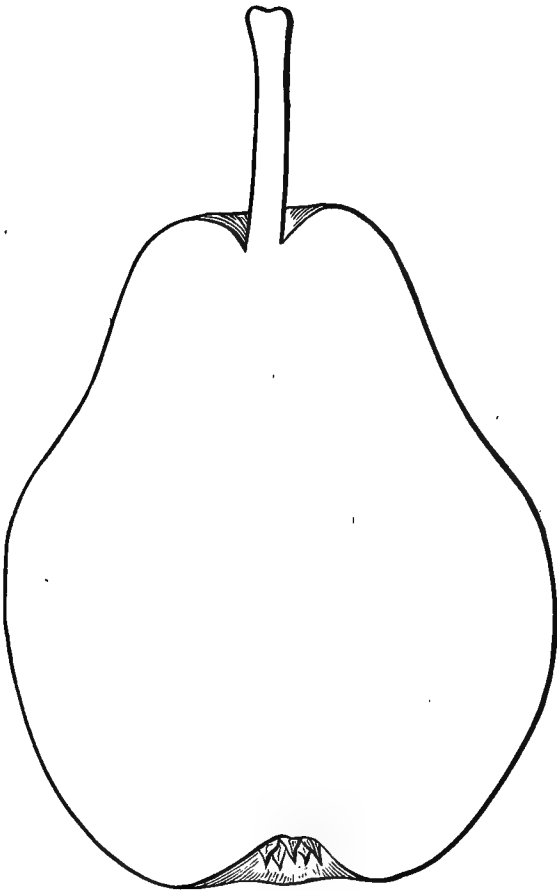
51.—Sturmer Pippin.



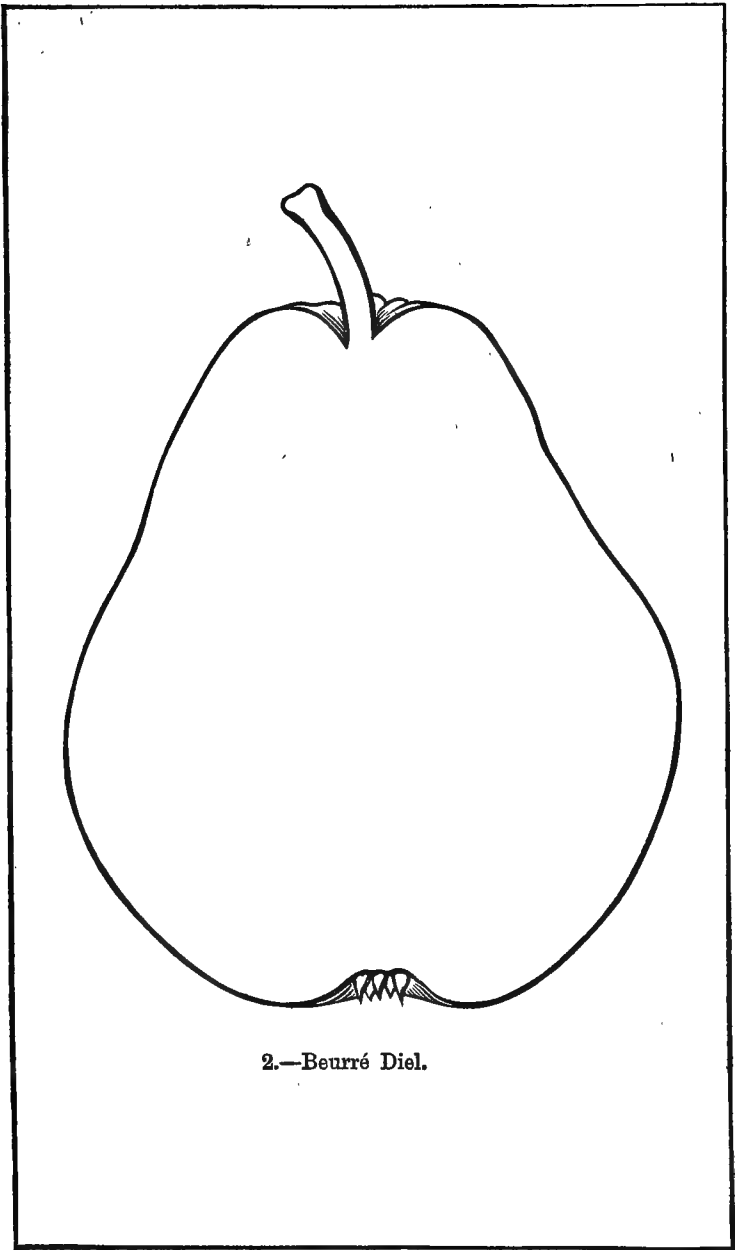
52.—Winter Pearmain.



58. - Lady Henniker.

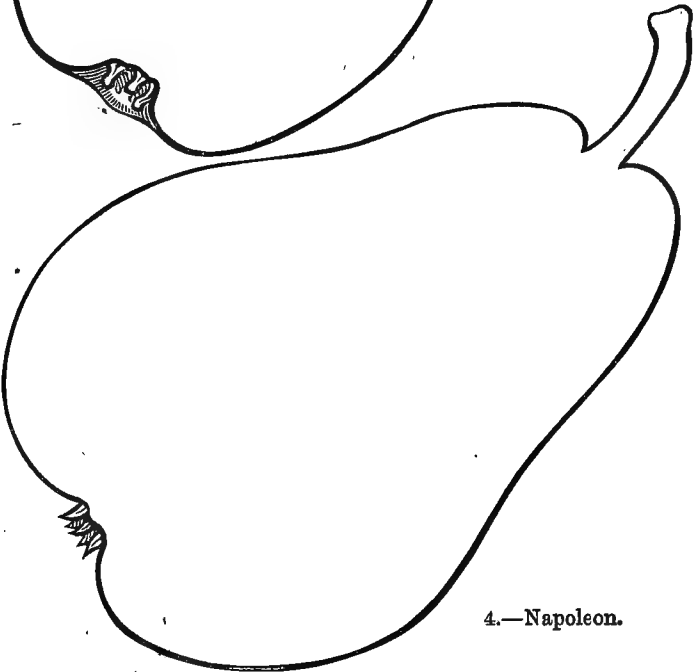
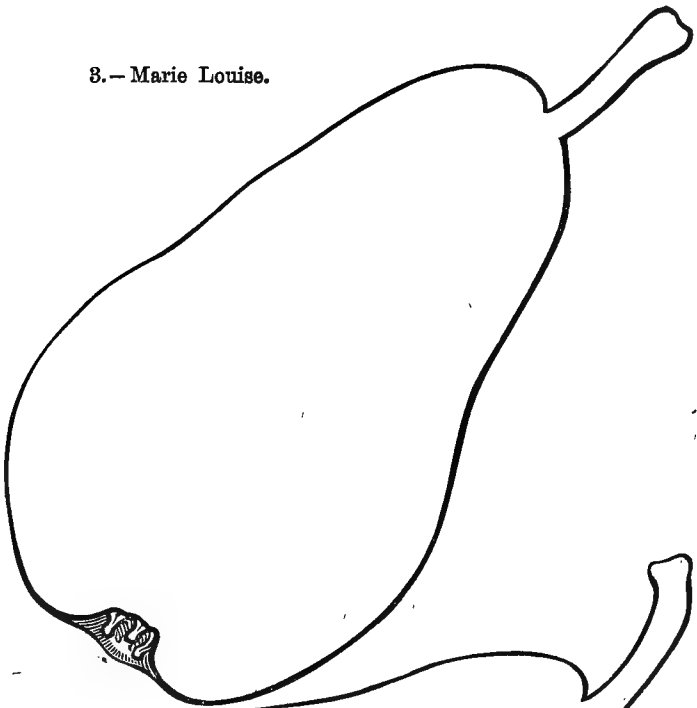


1.—Glou Morceau.

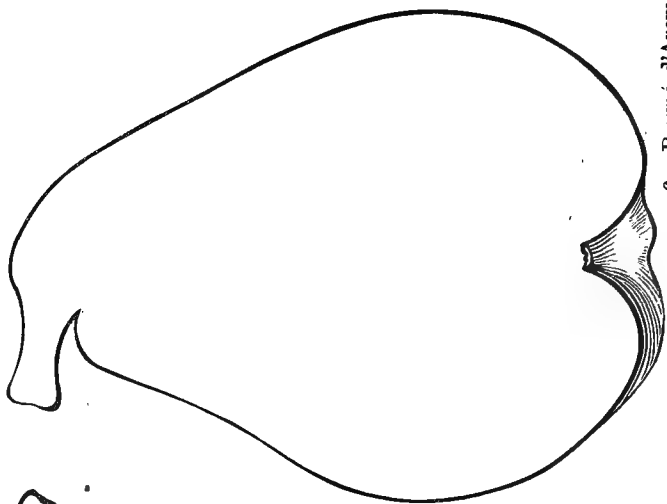


2.—Beurré Diel.

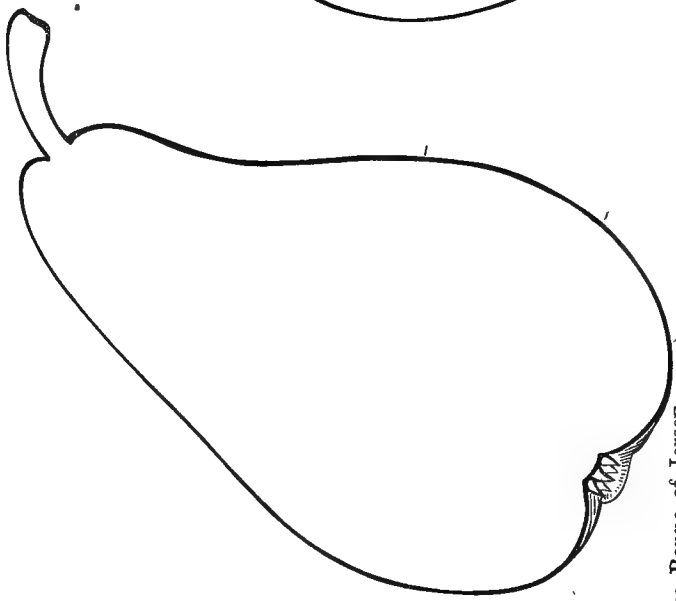
3.— Marie Louise.



4.— Napoleon.

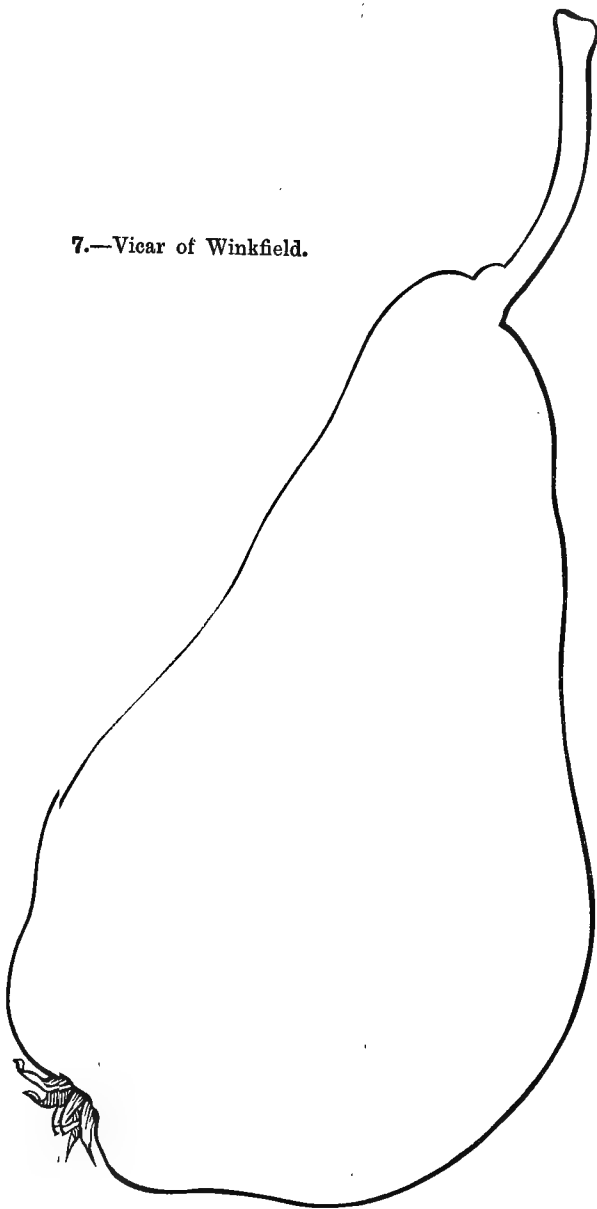


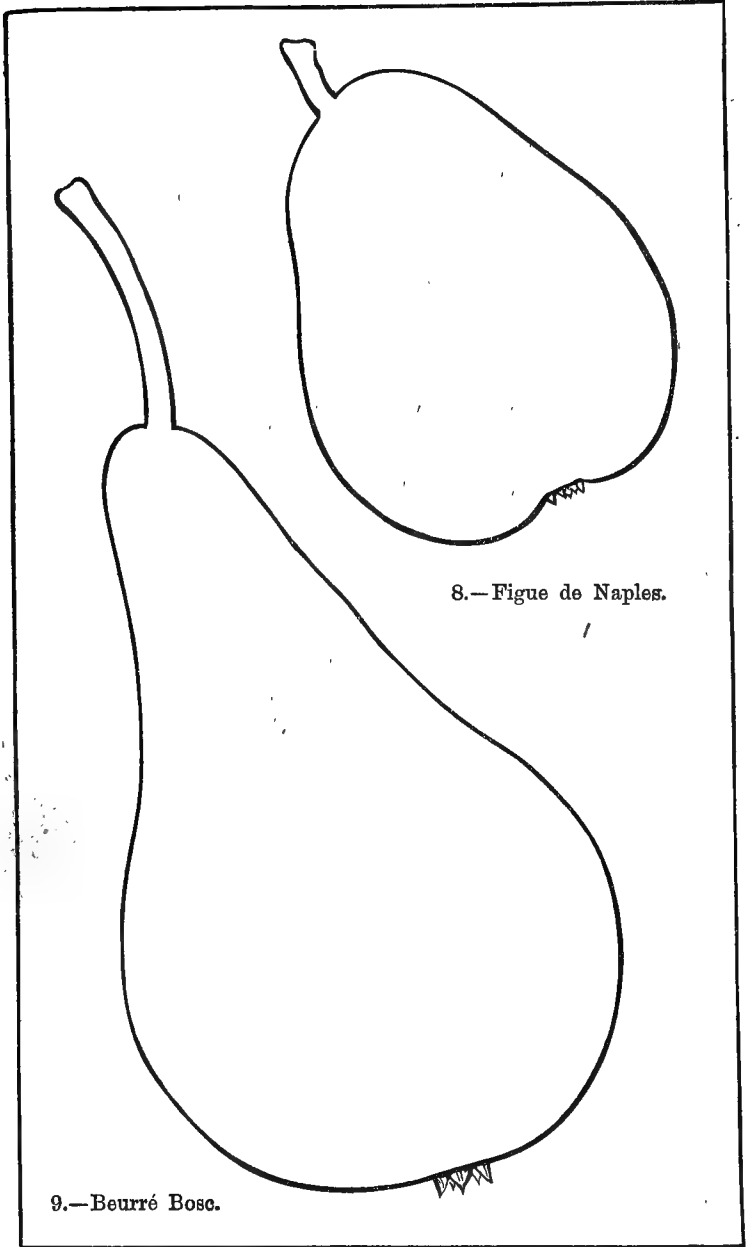
6.—Beurré d'Arenberg.



5.—Louise Bonne of Jersey.

7.—Vicar of Winkfield.

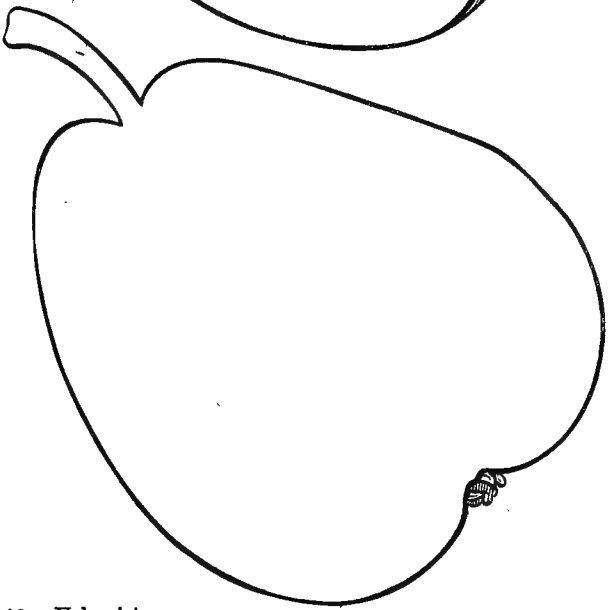
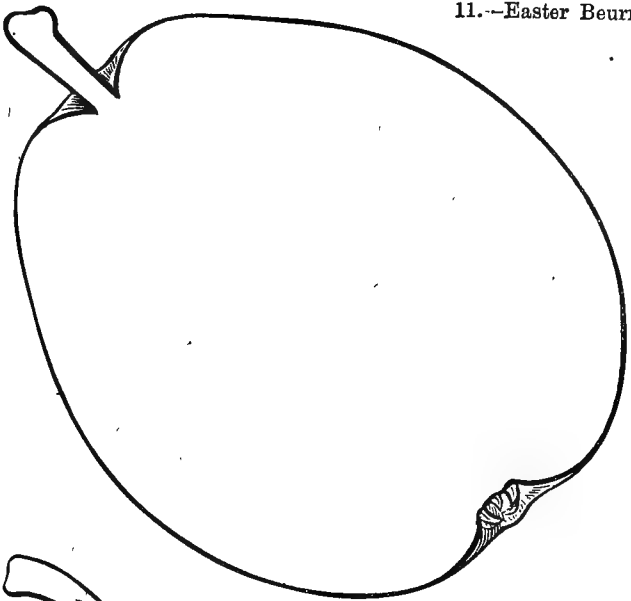




8.—Figue de Naples.

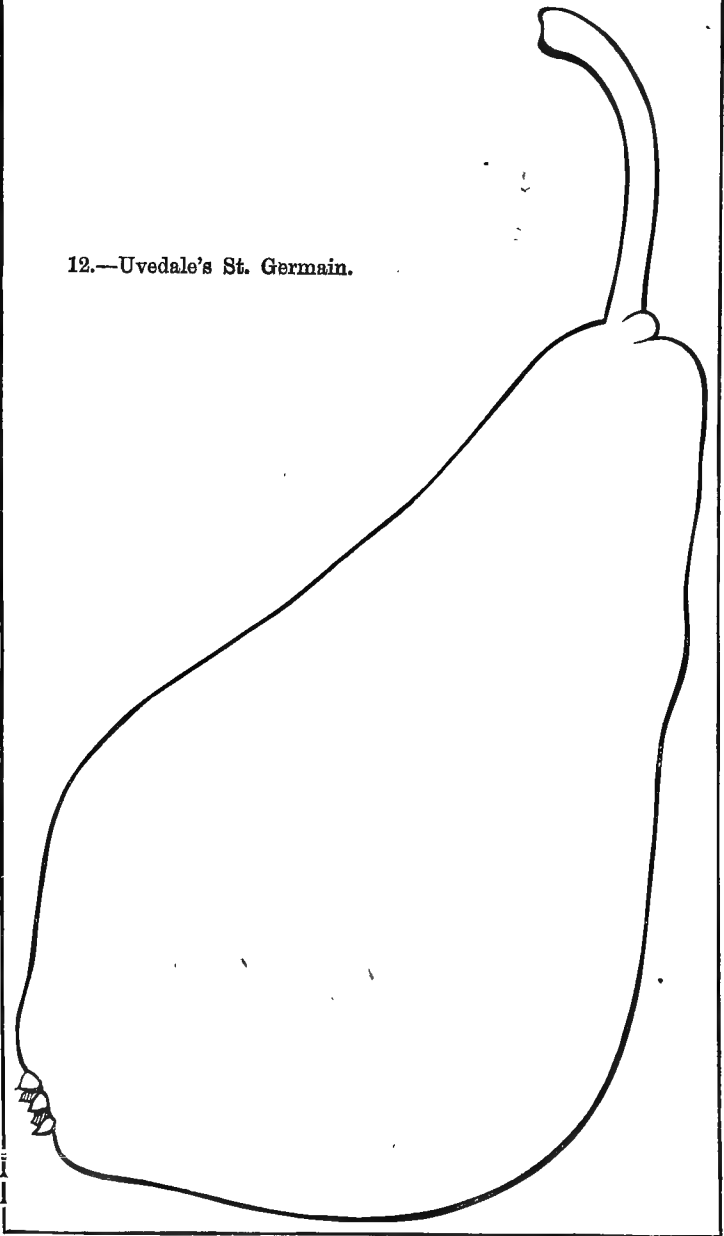
9.—Beurré Bosc.

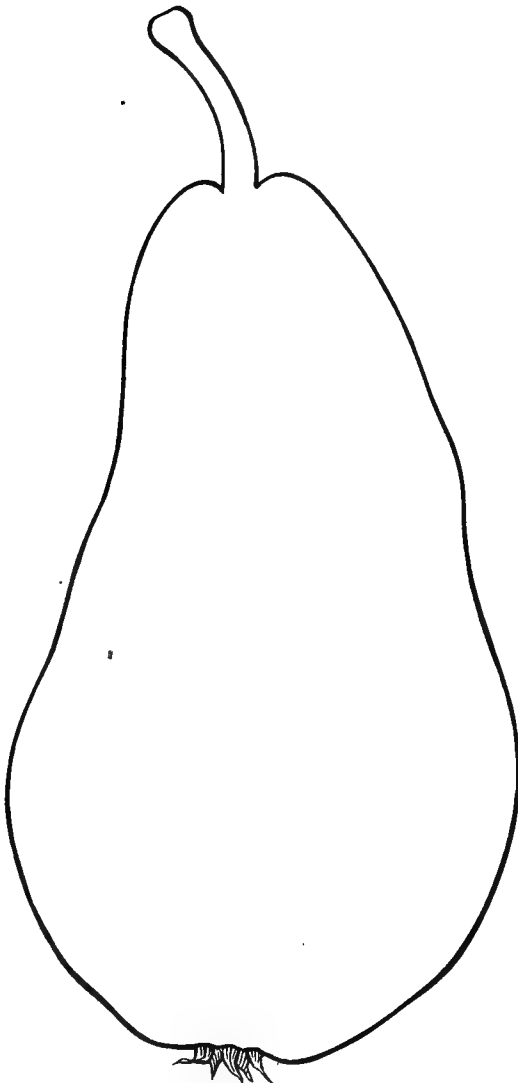
11.--Easter Beurré.



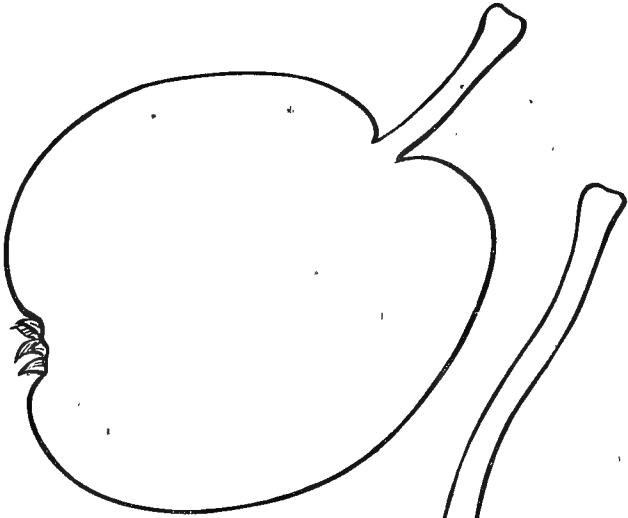
10.--Urbaniste.

12.—Uvedale's St. Germain.

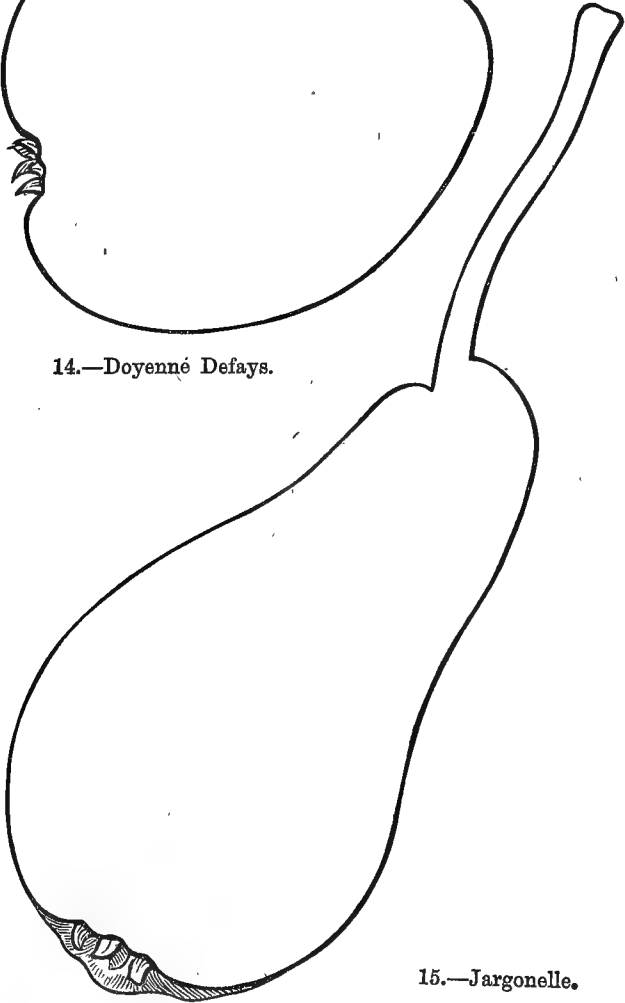




13.—Van Mons Léon Leclerc.

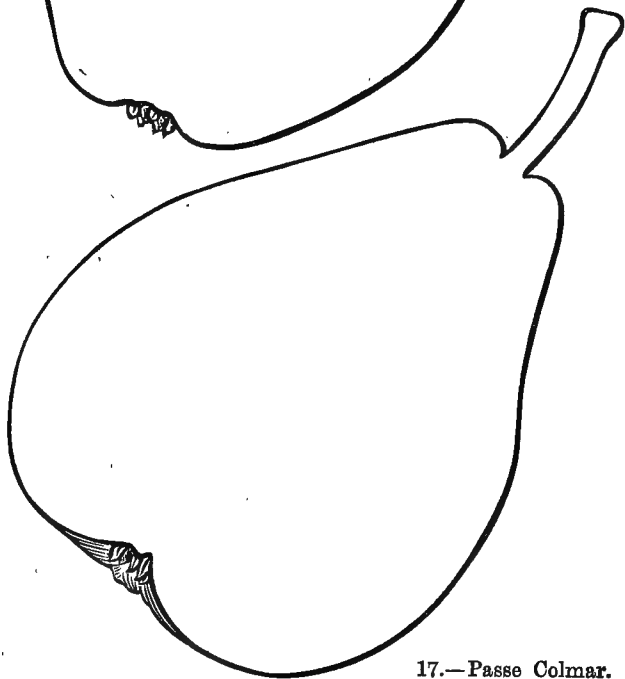


14.—Doyenné Defays.

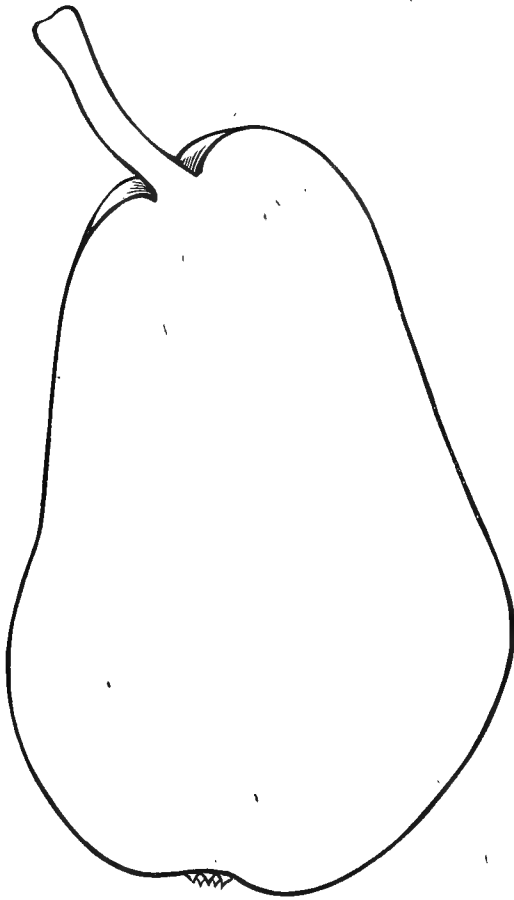


15.—Jargonelle.

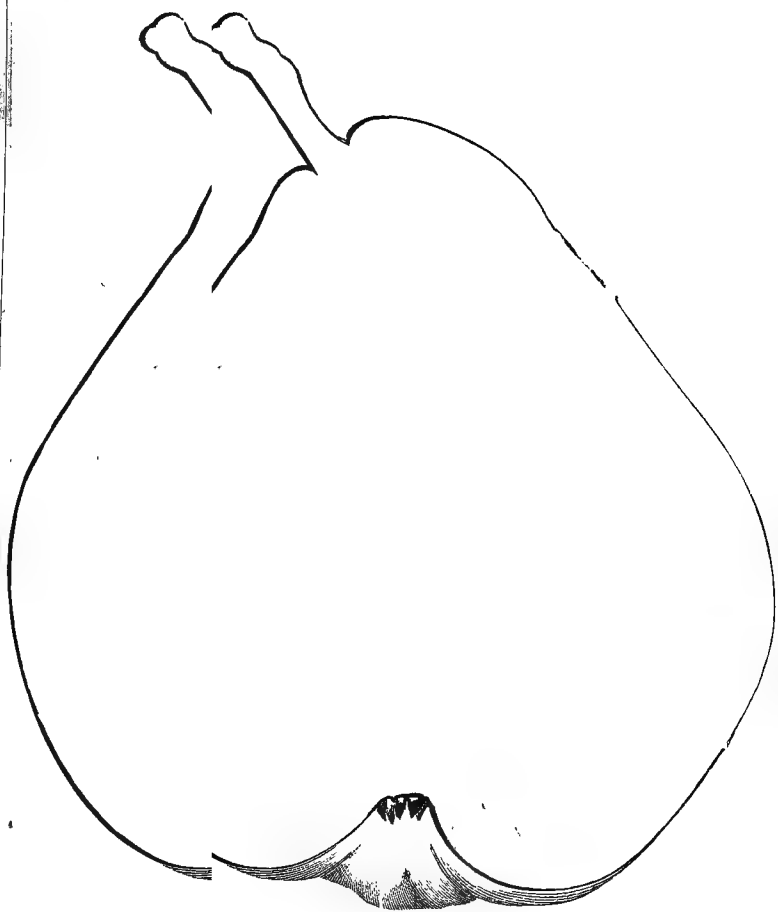
16.—Deux Sœurs.



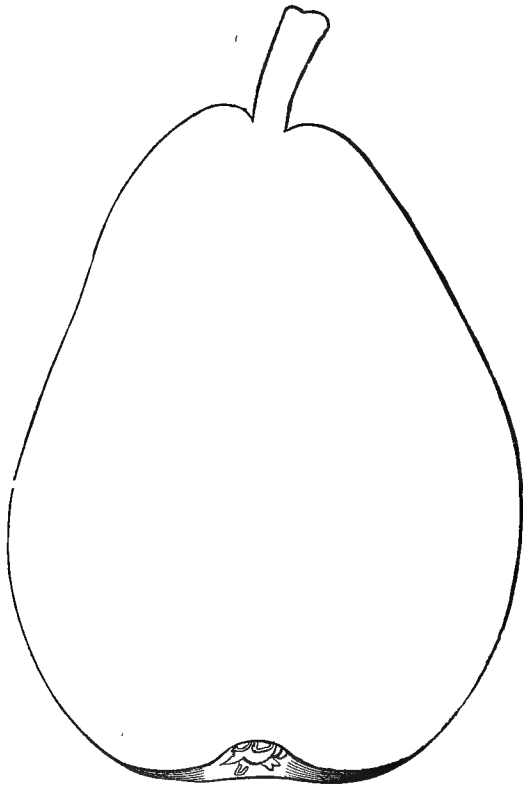
17.—Passe Colmar.



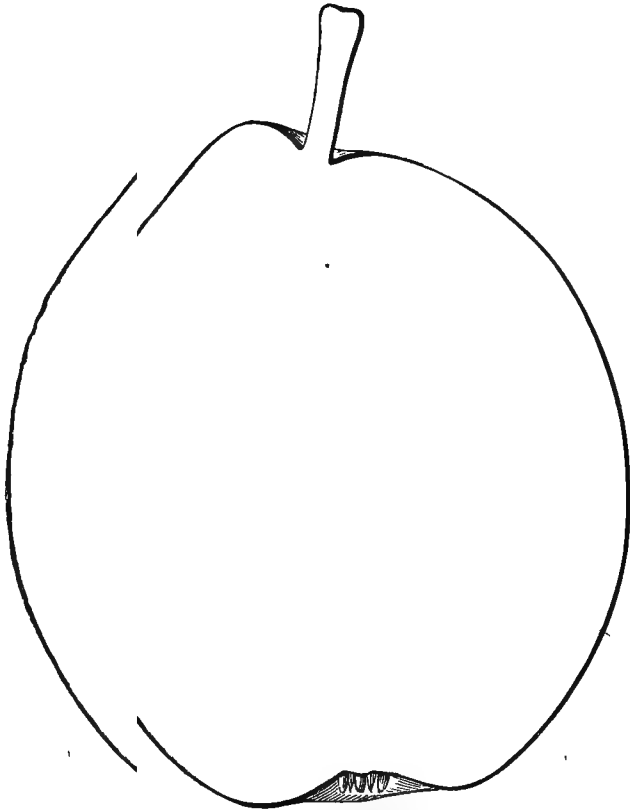
18.—Beurré de Rance.



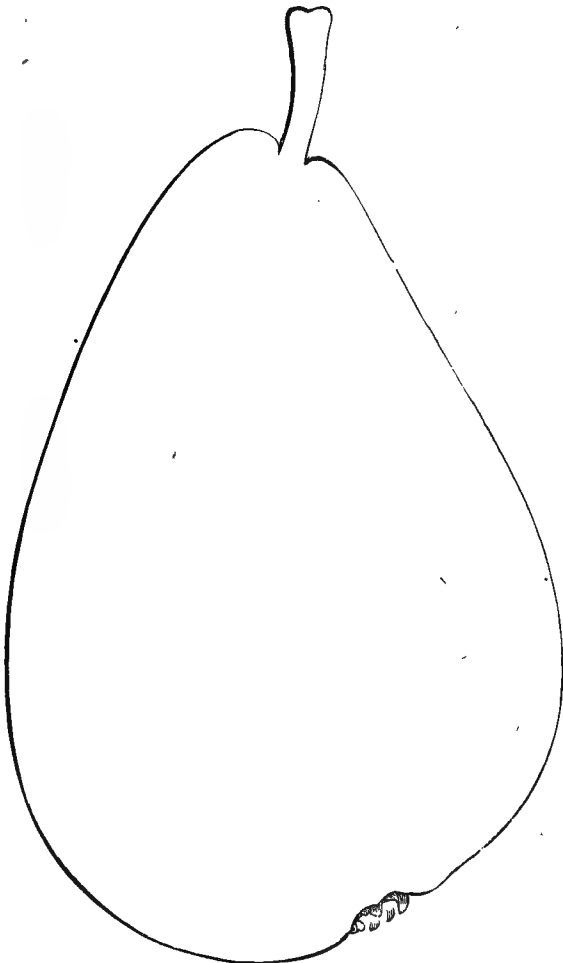
19.—Doyenné du Comice.



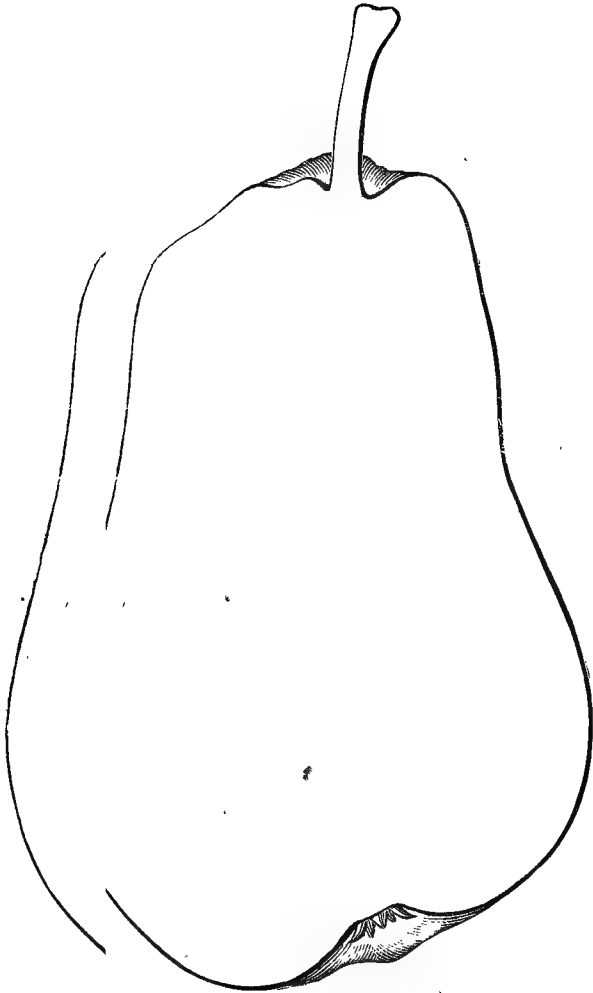
20.—Brown Beurré.



21.—Huyshe's Prince of Wales.

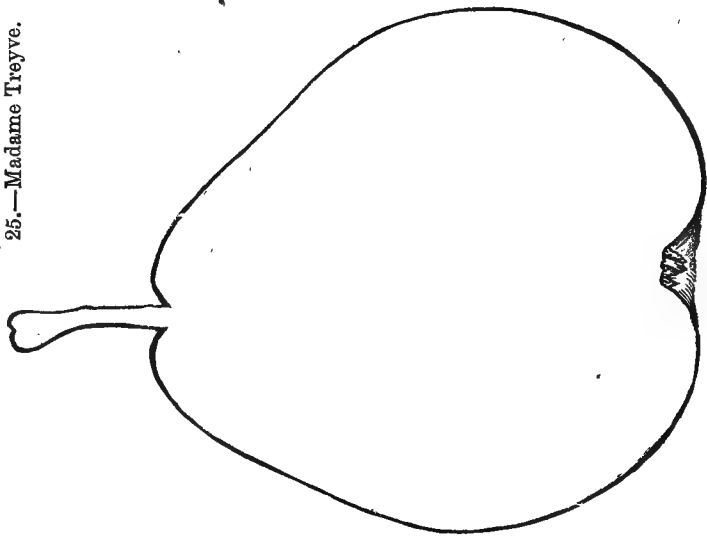


22.—Pitmaston Duchess.

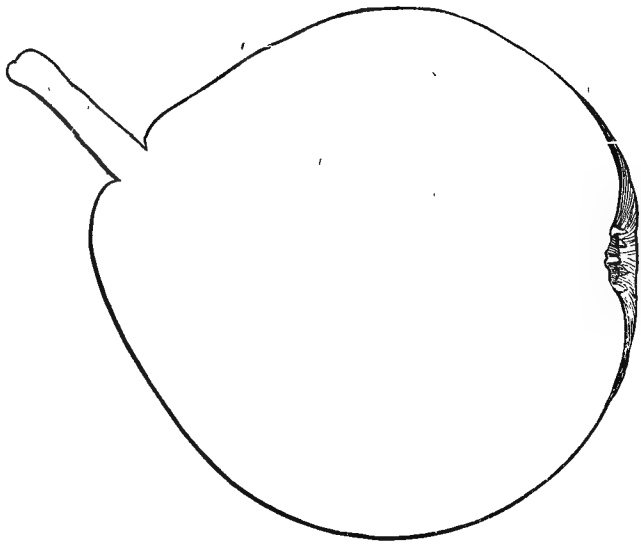


23.—Huyshe's Prince Consort.

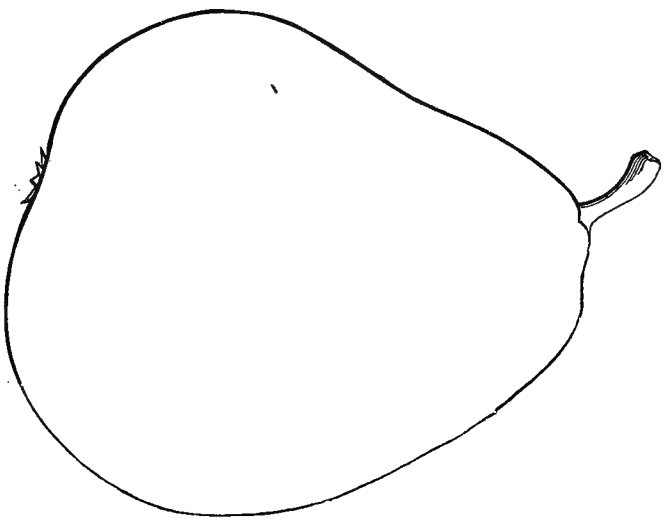
25.—Madame Treyve.



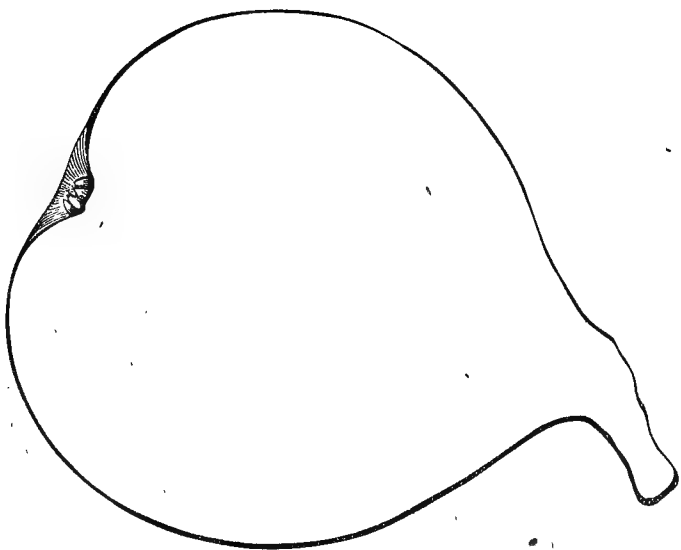
24.—Millot de Nancy.

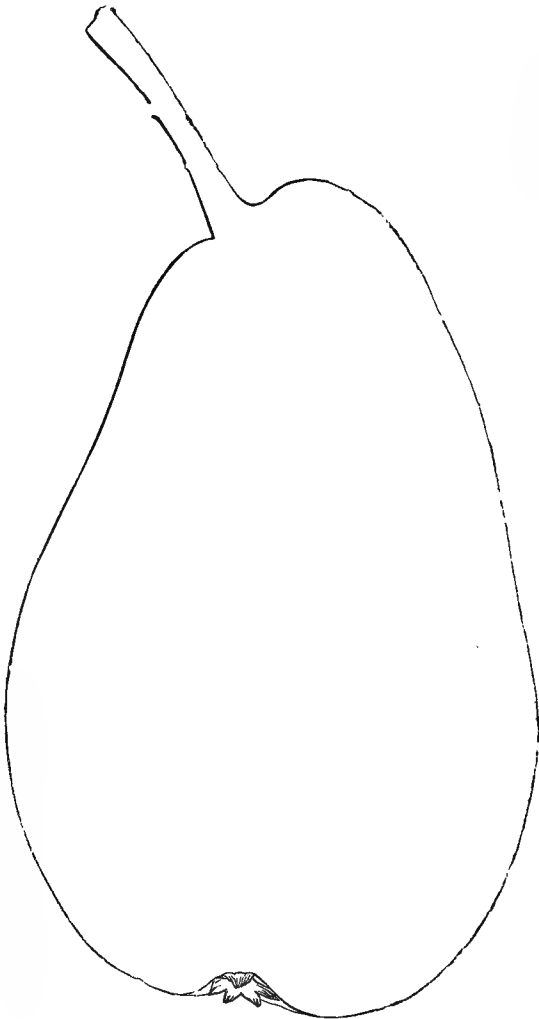


26.—Baronne de Mello.



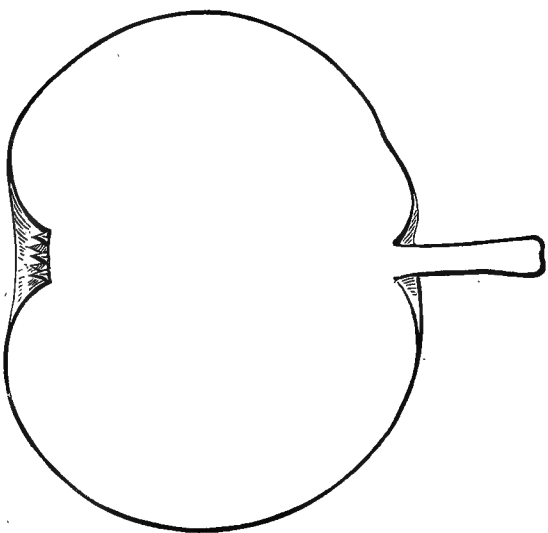
27.—Beurré Superfin.



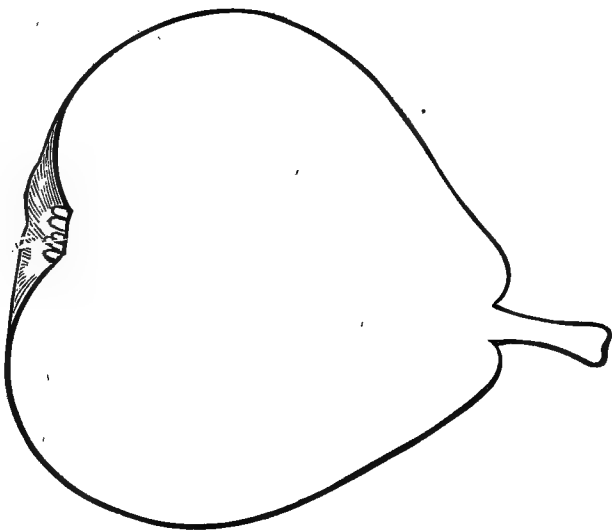


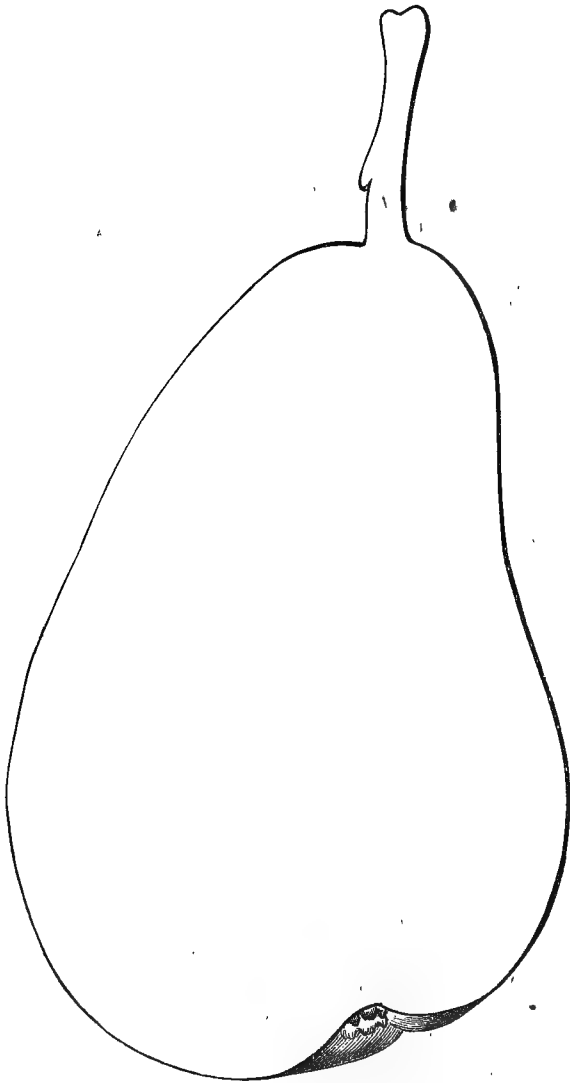
28.—Maréchal de la Cour.

29.—Bergamotte Esperen.

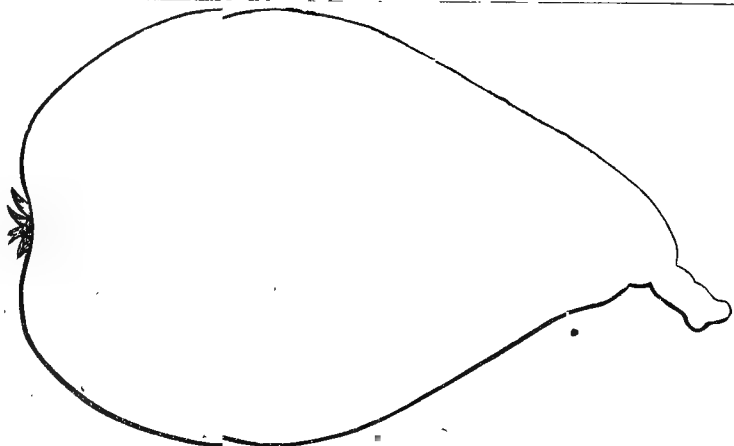


30.—Beurre Sterckmans.

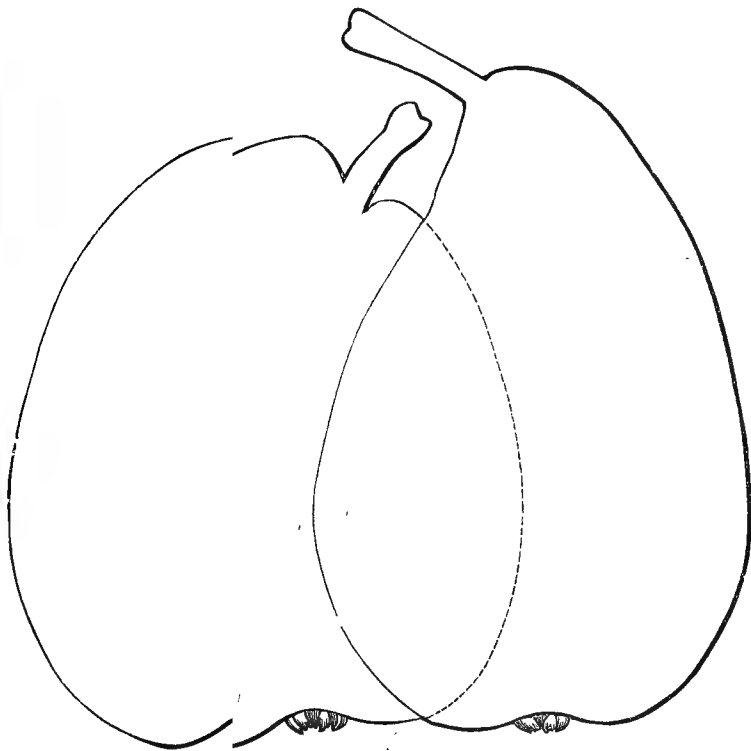




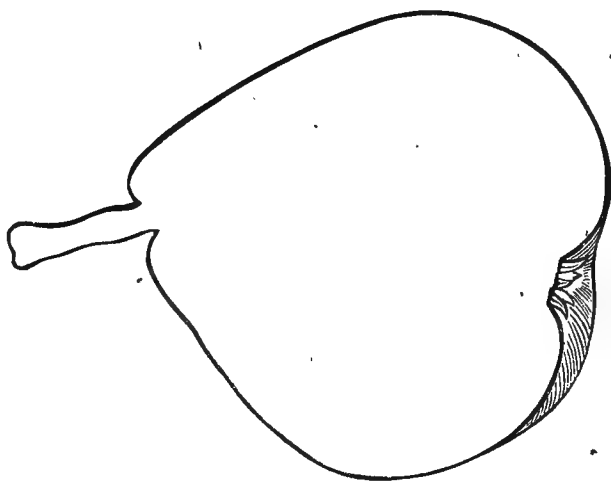
31.—General Todtleben.



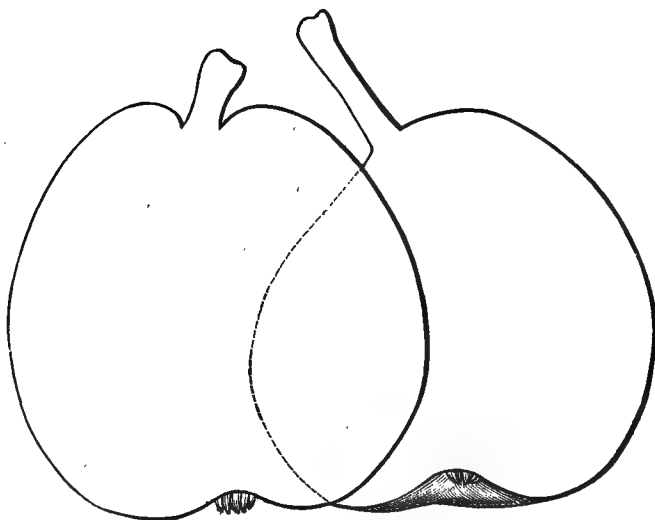
32.—Beurré de Jonghe.



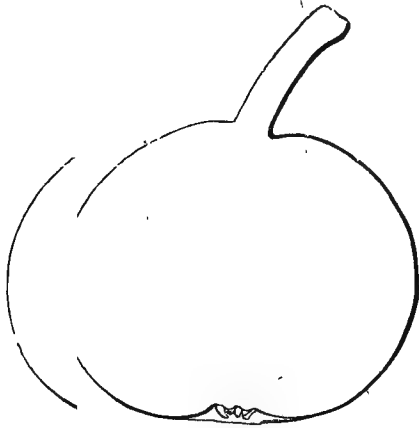
33.—Émile d'Heyst.



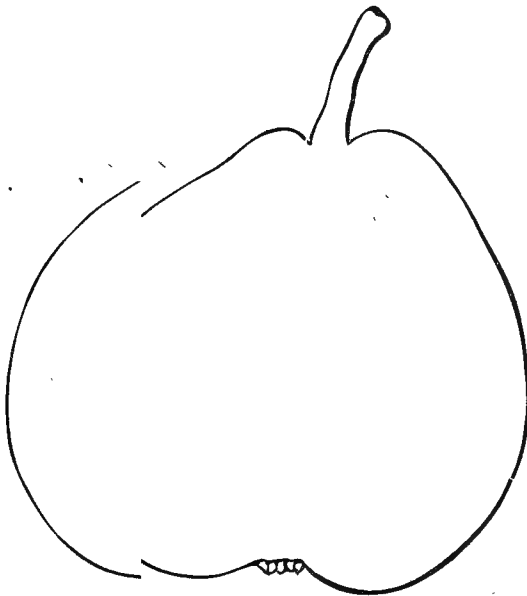
34.—*Joséphine de Malines.*



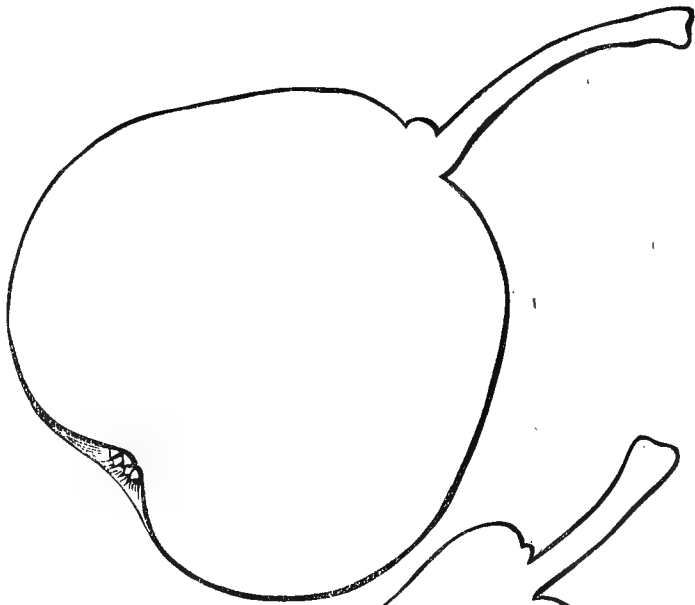
35.—*Gansel's Seckle.*



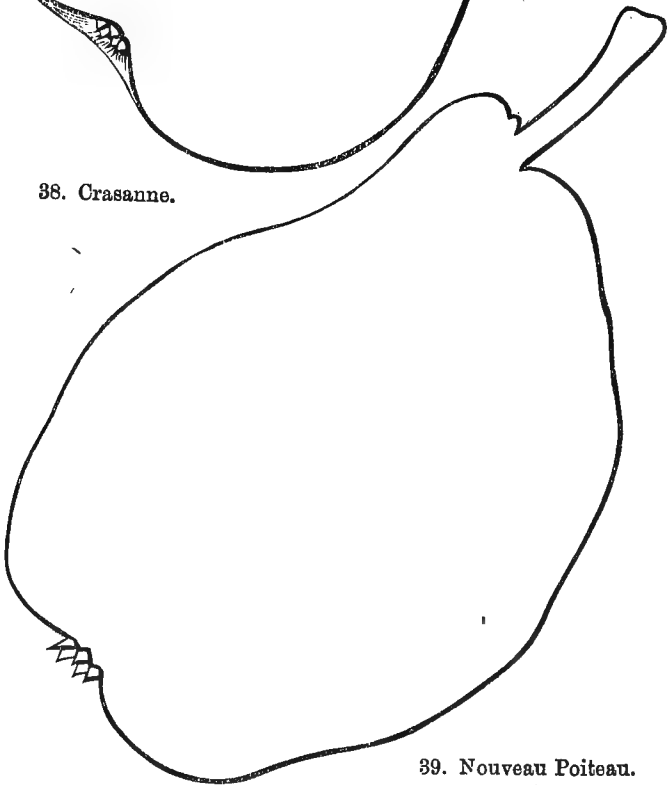
37.—Doyenné d'Eté.



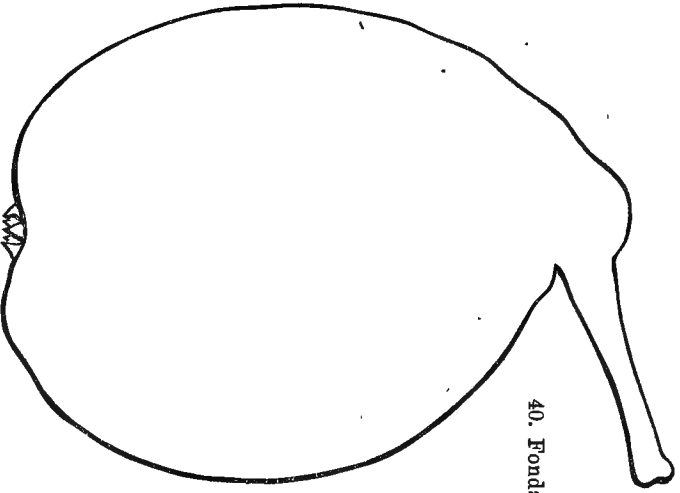
36.—Winter Nélis.



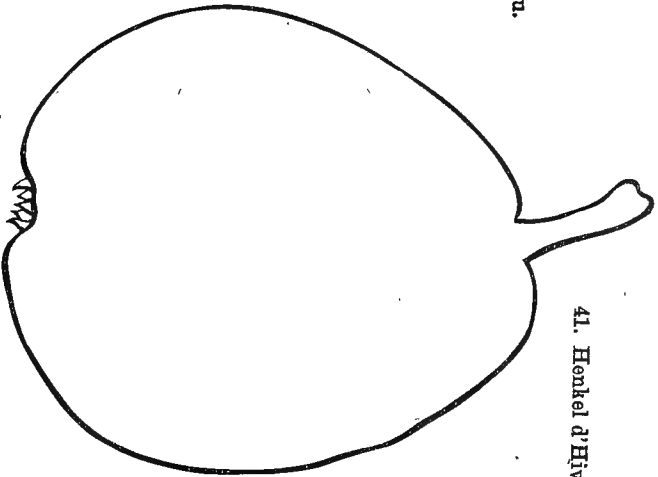
38. Crasanne.



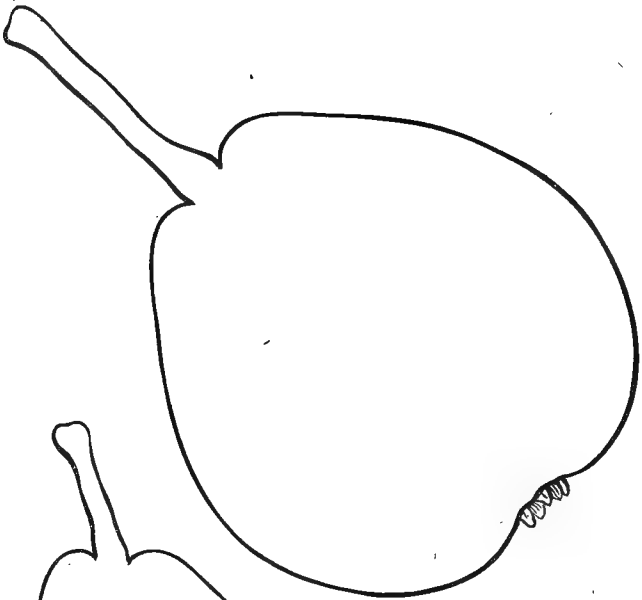
39. Nouveau Poiteau.



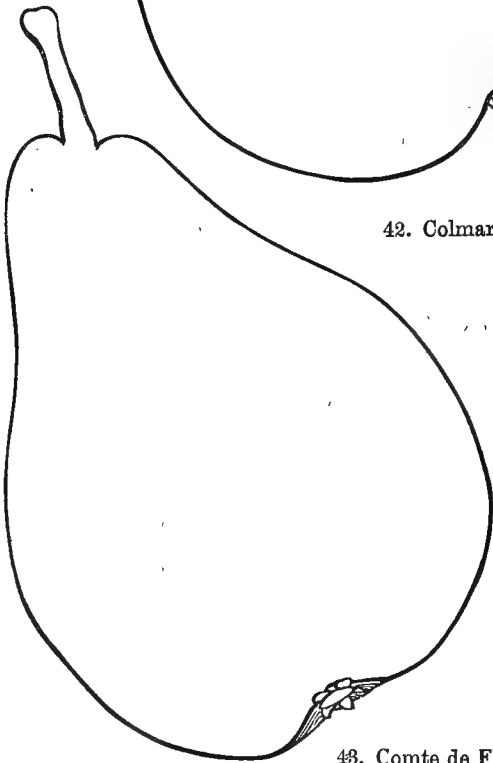
40. Fondante de Charnou.



41. Hénkel d'Hiver.

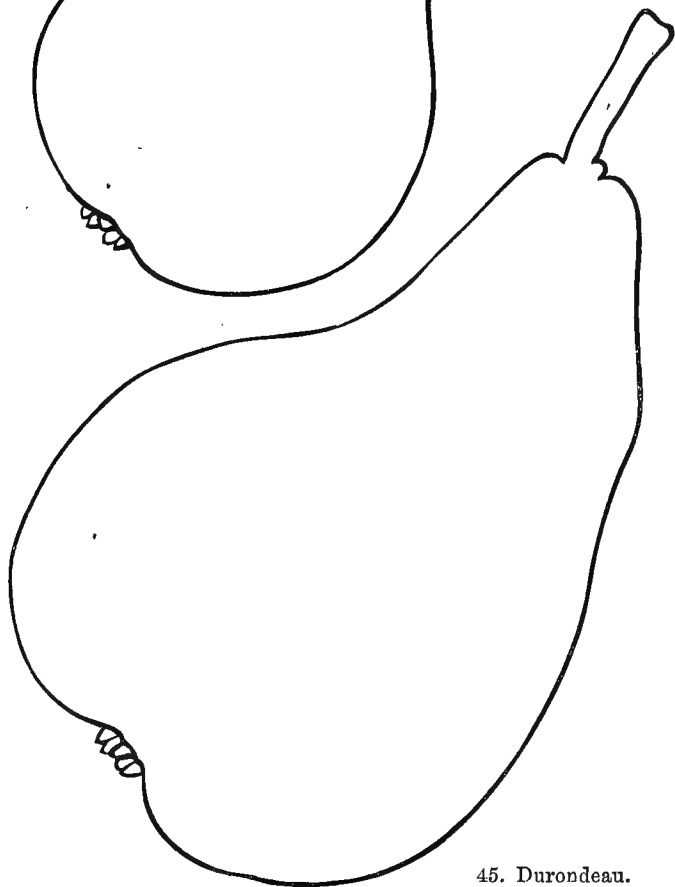
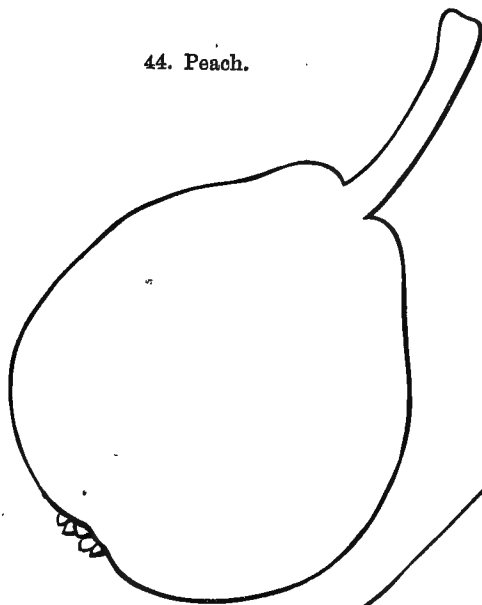


42. Colmar d'Été.



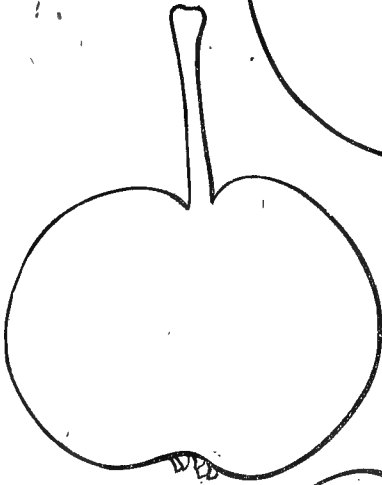
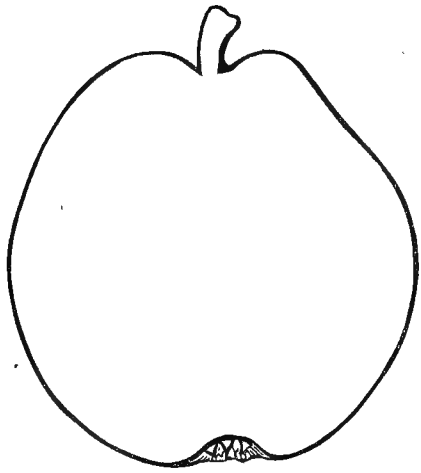
43. Comte de Flandre.

44. Peach.



45. Durondeau.

46. Seckle.



47. Summer Rose.

48. Eyewood.

