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THE  
**POMOLOGICAL MANUAL;**  
OR,  
**A TREATISE ON FRUITS:**  
CONTAINING  
DESCRIPTIONS OF A GREAT NUMBER  
OF THE MOST VALUABLE VARIETIES  
**FOR THE ORCHARD AND GARDEN.**

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“When Autumn basks, with fruit empurpled deep,  
My pleasing theme continual prompts my thought;  
Presents the downy peach; the shining plum;  
The ruddy, fragrant nectarine; and dark,  
Beneath his ample leaf, the luscious fig.”

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**BY WILLIAM ROBERT PRINCE,**  
*Author of a Treatise on the Vine, &c.*

AIDED BY

**WILLIAM PRINCE,**

Proprietor of the Linnæan Botanic Garden and Nurseries; Vice-President of the New-York Horticultural Society; Member of the Linnæan Society of Paris; of the Horticultural Societies of London and Paris; of the Imperial Society of the Georgofili at Florence; Honorary Member of the Massachusetts Horticultural Society, etc. etc.

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PART I.

SECOND EDITION.

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TO THE  
PRESIDENT AND MEMBERS  
OF THE  
MASSACHUSETTS HORTICULTURAL SOCIETY.

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IN the dedication of a work like the present, the attention is naturally drawn to those individuals and associations which evince the most zeal, and devote the most care and labour to the advancement of the object the author has in view.

The association of such men as possess not only great intelligence, but are also ardently attached to Horticulture, and anxious for its complete elucidation, has given to your Society a distinguished claim to public respect, and has also created a high opinion of its present and anticipation of its future usefulness.

It is, therefore, with much satisfaction that I dedicate this work to the MASSACHUSETTS HORTICULTURAL SOCIETY, with the hope that it may contribute its mite of information in the great field of that Science, to which its author, in common with yourselves, is most warmly attached.

With the highest respect,

WM. ROBERT PRINCE.

## ABBREVIATION OF AUTHORITIES QUOTED.

- Pr. Hort.* Prince's Treatise on Horticulture.  
*Pr. Cat.* William Prince & Sons' Catalogue of the Linnæan Botanic Garden and Nurseries, twenty-sixth edition.  
*Pr. Cat. 25 ed.* Ditto, twenty-fifth edition.  
*Duh.* Duhamel Dumonceau Traité des Arbres Fruitiers.  
*Duh. Syn.* Synonyme according to Duhamel.  
*O. Duh.* Duhamel Dumonceau, first edition.  
*O. Duh. syn.* Synonyme according to the first edition of Duhamel  
*N. Duh.* Duhamel Dumonceau, nouvelle edition, 1825.  
*Roz.* Abbé Rozier.  
*Roz. syn.* Synonyme according to Abbé Rozier.  
*Pom. Mag.* Pomological Magazine.  
*Lond. Hort. Cat.* Fruit Catalogue of the London Horticultural Society.  
*Lond. Hort. Trans.* Transactions of the London Horticultural Society.  
*Lang. Pom.* Langley's Pomona.  
*Mil.* Miller's Gardener's Dictionary, edition of 1807.  
*Mil. syn.* Synonyme according to Miller.  
*Fors.* Forsyth on Fruit Trees, seventh edition, which is the edition invariably referred to in this work.  
*Fors. syn.* Synonyme according to Forsyth.  
*Evel.* Evelyn Silva.  
*Evel. syn.* Synonyme according to Evelyn.  
*Coxe.* Coxe on Fruit Trees.  
*Dic. d'Agric.* Dictionnaire Raisonné, et Universel, d'Agriculture.  
*Dic. d'Agric. syn.* Synonyme according to the preceding Dictionnaire.  
*Tourn.* Tournefort.  
*Van Mons.* Van Mons Arbres Fruitiers.  
*Quin.* Quintinye.  
*Quin. syn.* Synonyme according to Quintinye.  
*Fes. Amer. Gard.* Fessenden's American Gardener.  
*Bon. Jard.* Bon Jardinier.  
*Calv.* Calvel.  
*Kraft.* Kraft Pomona Austriaca.  
*Jard. Fruit.—Nois. Jard.—Noisette's* Jardin Fruitier.  
*Nois. Cat.* Noisette's Catalogue.  
*Nois. Man.* Noisette's Manual.  
*Pom. Austr.* Pomona Austriaca.  
*Christ.* Christ Pomolog.  
*Tasch.—Taschenb.—Taschenbuch.*  
*Pers. Synop.* Persoon Synopsis Plantarum.  
*Poit. et Turp.* Traité des Arbres Fruitiers, par A. Poiteau et P. Turpin.  
*Switz.* Switzer.  
*Hook. Pom. Lond.* Hooker Pomona Londinensis.  
*Knoop Pom.* Knoop Pomologia.  
*Diel Pom.* Diel Pomona.  
*Wild. Sp.* Wildenow Species Plantarum.  
*Lin.* Linnæus.  
*Pal.* Pallas.  
*Gmel.* Gmelin Flora Sibirica.  
*Lel.* Lelieur Pomona Francoise.  
*Mayer.* Mayer Pomona.  
*Pom. Fr.* Mayer Pomona Franconica.  
*G Lind. in Hort. Trans.* G. Lindley in the Transactions of the London Horticultural Soc.  
*Lux. Cat.* Catalogue of the Garden of the Luxembourg.  
*Down.* Samuel Downer, Esq. of Massachusetts.  
*Ehrh. Beitr.* Ehrhart Beitrage zur Naturkunde.  
*Auth.* Author of this work.  
*Hitt.* Hitt's Treatise.





## PREFACE.

THE object of this work is to present to the public definite descriptions of the choicest varieties of fruit suited to the orchard and the garden, and best calculated for cultivation in our country; and to thereby afford those who desire to make selections, a sufficient degree of information to enable them to do so, with advantage to themselves, and in a manner that will comport with their wishes.

In pursuance of this task, all publications of the highest authority will be carefully consulted, and such matter as is important to the intended object will be transferred to the present work.

The synonymæ will be most ample, and much more comprehensive than any that has hitherto appeared, and will consequently render great aid towards defining with accuracy the respective varieties, and also dispel many of the errors which have crept into similar publications.

The works of Duhamel, Rozier, and of the London Horticultural Society, stand first in the rank of pomological publications, and have shed great light upon the subject; but the field is so ample, that an immensity of labour still remains to be performed, ere we can perfect the great task in view. Let it then be made the purpose of every one who is conversant therewith, to contribute his mite towards the general stock of information; and by constantly hoarding the tributes which intelligent minds may thus offer, and whose opportunities may be peculiarly favourable for investigation, we shall in the end arrive at such a consummation as is alone attainable by the united labours of pomologists throughout the world.

The studies of nature have been wisely ordained by Omnipotence as the most pleasing to the mind of man; and it is in the unbounded field which natural objects present, that he finds that enjoyment which their never-ending novelty is peculiarly calculated to impart, and which renders their study devoid of that satiety which attaches itself to other pursuits. Most wisely has it been thus prescribed, that by an occupation of the mind, in itself inviting and recreative, we should be insensibly led on to a development of the intricacies of nature, and be thus taught to appreciate the beneficence of the Creator, by a knowledge of the perfection and beauty which mark the labours of his hand.

The establishment whence this work emanates is the oldest of the kind in our country, and it has from its commencement been the primary desire of its proprietors to preserve the utmost accuracy; in doing which, pecuniary considerations have been deemed a subject of but minor importance, their nurseries and garden being a family inheritance, in the high character and perpetuity of which they have not only enlisted their interest and welfare, but whose advancement, as a great national institution, has been made a particular object of their feelings and pride.

It has long been a received opinion among a portion of the public, that the proprietors of nurseries prefer to perpetuate a plurality of names for the same fruit, and are not desirous to reduce the nomenclature to a correct basis, but find an advantage in the confusion which exists. This opinion has gained credence from the circumstance that the same fruit is cultivated in some nurseries under two, three or more names; but as so

erroneous a practice is most generally attributable to the ignorance of the proprietor, and seldom arises from an intention to deceive, the opinion referred to is not supported by the premises.

It must, however, be acknowledged as a correct position, that the proprietor of a nursery ought invariably to possess a full knowledge of the qualities and peculiarities of the respective varieties of fruits which he cultivates, as without such information he would be altogether incompetent to institute the necessary comparisons, and to correct the inaccuracies which occasionally creep into such establishments; for there is, perhaps, no other profession where close attention and minute investigation are so indispensable to the maintenance of strict accuracy. So all-important is this point of consideration, that the permanency and future prosperity of a nursery wholly depend on its character for accuracy being supported; and it is only where the owner intends to speedily discontinue his establishment, that he can be so indifferent to its character as to intentionally injure the public by deceptions.

The peculiar appropriateness of our country to the culture of the various fruits, and the advantages of soil and climate for the formation of extensive orchards, and for enriching our gardens with the choicest productions of other climes, render the study of pomology one of high and increasing interest. Horticultural pursuits add not only to the pleasures and conveniences of life, but tend greatly to advance the wealth of a community. In this vicinity, and in many other sections of our country, the extensive orchards are sources of large revenue, and greatly enhance the value of the respective farms on which they are located. Indeed, in this neighbourhood, a farm without a good orchard is deemed incomplete. Even those persons who, from the pressure of other avocations, necessarily confine their attention to horticulture within the limits of a garden, find there the source of much gratification; while it affords them a most pleasurable recreation, and allows the mind to relax from the more arduous pursuits of life. The scientific cultivator cannot fail to find a perpetual source of interest and amusement in the numberless novelties and peculiarities which will arrest his attention.

It is not proposed here to enter upon a discussion of the methods of culture best adapted to the various species of fruit, that subject being reserved for its proper place. It must be evident to every one that the natural advantages which our country presents, are daily attaining to a more ample development, and to a more correct appreciation of their value by our intelligent citizens; and we need not doubt that a most successful result will eventually crown their labours.



# POMOLOGICAL MANUAL.

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## PEARS.

### EARLY SUGAR.—PR. CAT.

<i>Joannet.</i>	N. Duh.		<i>Petit Saint-Jean.</i>
<i>Amiré Joannet.</i>	Roz. O. Duh.		<i>Archduc d'été</i> , erroneously.
<i>Joannette.</i>			<i>St. John's pear.</i>

THIS fruit is regularly pyriform, twenty three lines in height, and fifteen in diameter. The eye is even with the extremity of the fruit, and that part is of very round form, diminishing gradually in size to the stem, which is fifteen to twenty lines in length. The skin is almost invariably of an uniform colour, at first a clear green, which changes to a lemon colour at maturity; in some few cases the part exposed to the sun partakes of a slight shade of red. The flesh is white, delicate, somewhat juicy when first ripe, not high-flavoured but sugary, and when over-ripe becomes mealy; the seeds are brown, small, and very pointed. This pear is usually the first ripe, and is always eaten, in France, about the period of St. John's day, whence it has there obtained the title of *Joannet*. It can be ingrafted on the quince stock, as well as on the pear. It grows quite slow when young, and has not a vigorous appearance, but in time becomes a tree of considerable size.

## LITTLE MUSK. PR. CAT. EVEL. MIL. FOR.

*Little muscat.* Evel. Mil.

*Primitive, or Little muscat.* Pr. cat. 25 ed.

*Petit muscat.* Quin. Roz. Tourn. Duh. Mil.

*Sept en gueule.* Roz. syn. Duh. syn.

*Muscat petit.*

*Petit muscat, Little musk, or Primitive.* Coxe.

*Supreme,* of some English and American collections, but not of the French.

This pear, which is one of the very earliest at maturity, is produced in clusters; it is of a roundish form, somewhat in the shape of a top, very small, the largest not exceeding thirteen or fourteen lines in height and twelve or thirteen in diameter; it is often somewhat flattened at the head, and the circumference of the eye is swollen by some slight ridges. The stem is in many cases short and thick, at others long and slender; the skin is a yellowish green on the shade side, and more or less marbled with brownish red dots next the sun; the flesh is half-breaking, of an agreeable taste, the flavour rather high and musky in the best expositions, but not so in others. The seeds are whitish, brown only at the summit, and large in proportion to the size of the fruit. This variety of pear ripens early in July, and may be ingrafted on both quince and pear stocks. Unlike the preceding variety, this is one of the most vigorous and thrifty growing pear trees, and remarkably erect in its form, soon attaining to be a handsome and stately tree. Miller describes this under two distinct heads; first as the Musk, Little musk, or Petit muscat, commonly called the Supreme; and next as the Muscat, Petit muscat, or Little muscat—for the former he quotes Duh. and for the latter Tourn. Forsyth follows this error, and continues it even in his seventh edition; but by reference to the earlier authors, it will be perceived there is no authority for this course.

## ROYAL MUSCAT. PR. CAT.

*Muscat Royal.* Roz. Duh.

This pear is nine lines in height and the same in diameter, its general form being that of a top; the stem is slender, and fifteen lines in length; the skin is a little rough, and of a reddish gray colour; the flesh is half-melting, sweet and pleasant; the seeds are large and black, and the fruit ripens at the beginning of September. This variety has been but latterly introduced, and will be found in my catalogue, 26th edition.

## MUSCAT ROBERT. PR. CAT. QUIN. EVEL. ROZ. DUH. FOR.

*Poire à la reine,* }  
*Poire d'ambre,* } Quin. Duh. syn. Mil.  
*Pucelle de Xaintonge.* Quin. Mil.  
*Queen, Amber, The Princess, Maiden of Flanders,* }  
*Maiden of Xaintonge, Great musk pear of Coué,* } Evel.  
*Muscat d'ambre,* }  
*Gros Saint Jean musquée,* } of different writers.  
*Queen's, Amber, Virgin of Xaintonge.* Mil.  
*Robine, Muscat Robine, Musk Robine.* Mil. erroneously.

This fruit is twenty lines in height and twenty-three in diameter; its shape is pyriform, terminating in a point at the stem, which is eight to ten lines in length, and around which there are often some slight furrows; the eye is large, very open, and often surrounded with some swellings or ridges; the skin is smooth, thin, and light green, becoming somewhat yellowish when at perfect maturity; the flesh is delicate and of very rich and sweet flavour; the seeds are large and black. The period at which the fruit ripens is about the middle of July. The tree grows but slowly when ingrafted on the quince stock, but vigorously on the pear stock. It will be perceived that Miller confuses the Robine pear with this, by making them synonymous, see No. 14, Mil. Gard. Dic.; but Forsyth does not follow him in this error in his seventh edition.

## MUSCAT FLEURI. PR. CAT. ROZ. DUH.

*Muscat à longue queue d'automne,*  
*Long stalked muscat of autumn,*  
*Flowered Muscat,*

} Mil. syn. erroneously.

This little pear would be perfectly globular, if it was not partially flattened at the summit and base, which causes its diameter to rather surpass its height, the former measuring fourteen lines, and the latter twelve. The peduncle is very long in proportion to the size of the fruit, being often twenty lines in length. The skin is smooth and of a green hue, but attains at maturity a light yellow tinge on the shade side, and a red mingled with fawn colour on the side next the sun. The flesh is slightly greenish, half-melting, not very high flavoured, but somewhat musky. The seeds are very small, of a light brown colour, and the fruit ripens at the end of July. Quintinye speaks of a Muscat-Fleuri then cultivated in France that ripened the middle of October, to which the three synonymes above apply, and Miller most unaccountably annexes them to this variety, and even quotes the description of that pear, although it is totally distinct and a dark red fruit.

## RED MUSCAT. PR. CAT.

*Muscat rouge.* Duh.

This pear is small, pyriform, of a yellowish green colour where shaded, and a pleasant red next to the sun; the flesh is breaking and perfumed, and the fruit ripens at the end of August.

## AURATE. PR. CAT. ROZ. DUH. COXE.

*Poire dorée.*  
*Muscat de Nancy.*

This fruit has frequently the shape of a top, being fifteen lines in height, and of the same diameter; the eye is placed in a shallow cavity; the stem is rather large in proportion to the

fruit, and about an inch in length; the skin is thin, of a very pale yellow on the shade side, and bright red on that next the sun; the flesh is half-melting, not high flavoured, and is without much juice. This pear ripens in July, and the tree grows much more vigorously on a pear stock than on the quince.

MADELEINE. PR. CAT. ROZ. DUH. POM. MAG. MIL. FOR. COXE.

*Madelaine*, and *Madeline*.

*Magdeleine*.

*Magdalen*. For. syn.

*Citron des Carmes*. Roz. syn. Duh. syn. Mil. For. and others.

*Green Chisel*, of Miller, and of most American gardens.

*Poire hastiveau*, or *hativeau*. } Mil. erroneously.

*Hasting pear*,

*Early Chaumontelle*, of some American collections.

Duhamel thus describes this most excellent fruit, which is said to have received its name from its ripening about the period of the fête de St. Madeleine. The pear is twenty-five lines in height and twenty-four in diameter, and its form is precisely that of a top. The peduncle is very long, often two inches; the eye, which is nearly even with the base of the fruit, is surrounded by slight furrows; the skin, which is at first entirely green, becomes of a pale lemon colour when the fruit is at maturity, and occasionally, but not often, acquires a slight tint of red on the sunny side. The flesh is white and very delicate, perfectly melting and sweet, with a slightly perfumed flavour, accompanied by a small degree of acidity which renders it extremely agreeable. It may justly be ranked among the most estimable of the early fruits, being surpassed by none and equalled by but few of them. The growth of the tree is very vigorous, and its whole appearance particularly flourishing, and it is remarkable for its erect and stately form; these several characters so distinguish it, that it cannot well be mistaken for any other. The seeds are of a brownish red colour, and the fruit ripens towards the end of July. It can be ingrafted on both quince and pear. The fruit does not last long, but keeps only a few days when gathered before it becomes soft.

There is one fatality attending this tree that I have particularly noticed, which is, that it is more subject to be affected by the fire-blight than any other variety, so far as my experience goes, and this fact would seem to strengthen the opinion that such attacks are connected with vigour of growth and profusion of sap, which are particular characteristics of this tree. The following additional descriptive remarks are copied from the Pomological Magazine, a work published under the auspices of the London Horticultural Society.

“Wood bright, clear, reddish brown, with a few scattered prominent pale spots; leaves cordate, ovate, tapering a little to the point, finely serrated, and quite flat; fruit middle-sized, turbinate, with a thickening on one side of the stalk, which is about *an inch* long (? Auth.), eye *slightly hollowed*. It bears much resemblance to the *Citron de Sierenz*, from which it chiefly differs in the wood and leaves.”

Miller states this pear to have been commonly called the Green Chisel, and in describing it he quotes both the *Citron des Carmes*, and the *Hastiveau* of Duhamel, which that author mentions as distinct fruits. It is doubtless from this cause that the English at length found they had two pears under the same name, and that in consequence they dropped the title of Green Chisel, (as has been done) formerly applied to this, and continued it for the other variety, which from the train of circumstances, is probably no other than the *Hastiveau* of Duhamel.

GREEN CHISEL. LANG. POM. FOR. PR. CAT. 26 ED.

*Hastiveau*, of the French?

The pear cultivated under this name in most collections in our country, and originally so called in Miller's Gardener's Dictionary and other English works, has been already stated to be the *Madeleine*; whereas the present one is for reasons already advanced supposed to be the *Hastiveau* of the French collections, still as it may be a distinct variety, I insert it.



Forsyth describes it as a middle-sized fruit, somewhat longish and tapering towards the stalk ; and always remaining green and full of juice when ripe ; it is a good bearer and ripens in July, and it is this variety only that is at present cultivated in the London nurseries, under the name at the head of the article.

#### GREAT BLANQUET. PR. CAT. FOR.

*Grosse blanquette.* N. Duh.

*Gros blanquet, or blanquette.* Roz. O. Duh. Pr. cat. 25 ed.

*Blanquet, or Gros Blanquet,* } Mil.

*Great blanket,*

*Musette d'Anjou,* of various authors.

*Roi Louis.*

*Bagpipe of Anjou.* Mil. &c.

This fruit is twenty-four to twenty-six lines in height and eighteen to twenty in diameter, and has a strong stem of ten or twelve lines in length. The skin is almost wholly of a yellowish white hue, with occasionally a slight degree of pale red next the sun ; the flesh is breaking and rather coarse, with some sweetness and moderate flavour ; the seeds are black, and the fruit ripens at the beginning of August.

#### LARGE ROUND BLANQUET. AUTH.

*Grosse blanquette ronde.* N. Duh.

*Gros blanquet rond.* Roz. O. Duh.

This pear has the form of a top ; its height is twenty-two lines, its diameter eighteen, and the stem is large and short, being but five lines in length ; the eye is pretty large, and nearly even with the extremity of the fruit ; the skin yellowish white on the shade side, and slightly touched with red next the sun ; the flesh is white, half-breaking, and sweet, with some degree of flavour. This fruit ripens at the end of July or beginning of August, and has been but lately introduced to our country, where recent importations have now concentrated nearly all the most choice varieties of other climes.

## LONG STALKED BLANQUET. PR. CAT. FOR. POM. MAG.

*Blanquette à longue queue.* N. Duh.  
*Blanquet à longue queue.* Roz. O.Duh. Mil.  
*Long tail'd Blanquet.* Evel.  
*Long stalk Blanquet,* } Mil.  
*Long stalked Blanket.* }  
*Skinless,* of the Bostonians ?

This pear is small, being twenty-one lines in height and nineteen in diameter, terminated by an acute point at the stem, but handsomely rounded next the eye, which is even with the fruit; the skin is smooth, of a whitish green hue, and very rarely coloured with a partial tint of red next the sun; the flesh is half-breaking, white, rather delicate, with abundance of sweet juice, perfumed and slightly vinous, which render it very agreeable. The seeds are light brown, and the fruit ripens at the commencement of August.

I copy the following additional remarks, in regard to this pear, from the Pomological Magazine :

“ The tree is a great bearer, and the fruit does not rot so quickly as most pears of the same season; it is one of the first that ripens, being in perfection (in England) from the 20th to the 30th of July. Compared with others of the same season, it has high merit. The wood is strong, reddish brown, a little silvery on the lower ends, buds middle-sized lying close to the wood; leaves small on very long stalks, finely toothed; flowers broad with flat roundish petals, sometimes rather pink; fruit growing in clusters, (? *B. à bouquet, Auth.*) inversely egg-shaped; skin deep clear green, in France acquiring a pearly lustre which it never has here.”

This last description applies in several respects very closely to the Cluster Blanquet, or *Blanquet à Bouquet* which is an earlier and distinct variety. In Fessenden's American Gardener it is stated that this fruit is known about Boston by the name of *Skinless pear*, which is in fact a very different fruit, as will be seen by referring to Duhamel and other authors of celebrity.

## LITTLE BLANQUET. PR. CAT. EVEL. FOR.

- Petite blanquette.* N. Duh.  
*Petit blanquet.* Quin. Roz. Duh.  
*Poire à la perle.* Roz. syn. Duh. syn.  
*Blanquet petit.* Pr. cat. 25 ed.  
*Pearl pear.*  
*Little blanket.* Mil.  
*Musk blanquet, or Blanquette.* Mil.  
*Small Blanquet.*  
*White pear.* Evel.

This fruit is pyriform, eighteen lines in height by thirteen in breadth; the skin is very smooth and yellowish white; the flesh is half-breaking, white, with a slight musk flavour and of pleasant taste. The seeds are well formed and of a light brown hue, and the fruit ripens the first part of August. The tree can be ingrafted on the quince or pear, and is very vigorous and fruitful.

## HASTIVEAU. PR. CAT. ROZ. DUH.

- Hativeau.* Coxe. Pr. cat. 25 ed.  
*Hativeaux.* Jard. fruit.  
*Hativau.* Lond. Hort. Soc. cat.  
*Green Chisel.* For. and the modern English authors ?

This pear, which is of turbinate form a little flattened, usually measures fifteen lines in diameter, and thirty-four in height, and has a slender stem, whose length is disproportionate to the fruit, and often measures eighteen lines. The skin is very even, and entirely of a light yellow hue except on the sun side, where it has some touches of bright red. The flesh is half melting and musky, but nevertheless has but little flavour; the seeds are black and well formed, and the fruit ripens about the middle of July, the tree produces abundantly, and may be propagated on both pear and quince stocks. I have already stated my reasons for the supposition that this may be the pear at present known in England as the Green Chisel.

## GROS HASTIVEAU DE LA FORÊT. PR. CAT. DUH.

*Gros hativeau de la forêt.**Hativeau gros de la forêt.* Roz. Pr. cat. 25 ed.*Hativau de la forêt.* Lond. Hort. Soc. cat.*Large hativeau of the forest.*

This fruit is of the shape of a top, and is but eighteen to twenty lines in height, by fifteen or sixteen in diameter, with a large and short peduncle of only eight or nine lines in length. Its skin at perfect maturity is whitish in the shade, and of a lively red next the sun; the flesh is white, breaking, rather dry and very slightly acid, but of no peculiar flavour, and has nothing to render it particularly desirable. The seeds are dark brown and the fruit ripens about the middle of August.

## FINE GOLD OF SUMMER. PR. CAT. COXE.

*Fin or d'été.* Roz. Duh. Coxe.

This fruit is of medium size, and turbinate form, somewhat truncate at the end next the stem, which is sixteen lines in length; it is flattened at the base, and the eye is situated in the centre of a small cavity. The skin is very smooth, of a yellowish green, dotted over with red points on the shade side, and of a deep and brilliant red next the sun; the flesh is delicate, greenish, half melting, a little acid, and very agreeable; the seeds are black and tolerably large, and the fruit matures about the middle of August. I find by my own observations, and those of my intelligent friend Robert Manning, Esq. of Salem, Mass. that two other varieties of pears are erroneously cultivated under this name in some nurseries, probably without the knowledge of the proprietors.

## DOUBLE EYED PEAR. AUTH.

*Poire à deux yeux.* N. Duh.

This fruit greatly resembles both in form and in colour the one usually called here the Jargonelle, which is the Epargne

of the French; it differs only in being a little smaller, its greatest length is but thirty-six to thirty-eight lines, and its greatest breadth twenty-two. What particularly distinguishes it, is that it appears to have two eyes, which is caused by two sections of the calyx, forming themselves one within the other in such a manner as to divide the eye into two parts, and to give it the appearance of being double; the flesh is half-melting, with a little sharpness, but of agreeable flavour. In the south of France, this pear ripens as early as the end of June, with us here the period of maturity is July. Rozier places the title of this pear as a synonyme of the *Poire à deux tetes*, but the New Duhamel describes them as quite distinct, I have followed the latter.

#### LARGE CRIMSON. PR. CAT.

*Grosse cremesine.* N. Duh.  
*Cremesine,* } Pr. cat. 25 ed.  
*Crimson.* }  
*Cremesine d' aout?*

It is only comparatively with the still smaller variety of this pear, that the present one has received the term of *grosse* or large, for its height is but twenty-seven lines, and its greatest diameter twenty-one lines; the stem is ten or twelve lines in length, large in comparison with the fruit, and is inserted laterally. The skin is a whitish green in the shade, and of a lighter or darker hue of crimson on the side exposed to the sun. The flesh is somewhat firm, of a high and sugary flavour, and the seeds are dark brown or nearly black. The *Petite-cremesine* only varies from the preceding by being rather smaller and in general not so highly coloured. These two kinds are much cultivated in Provence, (France,) where they ripen in July; in this latitude they will probably mature their fruit by the first of August.

## EARLY ROUSSELET. PR. CAT. FOR.

*Rousselet hatif.* Roz. Duh.

*Poire de Chypre,* } Roz. syn. Duh. syn.  
*Perdreau,* }

*Cyprus pear.*

*Catherine, or Kattern,* of the Bostonians, according to Fess.  
 Amer. Gardiner.

This fruit is small and pyriform, twenty-two to twenty-four lines in height, and eighteen to twenty in its greatest diameter, it is rounded at the head with a partial cavity to receive the eye. The stem is large in proportion to the fruit, and is rarely more than nine or ten lines in length. The skin is delicate, yellowish in the shade, and of a rather lively red, mingled with small grey spots next the sun. The flesh is white, with a partial tint of yellow, half-breaking, of an agreeable fragrance, with a sweet and perfumed flavour. This pear ripens here at the end of July, and greatly resembles the *Rousselet de Rheims*, but has less flavour and perfume. In Fessenden's Amer. Gardener, it is stated that this variety is known around Boston by the title of *Catherine*, or as pronounced *Kattern*, but some confusion exists there on this head.

## ROUSSELETTE DE RHEIMS. PR. CAT. DUH.

*Rousselet de Reims.* Roz.

*Rousselet of Rheims,* }  
*Petit rousselet,* } of various authors.  
*Musk or Spice,* }

*Late Catharine,* }  
*Autumn Catharine,* } of some American collections.

*Musk, Spice, or Rousselet de Rheims.* Coxe.

This fruit is also pyriform, about two and a quarter inches in height, and twenty lines in diameter, the eye is large and even with the fruit, the stem is eight or ten lines in length; the skin is green on the shade side, but becomes yellowish at perfect maturity, the sun side attains a brownish red hue, and is entirely covered with greyish dots. The flesh is half-melting, musky, enriched by a peculiar perfume, which imparts an



excellent taste. In fact this fruit has the same flavour as our far-famed Seckel, (of which it is undoubtedly the parent,) though in a less degree, and the growth of the tree also bears much affinity to that of our well known favourite, but the shoots are longer and grow more vigorously. The seeds are large and brown, and the fruit ripens the beginning of September. It is much better on standard trees than on espaliers, but does not grow so large, and the trees can be readily propagated on both pear and quince stocks; and when they have attained to a suitable age for bearing, they yield abundant crops.

#### GREAT ROUSSELET. PR. CAT. FOR.

*Gros Rousselet,* } Roz. Duh. Mil.  
*Roi d'été,* }  
*Rousselet.* Quin? Evel?  
*Large Rousselet.* Pr. cat. 25 ed.  
*Rousselet, Poire du Rousselet, or The Rousselet.* Mil.  
*King of summer.*

This pear is two inches and nine lines in height, and six lines less in its diameter, with a stem sixteen to eighteen lines in length, which is often implanted in a little cavity encompassed by swellings or projections. The skin is green on the shade side, and brownish red next the sun, dotted all over with small grey points. The flesh is half-breaking, perfumed, somewhat acid and of agreeable taste. The seeds are elongated and the fruit ripens at the end of August or first part of September. The growth of the tree is vigorous, and it is propagated with equal facility on the quince as on the pear.

#### WINTER ROUSSELET. PR. CAT. MIL. FOR.

*Rousselet d'hyver.* Roz. Duh. Mil.  
*Rousselette d'hyver.*  
*Winter russelet.* Evel. Coxe?

This fruit is pyriform and two inches in height by eighteen lines in diameter. The eye is even with the extremity of the

fruit, and the stem, which is six or eight lines in length, is inserted in a small cavity. The skin is greenish on the shade side, and brownish red on that next the sun, the flesh is half-breaking, tolerably juicy, and of rather a rich taste; the seeds are round, short, and of a light brown colour, and the fruit is at maturity in February and March. The tree is of very thrifty growth and succeeds on both pear and quince. Miller remarks that this pear is by some supposed to be the same as that called the Dry Martin, but that it is very different.

#### BRITISH RUSSET. AUTH.

*Roussette de Bretagne.* N. Duh. Calvel.  
*Rousselet de Grande Bretagne.* Pr. cat. ?

This fruit is turbinate and flattened at the head, where the eye is placed in a pretty deep cavity, and the stem is also inserted within a depression. The flesh is white, almost melting, with a partially acid flavour, and possesses a taste somewhat resembling that of the Crasanne. It ripens in October and November, and the tree is vigorous. This variety, which is thus described in Duhamel, as different from the other pears cultivated in France, may no doubt (if it was carried from England) be synonymous with some one of the English pears described in their standard works. A pear has been recently imported into this country under the title given as the last synonyme, which I have thought it probable might refer to the same fruit, and I consequently subjoined it with an expression of doubt; time not having yet elapsed sufficient for the necessary investigation.

#### MUSCADELLE. N. DUH.

*Muscadelle à calyce caduque.*

This French Muscadelle pear is a small fruit, seventeen or eighteen lines in breadth and of nearly the same height, which

renders it almost globular ; but occasionally it is pyriform, being twenty lines in height and about seventeen in diameter at the largest part ; but what most characterizes it, is, that the eye placed in a regular formed cavity, is always naked in consequence of the divisions of the calyx falling off, which in general remain stationary on other sorts of pears, but which in this case fall at an early period, or at any rate before the maturity of the fruit. The peduncle, which is thirteen or fourteen lines in length, is generally inserted somewhat laterally, and in a slight cavity, at one side of which is a partial projection ; the skin is greenish for the most part, with a light tinge of russet only next the sun ; the flesh has some firmness, and is enriched with a small degree of pleasant musk flavour. The seeds are light brown, and the fruit ripens in July or early in August.

#### LARGE MUSCADEL. AUTH.

*Grosse Muscadelle.* N. Duh.

This second French variety of the Muscadelle does not appear to differ from the preceding, except in its turbinate form and its peduncle, which is shorter and larger, and its eye on which the segments of the calyx are commonly persistent. In relation to other points, its size can scarcely be deemed any larger ; the skin is often the same colour, the taste and flavour similar, and it ripens at the same period.

#### PERFUMED. PR. CAT. FOR.

*Parfum d'aout.* Roz. Duh.  
*August perfume.*

This is a small fruit, nearly pyriform, very much swollen at the base, and terminating pretty regularly in a truncate or obtuse point at the stem, which is eighteen lines in length and somewhat fleshy at its junction with the fruit ; the skin is lemon

colour, delicately touched with fawn colour on the shade side, and a fine deep red, dotted over with yellow points on the side exposed to the sun; the flesh is highly musky and quite juicy; the seeds are small, well perfected and of a brown hue, and the fruit ripens in August as its name indicates. The tree is productive, and succeeds on both quince and pear stocks.

Miller describes his Perfumed pear differently from the foregoing, and probably does not refer to the same fruit; he quotes Tourn. therefor, and refers to no other author.

OGNONET. PR. CAT. ROZ. DUH. MIL.

<i>Archduc d'été,</i>	}	Roz. syn. Duh. syn. Mil.
<i>Amiré roux,</i>		
<i>Poire d'oignon.</i>		
<i>Gros ognonet,</i>	}	Miller, and others.
<i>Roy d'été, erroneously,</i>		
<i>Archduke of summer,</i>		
<i>King of summer, erroneously,</i>		
<i>Brown admired,</i>		
<i>Great onion pear.</i>	Mil. For.	

This pear is of a turbinate form; its height is twenty-two lines, and its diameter the same; it is somewhat flattened at the head, where the eye which is of medium size, is placed within a small cavity around which the form of the fruit is very even and regular; the stem is short, not exceeding eight or ten lines; the skin is shining, yellow on the shade side and bright red next the sun; the flesh is half-breaking, and often gritty, but of high flavour; the seeds are very pale coloured, and the fruit ripens at the beginning of August.

OGNONET DE PROVENCE. N. DUH.

*Ognonet of Provence.*

This fruit in form greatly resembles the preceding, but is of smaller size, being only sixteen or seventeen lines in diameter, and about one line more in height, supported on a peduncle of

twenty or twenty-one lines in length; the skin is smooth, yellowish green on the shade side, and red or russet on the side next the sun; the flesh is firm, breaking, and of a very pleasant musk flavour. In Provence it ripens in July, and here will mature in August.

ANGEL PEAR. PR. CAT.

*Poire d'ange.* Roz. Duh.

This fruit is of turbinate form, its height being twenty-one lines and its diameter eighteen; the eye is pretty large, and situated almost even with the fruit; the stem, which is seventeen lines in length, is slender and surrounded by projections at its junction; the skin is yellowish green; the flesh half-breaking, rather delicate and very musky. The seeds are black, and the fruit ripens the beginning of August.

MUSK DRONE. PR. CAT. MIL. FOR.

*Bourdon musquée.* Roz. Duh. Mil. Pr. cat. 25 ed.

*Bourdon, or Humble bee pear?*

*Orange d'été.*

*Drone.* Mil.

*Musky Bourdon.*

This pear is of a round shape, almost globular, a little flattened at the base, its height is seventeen lines and its breadth eighteen or nineteen; the eye is tolerably large and placed in the centre of a pretty broad cavity; sometimes the upper end is rather contracted, assuming the form of a top; the skin is light green, scattered over with small points of a darker shade of the same colour; the flesh is white, breaking, with considerable juice, which possesses a musky flavour and some sweetness. The seeds are large and black, and the fruit matures in July; the tree is very productive, and can be grafted either on the pear or quince.

## SUMMER BEAUTY. PR. CAT.

*Suprême,* }  
*Bellissime d'été,* } Roz. Duh. Mil. For.  
*Bellissime, or Super-fair.* Evel.  
*Muscadelle Rouge,* }  
*The Fairest, or Supreme,* } Mil.  
*Red Muscadelle.* Mil. For.  
*Red Muscadel,* of some English collections.  
*Beauty of summer.*  
*Poire figue.* Dic. d'Agric. syn. (? Auth.)

This pear, so called in France, and which I have latterly introduced, is very distinct from the one formerly cultivated by myself, and still generally cultivated by others under the same name. The latter appears to belong to either the Muscat or Muscadelle family described in this work. I am not fully certain that the Red Muscadelle of the English is the same as this, as there seems great confusion in the application of its synonymes. The fruit is twenty-four lines in height and twenty in diameter, and almost pyriform, having the base well rounded, and the space where the eye is placed being rather flattened than hollowed. The skin is smooth and light green on the shade side, which attains a lemon colour at maturity, mingled with some tints of pale red; the whole side exposed to the rays of the sun is of a very deep red colour; the flesh is half-melting, sweet and of agreeable taste, but not high-flavoured. The seeds are black, and the fruit ripens in July. The tree is of the most vigorous growth, and forms very strong and thrifty shoots the first year from the graft or bud, and may with equal ease be propagated on the quince and the pear.

I quote the Red Muscadelle of the seventh edition of Forsyth as a synonyme; but the circumstance which he relates, as well as other English writers, that this tree produces two crops in a year, is not deemed correct.

## BLOODY. EVEL. PR. CAT.

*Sanguinole.* Quin. Evel. Roz. Duh.

This fruit is twenty to twenty-four lines in height, and

eighteen to twenty-two in diameter, with a stem rather more than an inch long, which rises from a small cavity; the skin is grayish on the shade side, and slightly reddish next the sun, speckled (*tiqueté*) all over with innumerable points or dots approaching a fawn colour; the flesh is of a rosy hue, with but little flavour and rather insipid. This fruit ripens about the middle of August, and is a curiosity on account of the colour of its flesh, which it is to be regretted is not of superior quality.

#### RED FLOWERING. PR. CAT.

*Sanguine d'Italie.* N. Duh.

*Sanguine*, of various French publications.

*Poire d'Italie.*

This pear greatly resembles the preceding; it is of turbinate form, being twenty-six lines in height and twenty-four in its greatest diameter; the eye is placed in a small cavity; the peduncle is from eight to fourteen lines long and generally inserted somewhat laterally and not exactly at the apex of the fruit; the flesh is firm, breaking, of a whitish and roseate hue, with some veins of deeper red. It has but little flavour and soon becomes soft. It ripens early in August, and the seeds are of a blackish brown colour.

#### FIGUE, OR PETALLESS. PR. CAT.

*Poire Figue.* Roz. Duh.

*Pistolette.*

*Blossomless pear, or Pear without blossoms.*

This fruit is pyriform, but very much elongated, being three inches in height, and but twenty-two lines in diameter; the eye is placed in a slight cavity, and the size of the fruit diminishes towards the stem; the skin is pretty even and regular, and of a brownish green hue even at its maturity; the flesh is white, melting, sweet, and pleasant. The seeds are black and oblong, and the tree matures its fruit in September.

## SMALL SUMMER THORN. PR. CAT.

*Petite épine d'été.* Duh. Pr. cat. 25 ed.

*Fondante musquée.* Roz. Duh. syn.

*Épine d'été petite.*

*Épine d'été.* Roz.

*Satin vert.*

*Bergiarda.* Dic. d'Agric. syn.

This pear is of an exact pyramidal form, being twenty-three or twenty-four lines in height and twenty-five lines in breadth; the peduncle is swollen or enlarged at the point of its junction, and that part of it becomes somewhat fleshy; the eye is nearly or quite even with the surface of the fruit; the skin even at maturity, is of a light green hue and perfectly smooth, but in some few cases acquires a slight tint of dull red on the sunny side; the flesh is half-melting, replete with sweet juice, which also possesses a most agreeable perfume. The seeds are light brown, and the fruit ripens the beginning of August.

## GREAT SUMMER THORN. AUTH.

*Grande épine d'été.* N. Duh.

This fruit is three to three and a half inches in height, and twenty-four to twenty-eight lines in its greatest diameter; it is rounded at the base and pointed at the summit; the skin is delicate, almost wholly a yellowish green, and scattered over with numerous small dots of a deeper shade of the same colour; the flesh is half-melting and of a very agreeable musk flavour; the seeds are very dark brown, and the fruit ripens at the end of August or beginning of September.

## SUMMER THORN OF THOULOUSE. AUTH.

*Épine d'Été de Thoulouse.* N. Duh.

This pear differs from the preceding in being of a turbinate form, of smaller size and more melting. It scarcely exceeds



two inches in height, and its diameter is twenty-two lines, with a short stem, which is swollen at the part next the stalk, and likewise a little so at the other end where it unites with the fruit. The skin is greenish and not very even, on account of the dots and some grayish specks scattered here and there over its surface; the flesh is very melting and sweet, with a little sharpness of flavour, which however is agreeable. The seeds are dark brown, and the fruit matures at the same period as the preceding.

## SAPIN. ROZ. DUH.

*Coquillarde.*

This is a small pyriform fruit, flattened at its head, where the eye is placed in a pretty wide cavity of moderate depth; the size of the fruit diminishes regularly, and terminates in an obtuse point at the stem, which is nearly an inch in length; the skin is at first of a bright green hue, but becomes yellow at perfect maturity; the flesh is white and rather coarse, with but little juice—it is slightly perfumed, but does not possess much flavour; the seeds are dark brown, and the fruit ripens at the end of July.

## DOUBLE HEADED. ÈVEL. PR. CAT.

<i>Two headed.</i>	Pr. cat. 25 ed.		<i>Deux têtes.</i>
<i>Poire à deux têtes.</i>	Roz. Duh.		<i>Double calice.</i>
<i>Double headed.</i>			

This fruit is of a turbinate shape, and but seldom well and regularly formed; it is twenty-six lines in height and twenty-five in diameter, with a large stem varying from ten to twenty lines in length, and often somewhat fleshy at its junction—it is inserted obliquely in the fruit, and partly covered on one side by a fleshy excrescence terminating nearly in a point; the eye is placed in a raised position, formed by a number of small swellings or projections; it is large and oval, with the appear-

ance of being divided in two parts, from which circumstance this pear has received the title of *Deux-têtes*, or *Two-headed*, which is not however sufficiently precise, and it might better have been called *Deux-yeux*, or *Two-eyed*. The skin is smooth and green, approaching to yellow on the shade side, and washed with brownish red next the sun; the flesh is white, not very delicate, tolerably juicy and slightly perfumed, but often a little tart. The seeds are black, and the fruit ripens at Paris at the end of July.

#### SUMMER ST. GERMAIN. PR. CAT.

*Saint Germain d'Été.* N. Duh. Van Mons?  
*Jargonelle*, of Provence.

The skin of this pear is entirely of a fine lemon colour, without any mixture of other shades, except some very small grayish or fawn-coloured specks, which are more or less scattered over it; the fruit is of a very elongated pyriform shape, being three inches and three or four lines in height, and twenty-six lines in diameter; the eye is nearly even with the extremity of the fruit, and the stem is twelve to fifteen lines in length, and has almost invariably a somewhat lateral position. The flesh is melting, sweet, and perfumed, with a little acidity in its flavour, which is not at all unpleasant, but assimilates its whole taste very much to that of the *Crasanne*: the seeds are brown, and the fruit matures early in August.

In the new edition of Duhamel, where I have found this pear described, it is extolled as a most excellent fruit, whose culture merits to be extended to all the departments of France, it being as yet but partially known and cultivated even in that country.

#### BEAUTY OF SUMMER. AUTH.

*Belle d'été.* N. Duh.  
*Bellissime d'été de Provence.* Pr. cat. 25 ed. ?

This pear is of fine form; it is globular for two thirds of

its length next the base, and very much contracted at the point of junction with the peduncle, where it terminates in a pyramidal shape. It is altogether three and a half inches in height and twenty-eight lines in its greatest diameter, but at an inch below the stem its diameter does not exceed twelve lines; the stem is about fifteen lines in length, and almost invariably inserted in rather a lateral direction and within a small cavity; the eye is even with the fruit, surrounded with many small swellings which extend to the middle of the fruit or further, and form in the course of its height several undulations or slightly projecting ridges. The flesh is firm, rather sweet, and moderately perfumed; the seeds are dark brown and often one half abortive. This fruit ripens at the middle of August. It has been cultivated for some time at the Jardin des Plantes at Paris, under the title of *Bellissime d'été*, a name which belongs to a very different fruit.

CASSOLETTE. PR. CAT. QUIN. EVEL. ROZ. O. DUH. MIL. FOR.

*Petite cassolette.* N. Duh.

*Friole,*

*Muscat-vert,*

*Lèchefrion,*

*Lèchefriand,*

*Muscat verd,*

*Small Cassolette.*

*Green Muscat, or Eche frion.* Evel.

} Quin. Roz. Duh. syn. Mil.

} misspelt quotations of some authors.

This pear is frequently very small, and but nineteen to twenty lines in height and sixteen in diameter; at other times, as Duhamel remarks, it is above two inches in height and twenty lines in diameter. Its general shape is pyriform, rounded at the head; at the other extremity is a small cavity, of very even form, from which rises the peduncle whose length is from five to seven lines. The skin is bright green, with a very little red on the sunny side; the flesh is firm and breaking, but delicate notwithstanding, and of a sweet and musky flavour. The seeds are brown, and the fruit ripens at the end of August.

Duhamel speaks of a sub-variety of this pear of larger size, but possessing less excellence. It is pyriform, a little rounded at the base where there are some swellings, amid which the eye is inserted; its height is two inches and nine lines, and its diameter twenty-seven lines; the stem is frequently accompanied by a small swelling at the place of its junction with the fruit; the skin is green and rather smooth, although it is dotted over with numerous points of a greenish brown hue, and the side next the sun has a slight touch of russet; the flesh is half-breaking, rather dry, and of a musky flavour. This fruit ripens the beginning of September.

GREAT CASSOLETTE. AUTH.

*Grosse Cassolette.* N. Duh.

This pear has the form of a top, and is twenty-six lines in height and twenty-seven in breadth; the eye is somewhat sunken within a cavity whose border is very even and regular, and the stem, which is altogether sixteen or eighteen lines in length, is also placed in a cavity, and that part which joins the fruit is swelled in a remarkable manner. The skin is entirely of a light green, even at perfect maturity, and is dotted all over with numerous greenish specks; the flesh is melting, of a very peculiar acid flavour, which however is no wise disagreeable when the fruit is perfectly ripe, which takes place about the middle of August.

SALVIATI. PR. CAT. ROZ. DUH. MIL. FOR. COXE.

*Perfumed,* of some American collections.

This pear is nearly globular, the height but little exceeding the breadth, its diameter being two inches and its height twenty-three lines; it frequently has a small furrow upon one side, which runs from the summit to the base of the fruit; the stem is twelve to fifteen lines in length, and implanted in a small contracted cavity, and the eye at the opposite extremity is situated in a wide depression, which is surrounded by some

small ridges; the skin is light yellow, dotted over with very small russet points, and sometimes marked with a little red on the sunny side; the flesh is breaking and of a very agreeable musk flavour; the seeds are brown, and the fruit ripens at the end of August.

#### SALVIATI DE PROVENCE. N. DUH.

This fruit is of a turbinate form, which in some cases assumes that of a spheroid somewhat flattened; it is usually twenty-nine or thirty lines in diameter, and twenty-four to twenty-six in height, with a short stem inserted in a depression scarcely perceptible, and the eye is situated in a wide cavity with a smooth border around it. The skin is entirely of a lemon colour, dotted over with small fawn-coloured or grayish specks; the flesh is firm, breaking, and of a sweet and musky flavour. The seeds are light brown, and the fruit ripens in August. Duhamel states that he received it under the name of *Muscat-fleuri*, which is a very different fruit, and that from its great resemblance to the *Salviati*, he gave it the title here adopted.

#### ROBINE. EVEL. ROZ. DUH. PR. CAT.

*Royal summer.* Pr. cat. 25 ed.

*Royale d'été.* Roz. syn. Duh. syn.

*Robine, Averat, Poire Royale, Muscat d'aout.* Quin.

*Averat, Pear Royal, Muscat pear of August.* Evel.

*Avorat.* For.

*Avorat, Robine, Muscat d'aoust, August muscat,*  
*Poire d'Averat, Averat pear, Poire royale, Royal Pear,* } Mil.

This pear has the form of a top, and its height, which is nearly equal to its diameter, is but twenty-two lines; the eye is placed in a cavity which is pretty deep and very wide, and the stem may rather be considered as surrounded by protuberances or swellings than as placed in a depression; the skin is whitish green, speckled with brownish green, and becomes yellow at maturity; the flesh is half-breaking, rather dry, and

of a sweet and musky flavour ; the fruit is at maturity during the month of August.

We have received from Provence, says the New Duhamel, a Robine pear, which differs a little from the one just described, not in respect to the size and form which are decidedly the same, but because the stem rises from a cavity whose edges are even and regular ; the eye less deeply sunk, and the skin remains green when the fruit is at perfect maturity, and even when it becomes soft. Duhamel in the original edition, when speaking of the Robine pear, says that it does not readily become soft and decay.

GRISE BONNE. EVEL. ROZ. DUH. COXE.

*Good gray pear.*

*Ambrette d'été.*

*Crapaudine.* Quin. Evel.

*Toad pear, Gray good, or Summer Ambrette.* Evel.

*Rude Epée.*

This is a fruit of moderate size, of an oblong and somewhat cucumber form, being thirty lines in height by twenty-two in breadth ; the head is quite round, and the eye is placed even with the extremity ; the stem is large, from nine to twelve lines in length, and rises obliquely from a small cavity ; the skin is of a greenish gray, speckled with whitish dots over the whole surface and touched in some places with russet ; the flesh is melting, rich and sweet, and the fruit is ripe during the month of August.

CHAIR À DAME. PR. CAT. QUIN. EVEL. ROZ. DUH. FOR.

*Chère Adame.* Roz. syn. Duh. syn.

*Lady flesh.* Evel.

This pear is twenty-six lines in height and twenty-two in diameter, with a large short stem, not exceeding at most nine lines in length, and almost invariably placed obliquely in the fruit amid some small protuberances. The skin is yellow,

spotted with gray and marbled with light red on the sunny side; the flesh is half-breaking, pleasant, and agreeably enriched with a slight perfume; the seeds are oblong and black, and the fruit ripens the middle of August. The tree is vigorous and productive, and may be propagated on both the pear and the quince.

THE PRINCE'S PEAR. MIL. FOR. PR. CAT.

*Poir de Prince.* Mil. For. Pr. cat. 25 ed.

Although a French origin seems to be claimed for this fruit, I cannot find it mentioned by Duhamel, nor in the *Jardin Fruitier, Bon Jardinier, &c.*, neither is it enumerated in any French catalogue that has met my eye; it is consequently to be inferred either that it originated and received its title in some other country, or that it is known in France under a different name. Forsyth remarks that it is said to be the same with the *Chair à dame* pear, a comparison with which had better therefore be instituted, and will receive my attention. He however describes it differently from that fruit as follows:

“This is a small roundish pear, of a bright red colour next the sun, but of a yellowish colour on the other side; the flesh is between breaking and melting, the juice very high-flavoured. It is a great bearer, and ripens the middle of September, but will keep a fortnight good, which few summer pears will do.” In this country it ripens in August.

Miller describes this pear without referring to any author even for its French title. Forsyth and others follow him, and thence we have the description in several works without any original reference. From this and other circumstances we may reasonably suppose it synonymous with some other described variety. The Admiral pear is stated by Quintinye and Evelyn to have been also called the Prince pear, and I don't recollect that any other author makes use of the title before Miller.

## EGG PEAR. PR. CAT.

*Poire d'œuf.* Roz. Duh. Pr. cat. 25 ed.

*Colmar d'été.*

*Eyer pear.*

*Swan's egg.* For. Coxe, a very dubious synonyme.

This fruit is of ovate form, and is nineteen lines in height and fifteen to sixteen in diameter, with a slender stem about an inch long, which is placed in a kind of funnel-shaped cavity; the skin on the shaded part is yellowish green scattered over with russet touches, and the side next the sun is of a reddish hue; the flesh is half-melting, sweet, partially musky, and very agreeable to the taste. The seeds have but little colour, and the fruit ripens at the end of August or early in the ensuing month. The tree is but moderately productive, and succeeds only on the pear stock.

## BEZI D'HÉRY. PR. CAT. ROZ. DUH. MIL.

*Besidéri.* Mil.

*Besidery.* Quin. Evel.

*Bezy d'Héry.* For. and others.

*Wilding of Hery.*

This fruit is in most instances regularly rounded, being from twenty-nine to thirty lines in diameter, and a line less in height, but sometimes it is more elongated, being contracted both at the base and the summit, and attains within a line of three inches in height without any increase in diameter over that already stated. The eye is almost even with the base of the fruit, or placed in a very shallow depression; and the stem, which is fourteen lines in length, rises from a very small cavity. The skin is even and regular, pale green, changing to light yellow at maturity, and on the sun side becomes mottled with red; the flesh is firm, half-breaking, rather dry, with a sweet taste, and enriched by an agreeable musky flavour. The seeds are oblong and of a dark brown hue, and the fruit ripens in October and November.



This pear takes its name from Héry, a forest in Bretagne, between Rennes and Nantes, where it was first discovered.

## BASSIN. DUH.

This pear is thirty lines in height and twenty-four in breadth, and is pretty regularly pyriform. The skin is a fawn-green on the shade side and dull red next the sun, and this redness often extends over a great part of the fruit, which is covered with very numerous small grayish dots; the flesh is firm, of a very sharp flavour which combines with it some acidity, thereby rendering it not very pleasant to the taste. The fruit ripens at the end of August or early in the following month, and soon becomes soft.

## POIRE DES CHARTREUX. DUH.

*Poire des champs des Chartreux*, of some French catalogues.

The height of this fruit is two and a half inches and its diameter twenty-six lines; it is very round at its base, in which the eye is placed in a cavity scarcely apparent; the stem is eighteen lines in length and swollen at the point of junction with the fruit; the skin is entirely of a pale yellow colour, dotted over with very small russet specks; the flesh is half-breaking and somewhat melting, with a sweet and pleasant flavour. The seeds are brown or blackish, and the fruit ripens at the end of August.

## AH! MON DIEU. PR. CAT. ROZ. DUH.

<i>Mon Dieu.</i> Quin.		<i>The my God pear.</i> Evel.
<i>Mandieu.</i>		<i>Poire d'Amour</i> , erroneously.
<i>Poire d'Abondance.</i>		Dic. d'Agric. syn.

This fruit is twenty-four to twenty-six lines in height and twenty-two to twenty-four in diameter, with a stem fifteen to eighteen lines in length; its skin is light yellow on the shade side, and dotted over next the sun with bright red points.

very near together. The seeds are very dark brown, the fruit ripens at the end of August or beginning of September, and the crops produced by trees of this kind are generally very great.

This has been supposed by some persons to be the same as the *Poire d'amour*, but the differences will be perceived by referring to the description of that fruit.

SUMMER ROSE. POM. MAG. PR. CAT.

<i>Epine rose.</i>	Roz. Duh. Pr. cat. 25 ed.	
<i>Poire de rose.</i>	Quin. Roz syn Duh. syn. Mil.	
<i>Rosenbirne.</i>	Kraft. Pom. Austr.	
<i>The rose pear.</i>	Evel. Mil.	
<i>Epine rose d'été,</i>	} of various publications and collections.	
<i>Poire d'eau rose,</i>		
<i>Caillo: rosat,</i>		
<i>Poire d'ognon,</i>		
<i>Poire tulipée.</i>		
<i>Poire de Malthe,</i>		
<i>Rose, Epine rose.</i>	Mil. For.	
<i>Thorny rose</i>	Mil.	
<i>Epine d'été,</i>	} of some collections according to the	
<i>Cailleau Rosat,</i>		Pom. Mag.

I extract the following descriptive remarks in relation to this very valuable early pear, which I introduced a few years since to this country, from the Pomological Magazine. Of the synonymes enumerated, six are according to the Magazine referred to, and the other eight I have added myself.

“The French gardeners have a class of pears which they call *Cailleaux*, in consequence of the resemblance their speckled appearance gives them to the *caille*, or quail. To this class belongs the subject of the present article, which is even as Duhamel informs us, sometimes called the *Cailleau Rosat*, a name however which belongs of right to another variety, ripening in the end of September.

“There is no doubt about the synonymes above quoted, but it is necessary to remark that this is not the *Epine Rose* or *Rosendorne* of Mayer's *Pomona Franconica*, t. 22, which

as Mr. Thompson has justly pointed out, is a long fruit, although that writer quotes Duhamel's synonyme without scruple.

“ We have not adopted the name of Onion-shaped pear, which would have been a more expressive name, because the French apply that term both to pears having the peculiar flattened figure of this, and to others which grow in such clusters upon the branches that the latter resemble a string of onions.

“ The figure of this is that of an apple rather than of a pear, and it is said by a French writer to be so in a greater degree than any other pear he knows. A most excellent and beautiful variety, not indeed to be compared with the Jargonelle (Epargne) with which it ripens, but greatly superior to any of the kinds commonly cultivated which are in eating at the same time. It bears well as a standard. In perfection from the 10th to the end of August.

“ Wood weak, deep chestnut-red, with distinct pale yellowish-brown spots ; leaves heart-shaped, ovate, nearly flat, shining, deep green, very slightly toothed ; petioles about an inch long ; flowers early, petals roundish ovate ; fruit depressed, middle sized, with a slender stalk upwards of an inch long inserted in a small roundish hollow ; eye open, placed in a shallow depression ; skin inclining to yellow, speckled with russet ; on the sunny side bright rich red, intermixed with brownish spots ; flesh white, juicy, rich, and sugary.”

I now proceed to give the description of this pear as detailed in the New Duhamel.

“ The diameter of the fruit is twenty-eight to thirty lines, and its height but twenty-four to twenty-six, its form being that of a globe somewhat flattened, with a small cavity at the part whence the stem rises, which is fifteen to eighteen lines in length ; the skin is yellowish green, scattered over with grayish points, and on the side exposed to the sun it is brownish-red ; the flesh is sweet, half-melting, partially musky and very agreeable ; the seeds are black and sometimes entirely abortive, and the fruit ripens the middle of August.”

The assertion made in the Pomological Magazine, that Du-

hamel states this pear to be sometimes called *Cailleau Rosat*, is derived from a rather forced construction, for having that work now before me, I can find no such synonyme or remark mentioned. He however states, that it is sometimes called *Caillot rosat*, a title which if I mistake not, claims a different derivation and application from that allotted to the appellation misquoted. The *Caillot-rosat*, Rosie pebble, Rosewater, or *Pera del Campo*, is distinguished from the *Poire de Rose* as far back as the time of Quintinye and Evelyn, and mention made by both those authors; but it is not described separately either by Rozier or in the New Duhamel, which would seem to indicate some doubt as to their being distinct varieties.

RED ORANGE. PR. CAT. MIL. FOR.

*Orange rouge.* Roz. Duh. Mil.

*Orange d'automne.*

*Orange.* Mil.

This pear is almost globular, having a little more breadth than height; the former measuring from twenty-six to twenty-eight lines, and the latter about two inches. The stem is large, and but six or seven lines in length. The skin is whitish, touched over with greenish points on the shade side, and of a beautiful coral colour next the sun, and frequently over two thirds of the surface. The flesh is half-breaking and of a sweet, rich and very pleasant flavour. The fruit ripens the latter part of August, and soon becomes soft.

MUSK ORANGE. PR. CAT. MIL. FOR.

*Orange musk.* Mil. For. Pr. cat. 25 ed.

*Orange musquée.* Roz. Duh. Mil. Coxe.

*Orange d'été.*

This fruit varies but little in form from the preceding one, but is rather smaller, and its skin, which is a pale whitish yellow on the shade side, is only washed with a very light red next the sun. The flesh is breaking, and of a very agreeable musky flavour. It ripens in the course of the month of August. Miller describes this variety under two distinct heads, (see Mil.

Gard. Dic. No. 9 and 18) and quotes the same pear in Duhamel in both cases, although he himself gives different descriptions of it. Forsyth, it will be perceived, follows him by copying the error.

TURKISH PEAR. PR. CAT.

*Poire Turque.* Duh.

*Bonchrétien Turc,* } ? Bon Jard. and various European  
*Bon Chrétien Turc,* } catalogues. Pr. cat. 25 ed.

*Turkish Bonchretien.* ?

This pear, which is cultivated at the Jardin des Plantes at Paris, under the title of *Bon Chrétien Turc*, whence it was sent to a friend who transmitted it to me, Duhamel remarks, has no affinity to either the Summer or the Winter *Bonchretien*, but has far more resemblance to the *Epine-rose*, being of the same form, and nearly the same size and colour. The most essential difference is in the character of its flesh, which is of a more firm consistence, and of a flavour not equally high and perfumed. This fruit ripens in the course of the month of August. It seems difficult to reconcile the above remarks with the facts that are stated in the *Bon Jardinier*, published at Paris, a work professedly edited by intelligent horticulturists. In that publication it is remarked, that the *Bon Chrétien Turc* is the most beautiful and the largest of all the varieties of the same class. It may possibly be the case that two distinct varieties are referred to by the respective writers, which have been confused under the same title; and as the *Bon Chrétien de Vernois* is asserted to be synonymous with the *B. Turc*, this supposition is rendered still more probable.

WINTER ORANGE. EVEL. PR. CAT.

*Orange d'hiver.* Quin. Roz. Duh. For.

The form of this pear is somewhat globular, and flattened both at the summit and base. It is two inches in height, and

twenty-seven lines in diameter. The eye is but partially depressed, being nearly even with the fruit; and the stem, which is large and six or seven lines in length, is inserted at the bottom of a small cavity.

The skin is very thin, of a brownish green, becoming somewhat paler at its maturity, scattered over with very small dots of a darker shade of brownish green, and raised here and there by pimples, and sometimes by very projecting warts. The flesh is white, breaking, not gritty, of an exceeding musky and very agreeable flavour. The seeds are brown, oblong, pointed, and well matured, and are contained in broad cells. This fruit ripens in February, March, and April. The tree is rather vigorous, and may be grafted on both pear and quince.

I have also a variety in my collection which was sent to me from one of the first establishments in France, under the title of *Orange rouge d'hyver*, but whose fruit I have not yet seen.

#### STRIPED ORANGE. PR. CAT.

*Orange tulipée.* Roz. Duh. Pr. cat. 25 ed.

*Poire tulipée.* Quin. Mil.

*Poire aux mouches.* Quin. Roz. Duh. syn.

*Tuliped or Fly pear.* Evel.

*Bigarrade.* Mil. For.

*Tulip pear—Great orange,* } Mil.

*La villaine d'Anjou,* }

This fruit is of oval form, terminating in a point at the stem, and resembling the Doyenné family, consequently its height exceeds its diameter more or less. The former usually measures near three inches, and the latter two inches and six lines. The stem is large and short, often only six lines in length, and is situated in a cavity, surrounded with some small projections. The eye is in a pretty broad and deep depression. The skin is green on the shade side, and brownish red next the sun, with some red stripes between the red and the green. The whole surface is also covered with grayish spots, which render it somewhat rough to the touch. The flesh is half-breaking, succulent, and of rather pleasant taste, although there is a little

tartness in the flavour. The seeds are long and slender, and the fruit ripens at the beginning of September. The tree propagates both on the quince and pear. Quintinye and Evelyn arrange the Tuliped or Fly Pear, and the Villain Pear of Anjou, as distinct fruits; but Miller, it will be perceived, unites them, and from what authority I know not.

WHITE DOYENNE. POM. MAG. PR. CAT.

*Virgalieu, Doyenné, St. Michael, &c.* Pr. cat. 25 ed.

*Doyenné, Beurré blanc, or St. Michael.* Roz.

*Doyenné.* Quin. Duh. Mil. For.

*Doyenné, Dean's, or St. Michael.* Evel.

*Doyenné blanc.* Lond. Hort. Soc. cat.

*Beurré blanc,*  
*Saint Michel,*  
*Bonne-ente,* } Duh. syn. Mil. syn.

*Beurré doyenné blanc,* of some French catalogues.

*St. Michel.* Quin. syn.

*Beurré blanc d'automne,*  
*White or autumn butter pear,*  
*Snow pear,* } Mil. syn.

*St. Michael's.* Mil. Fes. Amer. Gard.

*Dean's pear.* Mil. syn. and others.

*Poire de neige.* Mil. syn. and others.

*Valencia or Valentia.* Mil. syn. and others.

*Carlisle.* Mil. syn. and others.

*Poire de Limon,*  
*Poire Monsieur,*  
*Poire à courte queue,*  
*Citron de Septembre,*  
*Poire de Seigneur,*  
*White butter,*  
*White beurré,*  
*Kaiserbirne,* } of various collections.

*Die weiße herbst butterbirne.* Christ.

*Yellow butter, Beurré dorée, or St. Michaels.* Coxe.

*Vergalue,*  
*Burgalue,* } of some American gardens.

*Garner, or Gardner,* of the state of Rhode Island.

I extract the following description from the Pomological Magazine. "This is a very old and excellent pear, which has so long been a favourite with cultivators, especially in France and Germany, that its names have become in themselves a

catalogue; it is a great and certain bearer, ripens (in England) from the end of September to the third week in October, and is of first rate quality as a juicy melting sort. It is one of the very best to graft upon the quince, and to cultivate *en quenouille*. It is almost to be doubted whether Miller really knew it, although he quotes it, since he calls it an indifferent fruit, which he would have scarcely done, had he been acquainted with the true kind. During the time when it is in season, it yields to none in excellence. This must by no means be confounded with the Doyenné gris, or Red Doyenné, which is rounded and keeps better, but is of inferior quality.

“Wood strong, bright chestnut colour, with brown spots; leaves lanceolate, folded together, recurved, with fine regular serratures; stipules linear, at some distance above the base of the petiole, which is slender and of a whitish colour; fruit middle-sized, roundish oblong, narrowest at the stalk which is about half an inch long and rather thick, inserted in a small cavity; eye placed in a shallow impression; skin pale citron yellow, sprinkled throughout with cinnamon more or less according to its situation; flesh white, juicy, very buttery and delicious.”

I now proceed to give the description from Duhamel :

“This pear is of handsome form; it is well rounded, the largest part being towards the head at about one third of its height, from which it diminishes to the stem; it is two inches and six lines to three inches in height, its diameter in the broadest part is generally about three lines less than two inches; the stem is large and strong, and only six or seven lines long; the eye is small and placed in a slight cavity; the skin is at first a greenish white, but becomes bright yellow in ripening—sometimes the side next the sun is a bright red colour; the flesh is melting, sweet, very agreeable, and often somewhat perfumed; it soon becomes stringy, and then loses a great part of its excellence. The fruit ripens at the end of September, and is frequently in eating during the month of October; the tree is very productive, and may be propagated on either pear or quince.”



Many of the intelligent horticulturists around Boston have ceased to cultivate this variety on account of the fruit produced being small and knotty, a difficulty that perhaps may be remedied by pursuing the same course recommended for the Summer Bonchretien.

In the vicinity of the city of New-York and on Long Island this variety of the pear is more extensively cultivated than any other, and most of the very ancient ingrafted trees there met with are of this description, where from time immemorial it has borne the title of the *Virgalieu* pear. How this name originated, and whether it was brought by the ancient Dutch settlers, or by some of the numerous French emigrants at the revocation of the edict of Nantz, it seems impossible now to determine; suffice it to say, that by that title and corruptions thereof, it has been solely known in the localities referred to from the remotest period of its probable introduction. I am thus particular because there has been some cavilling at the application of this title in the New-York nursery catalogues; and it has been also said that the name belonged to another fruit, and in support of the latter position, a misnomer never adopted here has been advanced for the real one, and by an erroneous statement at the outset that the horticulturists of this vicinity called this fruit the *Virgouleuse*, a miraculous misapplication has been made out where none existed.

In support of the correctness of adopting the title of *Virgalieu*, which long custom had established and by which it was alone known to the inhabitants of this state and adjoining districts of other states, numerous instances may be cited of fruits originally introduced into England and other countries under erroneous titles and long cultivated by those names, where it has been deemed a matter of necessity to retain them, and they have been consequently adopted by their most intelligent writers on horticulture. A very striking instance of this kind is that of the *Jargonelle* pear, (so called in England) which is the *Epargne*, or *Grosse cuisse madame* of France, the error in regard to which has been recorded for more than an age in English works without any attempt to rectify it, from the circumstance that

usage had too firmly established it, and this erroneous title is consequently continued in the Pomological Magazine and every other English author, although there has existed in England during the whole period a French pear to which it was well known this title had been originally applied in its native country, and by which alone it was there recognised. But in the present case even the danger of confusion does not exist, because the title adopted *had never been applied to any other variety*, and in publications emanating from myself all the other most important synonymes were invariably subjoined to the one referred to.

It is stated in Fessenden's American Gardener, that at Boston this pear was till lately the pride of their gardens, but that causes unknown have for ten successive years blighted its fruit; yet he advises the continued culture of it, because they have seen the peach, after fifteen years of failure, resume its wonted fertility and vigour.

GRAY DOYENNÉ. POM. MAG. PR. CAT.

*Doyenné gris.* Roz. O. Duh. For. Pr. cat. 25 ed.

*Doyenné roux.* N. Duh.

*Le beurré,*

*Beurré doyenné roux,* } of some French collections.

*Red doyenné,* of some English catalogues.

*Late Virgalieu,* of some American collections.

*Doyenné d'automne,* of some European collections.

*Doyenné galeux.* Nos. cat. and some American catalogues?

The following description is from the Pomological Magazine, published in London.

“ This variety is often confounded with the White Doyenné already described. The flowers, wood, and leaves are almost the same as those of that variety; the fruit not so large as that, but of a similar form; skin covered with a bright cinnamon russet, and occasionally in high ripened specimens, red next the sun; flesh scarcely so white as that of the preceding sort, rich, melting, and sugary.

“ We think that this is scarcely so good as the White Doy-

enné when that variety is taken at its best ; but its period of perfection is so short, that this, which will keep much longer and also possesses much excellence of flavour, may perhaps be considered the most useful. It is a very great bearer grafted on the quince, and as it is very handsome and ripens immediately after the white variety, no collection should be without it."

I now add the description given in Duhamel :

" This fruit is large, of a form slightly ovate, being rather more narrow at the end next the stalk ; it is usually three inches in height and two inches and four lines in breadth, but they occasionally find some which are one fourth larger every way ; the stem is an inch long and inserted even with the surface of the fruit, and generally in a somewhat lateral direction ; the skin is green, with abundance of broad gray spots, but acquires a dull red hue on the sun side ; the flesh is very melting, sweet, combined with a partial degree of acidity, and extremely agreeable. The seeds are dark brown, and the fruit, which is one of the best kinds, ripens in the course of the month of September."

The Pomological Magazine places the *Doyenné roux* of the French and the Red Doyenné of the English catalogues as synonymes, which by previous authors had been considered distinct. Having long cultivated this variety, I can state from experience that the fruit is almost invariably of fair form and good size, being full as large on the average as the one previously described. The advantage of its keeping so much longer renders this far preferable for a market fruit, and some of the farmers of this vicinity preserve the pears until late in November and even December, when they are of most beautiful appearance and command an exceedingly high price. Wherever the culture of the St. Michael is discontinued, this should be the fruit to take its place, which it is so well calculated to fill.

It is remarked by French writers that the different varieties of Beurré pears should be gathered from the tree before maturity and ripened in the house, which is the course generally pursued in this vicinity.

## BEURRÉ BLANC. DUH. PR. CAT.

Duhamel describes this as a variety distinct from the White Doyenné, although under that head he quotes the same title as a synonyme frequently applied to that variety. The Pomological Magazine does not quote Duhamel for this as a synonyme, and therefore leaves it to be inferred that it is distinct.

In the new Duhamel this fruit is described as bearing a perfect resemblance in size and form to the *Beurre gris*, or *Gray Doyenné* last described, and only differing in point of colour, the skin being yellowish white on the shade side and washed with very light red next the sun. With regard to the taste, it is the same as that of the preceding; but sometimes not quite equal in flavour. This fruit ripens during the month of September.

I have had it under culture for some years and find the trees thrifty and productive, but have not yet sufficiently compared the fruit with the two preceding varieties to decide upon any differences from my own experience.

## BEZI DE MONTIGNY. PR. CAT. ROZ. DUH. FOR.

*Trouvé de Montigny.*

This pear in its form bears much resemblance to the White Doyenné, but it is usually rather longer, being thirty-four to thirty-six lines in height and twenty-six to twenty-seven lines in its greatest diameter. The eye is situated nearly even with the surface of the fruit, and the stem, which is nine or ten lines in length, rises somewhat laterally from a small cavity with rounded edges; the skin is very smooth and even, of a light green hue, which at the period of maturity becomes a lemon colour, and is dotted over with gray specks which are small and numerous; the flesh is melting, with abundance of musky juice, and quite agreeable; the seeds are dark brown, and the fruit ripens at the end of September or early in October.

## FRANGIPANE. PR. CAT. ROZ. COXE.

*Franchipane.* Duh. Pr. cat. 25 ed.

This pear is of very regular form, measuring thirty to thirty-three lines in height and twenty-two to twenty-five lines in its greatest diameter, with a stem always rather short, rarely exceeding six or eight lines in length, and much larger at the extremity where it unites to the tree. The skin is a lemon colour on the shade side, but red next the sun, and scattered almost entirely over with greyish specks; the flesh is half-melting, of a rich and agreeable flavour, accompanied by a little sharpness; the fruit attains to maturity in September, and its title originated from a real or imaginary resemblance in the taste to the kind of French pastry called Franchipane.

## BROWN BEURRÉ. PR. CAT. MIL. FOR. POM. MAG. COXE.

*Beurré.* Roz. Duh.*Beurré gris, or grise,**Beurré doré,**Beurré rouge,**Golden Beurré.* For. and others.*True golden Beurré.* For.*Red butter,**Gray butter,**Green butter,**Amboise, or L'amboise,**Isambert, of Normandy,**Beurré vert,**Grey Beurré.* Fessenden's Amer. Gard.

} of all authors from Quintinye down.

} Evel. Mil. and others.

} Quin. syn. Evel. syn. Roz. syn.

} Duh. syn.

This is one of the choicest fruits our gardens can boast, and it has been justly remarked, that there can scarcely be found any pear of autumn or winter that is superior to it. In England, however, it is not sufficiently hardy to bear as a standard, and they are under the consequent necessity of training it as a wall-fruit. Its period of ripening is about the end of September, and it will not keep very long.

In Fessenden's American Gardener it is remarked, that this

“is in Boston the prince of pears, but of no value in the country unless on walls, or in gardens sheltered by walls and hills.”

From these considerations it would appear preferable, that the trees be low set, in order that they may be trained accordingly. The growth of the tree is slow, straggling, and irregular, and when young it is difficult on this account to be trained into an erect and well formed standard, from which cause it arises that trees of this variety and of the Gansels Bergamot, which grows in a similar manner, when sent from the nurseries, have so ill shapen and indifferent an appearance.

The Brown, Red and Golden Beurrés, which have been described by numerous authors as distinct, and the Beurré gris doré, and rouge, which have been separately applied as distinct titles, are identically the same fruit; and the Pomological Magazine follows the correct course long since adopted by the intelligent French writers, of uniting them all under one head.

The Pomological Magazine, however, pays a high compliment to Duhamel for making known these facts of the several titles being synonymous, when by referring to De la Quintinye, it will be seen they were already promulgated ere Duhamel was in existence, and had been repeated by Evelyn in 1693.

It can readily be judged how much this measure of proper arrangement was called for in England, as adopted in the Magazine referred to, when we see that even in the seventh edition of Forsyth, which purports to be and really is greatly improved upon the previous editions, this pear is described under no less than four distinct heads, the descriptions all varying from each other.

The following description given in the magazine referred to, being very precise, I have extracted it:

“Wood, moderately strong, short jointed, flexuose, very apt to become cankered; but if healthy, of a bright reddish chesnut colour, dotted with pale brown: leaves rather large, ovate-oblong, tapering to the point, folded together, irregularly and obscurely toothed; petioles nearly an inch long; stipules often as long as the petiole; flowers, opening early, middle sized;

petals, obovate, tapering into the claw, very little tinged with red; fruit, variable in shape, size, and colour, generally large, obovate, tapering to the stalk, which is usually from half an inch to an inch long, thick and fleshy at its union with the spur, and thickening obliquely into the fruit; eye, somewhat open, placed in a shallow depression; skin, soft, but not smooth, of a greenish golden yellow, appearing through a thin covering of russet; on the sunny side sometimes reddish brown: flesh, white, greenish next the skin, with some greenish veins through it, melting, buttery, juicy, rich, and excellent, but sometimes rather gritty."

BEURRE D'AREMBERG. PR. CAT. LOND. HORT. TRANS.  
POM. MAG.

*Duc d'Arenberg*, of some collections and gardens.

This very excellent variety was introduced into our country, from Flanders, about eight years since, and has become pretty widely disseminated throughout the middle and eastern states of the Union. The Gloux Morceau, which was sent to England from Flanders at the same time with this, has been cultivated in several English nurseries and private collections for this kind, and in some instances the error originated there has been extended to this country by trees sent from them. The Gloux Morceau, although of great excellence, is rather inferior in quality to this.

I extract the following description from the Pomological Magazine:

"This pear is truly characterised in the Horticultural Transactions as deserving 'to be placed at the head of all the pears in cultivation.' We certainly do not know any variety which can upon the whole be said to equal it; for its flavour is not only excellent, and its flesh tender and juicy, but it is hardy, a great bearer, and will keep till March. It is usually cultivated as a dwarf, being grafted on quince, and trained against

an east or west wall, but it succeeds perfectly well as an open standard.

“The Colmar Deschamp, said to be the same as this, is not quoted as a synonyme, because it is doubtful whether it be not a distinct kind. Wood, deep yellowish brown, sprinkled with gray spots; leaves, middle sized, ovate oblong, a little waved, nearly entire on the old wood, slightly serrated towards the extremity of the young shoots, of a rich dark green colour; fruit, turbinate, on an average three and a half inches long and two and three fourths wide at the broadest part, the stalk measuring one inch in length; there is a contraction towards the setting on of the stalk; skin, a delicate pale green, very slightly dotted with russet, which becomes a deeper yellow when ripe; flesh, whitish, firm, very juicy, perfectly melting, without any grittiness, and of a very extraordinary rich, sweet, high flavoured quality.”

BEURRE DIEL. VAN MONS. PR. CAT. LOND. HORT. CAT.  
POM. MAG.

*Diel's Butterbine.*

This very large and excellent fruit was introduced to this country from the Netherlands about the same time that it was sent to England. The following descriptive remarks are from the Pomological Magazine, which contains a very admirable figure of the fruit.

“This noble pear was raised by Dr. Van Mons, at Louvain, and by him named in honour of Dr. A. F. A. Diel, one of the most distinguished of the German pomologists. Its great merit, independent of its excellence, is its fertility, both when trained on a wall and as a standard. Its period of maturity is the end of November, and it keeps well till the beginning of January. It is of the first rank among dessert pears. The tree is a free grower and acquires considerable size.

“The wood is long, strong, flexuose, olive green, with a few scattered oval spots of an ash colour; at the ends covered



with down; when old becoming light gray; leaves large, either roundish or broadly cordate, smooth; fruit about the size and figure of the Summer Bonchretien, without the protuberances of that variety; it is much swollen a little above the middle, going off to the eye either abruptly or gradually, and tapering straight to the stalk without any contraction of figure; when in perfection it is three inches broad and four inches long; skin when the fruit is first gathered bright green, changing in a short time to a bright orange, with little trace of russet; and its dots upon fruit from standard trees are usually surrounded with red; eye close, in a deep cavity, surrounded by knobs, ribs or broad protuberances; stalk strong, woody, one and a half inches long, inserted in a deep funnel-shaped hole; flesh clear white, a little gritty towards the core, but otherwise perfectly tender and melting, juicy, with a delicious, rich, aromatic, saccharine flavour, without any perceptible mixture of acid; core very small, with narrow cells; seeds usually abortive."

EASTER BEURRÉ. POM. MAG. PR. CAT.

*Bergamotte de la Pentecôte,* } of French catalogues.  
*Bergamot pentecôte,* }  
*Beurré d'hyver de Bruxelles.* Taschenbuch.  
*Bezy Chaumontel très gros.* Lond. Hort. cat.  
*Doyenné d'hyver,* of some collections.  
*Beurré d'hyver, nouvelle espèce?*

This fine fruit, introduced of late years to our country, is thus remarked upon and described in the Pomological Magazine:

"Of all the very late keeping pears, this is decidedly the best. It has been recently introduced into England from the continent, but its origin there is not known. In many of the foreign collections it is confounded with the Bergamot de pâques or Easter Bergamot, a good but inferior variety, from which it is distinguishable, not only by its fruit, but also by its wood, which is reddish yellow, not green as that of the

Easter Bergamot. It is probable from some circumstances that the origin of this kind was Flanders.

“The pear of this name, described in the Hort. Transactions by M. Parmentier, is not here cited as a synonyme, because it is characterised as a crisp fruit, which this never is; for a similar reason the pear so called in Van Mons’ *Arbres Fruitiers*, is omitted, that writer, speaking of its musky flavour, a quality unknown in the subject of these remarks. It is a most profuse bearer grafted upon the quince.

“Wood reddish yellow, sprinkled with distinct whitish spots; leaves oblong, folded together; flowers early, very abundant, middle sized, petals oval, not imbricated; fruit large, roundish-oblong, broadest towards the eye, which is sunk in a moderately deep depression; stalk short, thick, sunk in a deep cavity; skin green, speckled with russet-brown—when ripe becoming yellowish; flesh whitish, inclining to yellow, perfectly buttery and melting, and extremely high flavoured.”

BEURRÉ RANCE. PR. CAT. VAN MONS. LOND. HORT. TRANS.  
POM. MAG. FOR.

*Beurré d’Ardepont du printems,*  
*Hardenpont du printems,*  
*Beurré épine,* } of various collections.

I quote the following description and remarks relating to this pear, from the Pomological Magazine :

“It is described by Dr. Van Mons as being the best of the late pears, keeping from December to May. This is perhaps to ascribe too high a character to the variety, which is however, undoubtedly of rare excellence, not only on account of its flavour, but also of the capability it possesses of keeping sound and in perfection till a late period of the spring. It was raised at Mons by the late M. Hardenpont, by whom a number of other good Flemish pears were obtained from seed some years ago. The tree is vigorous, and a good bearer after a few years; it has a straggling mode of growth, the shoots being in many cases pendulous.

“ Wood brownish yellow, sprinkled with roundish gray dots; leaves middle-sized, ovate, flat; stipules linear, about as long as the petioles, upon the young wood; flowers early, large, with imbricated petals; fruit middle-sized, oblong, tapering to the stalk, which is long and slender; skin deep green at all times even when most ripe; flesh green, melting, rather gritty, having a delicious rich flavour, with very little acid; the fruit shrivels in ripening.”

BEURRÉ ROMAIN. PR. CAT. N. Duh.

*Roman Beurré.*

This fruit is perfectly ovate, but its form contracts abruptly towards the stem, which is short, being only five or six lines in length. The height of this pear is three inches and six lines, and its diameter twenty-six lines. Both the eye and the stem are placed even with the outer surface of the fruit, that is, they are not placed within any cavity; the skin which is at first green, becomes altogether a light yellow during its ripening and interspersed with numerous grayish specks; the flesh is half-melting, sweet, perfumed, and very agreeable. The seeds are brown, and the fruit ripens at the end of September.

ANGLETERRE. PR. CAT. ROZ. DUH. COXE.

*Poire d'Angleterre.*

*Beurré d'Angleterre.* Ros. syn. Duh. syn. Pr. cat. 25 ed. *Angleterre, or English beurrée.* Coxe.

The form of this pear is exactly pyramidal; its height thirty-three to thirty-six lines and its breadth twenty-three to twenty-five, but there are occasionally some of larger and some of smaller dimensions; the skin is generally light green without any other particular shade, but sometimes it becomes a little yellowish at perfect maturity, and the sunny side acquires a reddish tint—in all cases it is dotted over with numerous grayish specks. The flesh is very melting and replete with

rich and pleasant juice. It ripens in September, and soon after becomes soft; the seeds are blackish brown, large and perfect. There is no variety more extensively cultivated at Paris and its environs than this, and during the month of September the markets are filled with the fruit. The tree is very productive and seldom fails to afford a crop; it is only propagated on the pear stock, as it does not succeed on the quince.

I perceive that Forsyth quotes this from Duhamel as a synonyme of the Brown Beurré, which is a great error, it being a very melting pear, and therefore the appellation of Beurré, in every case misapplied.

#### MOUTHWATER. PR. CAT.

*Verte longue.* Roz. Duh. Mil. For. Coxe.

*Mouille bouche.* Roz. syn. Duh. syn. Mil.

*Great Mouthwater,* }  
*Gros mouille bouche,* } Mil. For.

*Verte longue d'automne.*

*Mouille bouche d'automne,* }  
*Autumn mouthwater,* } Mil. syn.

*Long green.* Mil. and others.

*Muscat fleuré,* a synonyme quoted in Lond. Hort. cat.

This pear is most commonly of an exact pyramidal form; its height thirty-three lines and its greatest diameter twenty-six, tapering very much towards the stalk. Sometimes it assumes a turbinate form, of equal breadth as height, being twenty-eight or twenty-nine lines in each direction; the position of the eye is even with the outer edge of the fruit, and the stem is green and eight or nine lines in length; the skin is even at the period of maturity of an uniform shade of rather dark green, and is also perfectly smooth: in some cases, however, one may observe a grayish streak running lengthwise of the fruit. The flesh is rather firm, but melting, and of a pleasant flavour, with some sweetness and richness. The seeds are brown, and the fruit ripens at the end of September or early in October. The tree is thrifty, its foliage dark green, and it has altogether a very healthy appearance. Another

variety, totally different from this, is cultivated erroneously by the same name in some collections. Miller describes this pear also under two distinct heads, as quoted above, (see Mil. Gard. Dic. No. 30 and 36) and although he varies in the descriptions, and states that one is round and the other long, still I consider them as without doubt synonymous, for I find no distinction of the kind advanced in any French publication, and he has referred to no authority but in the one case. This error Forsyth copies from him.

STRIPED LONG GREEN. PR. CAT. COXE.

*Striped Dean.* Pr. cat. 25 ed.

*Culotte de Suisse.* Duh.

*Verte longue panachée, or Suisse.* Roz. Duh. Coxe.

*Verte longue, Striped, or Swiss.* For.

This is a very handsome fruit to the view, on account of the colour of its perfectly smooth skin, where the green is pleasantly variegated by long yellow stripes which extend from the summit to the base of the fruit, with some occasional light touches of red next the sun. It is thirty lines in height, and two inches in breadth, its form being a pretty exact pyramid. The flesh is melting, replete with sweet juice, which is musky and very agreeable. The seeds are brown, of oblong form, and very much pointed, and the fruit ripens at the end of September.

GREEN SUGAR. EVEL. MIL. PR. CAT. COXE.

*Sucré vert.* Roz. Duh. Mil. Coxe. | *Sugar green.* Evel.  
*Sucré verd.* Quin.

This fruit has often a turbinate form, being twenty-five or twenty-six lines in diameter, and of the same height: sometimes it is larger, and rather pyramidal in its shape, measuring thirty-three inches in height and twenty-eight or twenty-

nine in breadth. The position of the eye is nearly even with the fruit. The skin is smooth, light green, scattered over with very numerous small specks of a deeper shade of the same colour: but when at perfect maturity, the green changes to a yellowish hue. The flesh is partially melting, and sweet, with more or less richness, and is quite pleasant to the taste. The seeds are brown and oblong, and the fruit ripens at the end of October. The tree is of very thrifty and vigorous growth, extremely productive, and produces its fruit in clusters. It may be propagated on both pear and quince stocks.

## VINE, OR LADY'S. PR. CAT.

*Poire de Vigne.* Duh. Mil.  
*Vigne Demoiselle.* Roz.  
*Vigne,* }  
*Demoiselle,* } Quin. Duh. Mil.  
*Vine pear.* Mil. For.  
*Vine, or Damsel.* Evel.

The form of this pear is that of a top. It is two inches in height, and two lines less in its greatest diameter, with a stem from eighteen to twenty lines in length. The skin is rough to the touch, and of a russet-gray colour. The flesh is half-melting and rather rich, but soon becomes mealy, and then loses its flavour. The seeds are dark brown, large in proportion to the size of the fruit, which ripens in October.

## MARTIN-SEC. PR. CAT. ROZ. DUH. FOR. COXE.

*Dry Martin.*  
*Rousselet d'hiver,* }  
*Winter Rousselet,* } erroneously.

This fruit is two inches in diameter, and two inches and six or seven lines in height, but often of smaller size: it is also pyriform, terminating in a point at the stem, which varies greatly in its length, from eight or nine lines to eighteen. The eye is close set in a small cavity, bordered with furrows

and pretty distinct projections. The skin is of a russet hue or light hazel colour on the shade side, and bright red next the sun; and is scattered over with small white specks which are very apparent upon the red part of the fruit. The flesh is breaking, occasionally somewhat gritty, in general dry, and possessing little juice. The flavour is sweet, partially perfumed, and quite pleasant. It is excellent when cooked, and then becomes of a red colour, and is one of the best kinds to be stewed or preserved. The seeds are dark brown, moderately large, and long. The fruit ripens in November, December, and January, and sometimes becomes mellow pretty speedily. The tree is very productive, and can be grafted on either pear or quince. De la Quintinye and Evelyn designate two varieties: one by the title of Burgundy Dry Martin; and the other as the Dry Martin of Champagne; the latter being the best. Miller also speaks of these two varieties. Rozier remarks, that the fruit, which is of medium size, bears some resemblance to the Rousselet, but is less round at the head. It is doubtless from such similarity that this has been by some called the Winter Rousselet, as Miller intimates.

SUMMER BONCHRETIEN. PR. CAT. POM. MAG. MIL. FOR.

*Bon Chretien d'été.* Roz. Duh. Mil.

*Gracioli.* Roz. Duh.

*Gros Bon Chretien.*

*Gracioli d'été.*

*Boncretien.* Quin. Evel. Mil.

*Die Sommer Christbirne,*

*Die gute Christbirne,*

*Sommer gute Christbirne grosse,*

*Musk Summer Bon Chretien.* Coxe.

*Large Sugar,*

*Jargonelle,*

} of various German authors.

} of some parts of New-Jersey, &c.

The following description I extract from the Pomological Magazine :

“ A valuable, well known autumn pear, the origin of which is lost in the darkness of antiquity. It has been long culti-

vated all over Europe for the sake of the size and the delicious flavour of its fruit. By some pomologists it is supposed to be the *Regalia* of Valerius Cordus; the *Piri di Gacemella* of Agostino Gallo, and the *Domestica Pentagonum perlegans*, and *Pugillarium Bollense*, of John Bauhin. If these conjectures be correct, its origin must be dated as far back, at least, as the beginning of the sixteenth century, and probably much higher. It is quite certain that it has found a place in every work of consequence for the last one hundred and fifty years. Upon the continent it is known by a great number of different names. In Italy it is called *Gracioli*, and *Gratiola di Roma*; in Holland, *Zomar Safraan*, *Apotheker Peer*, *Kanneelpeer*, *Sucher Kanijpeer*, *Kanjerweel*, *Kruidkanjerweel*, *Marsepeinpeer*, and *Schager Magd*; in some parts of Germany, *Malvasierbirne*, and *Strasburgerbirne*; in Wurtemberg and Anspach, it has the name of *Zuckerbirne*; in Thuringia, of *Zucheradenbirne*; and finally, in Vienna, it is known by the name of *Plutzerbirne*, from its resemblance in form to a wine-flask.

“It keeps a few days only, and in a week or ten days after being gathered it begins to rot at the core. Wood, long, flexuose or zigzag, smooth, with prominent buds, forming a drooping tree like the Jargonelle (Epargne.) Leaves, roundish, with a point, smooth, flat, slightly and regularly serrated; when young, very thin, and pale green on both sides, by which it is readily distinguished from the Jargonelle, (Epargne) in which they are at that time of a thick cottony texture.

“Flowers, the largest among pears. Fruit, produced upon the extremities of young branches, which must be borne in mind in pruning the tree; varying from three and a half to four and a half inches in length, and from two and a half to three inches in breadth across the widest part, exceedingly knobby and irregular in outline, particularly about the eye, quite blunt at the base: skin, when fully ripe, of a pale lemon colour, very slightly tinged with red on the sunny side, and covered all over pretty regularly with small green dots; eye, prominent, small; flesh, yellowish, breaking, firm, juicy, very sweet and excellent; core, very small, placed near the eye; seeds, all abortive.”



In referring to Duhamel's description, I see nothing to add to the above, except that the stem is generally from twenty to twenty-four lines in length, and is frequently inserted somewhat laterally in the fruit: the skin is very smooth; the flesh is *melting*, but somewhat breaking, and *very* juicy.

So far as my own experience goes, and I have had bearing trees around me from boyhood, this is one of the least productive varieties cultivated among us, and without particular attention, the fruit is mostly knotty and of small size; and Fessenden remarks, that it is scarcely possible to raise it in the country around Boston, on account of its being subject to spots and cracks. I have noticed, however, that when the branches of large trees of this sort are sawed off, so as to force out new thrifty shoots, the crops are far more abundant as well as of large size and excellent quality. A tree thus treated stands in the garden of Gardiner Greene, Esq. of Boston, to which the pomologists of that city can direct their attention.

It is mentioned in the Pomological Magazine, that it is doubtful whether the second variety mentioned in the German publications exists in England. I have possessed it in my collection for many years, where it has repeatedly produced fruit, and I will now proceed to describe it.

#### MUSK SUMMER BONCHRETIEN. PR. CAT.

*Bon Chretien d'été, musqué.* Roz. Duh.

*Bon Chretien musqué.*

*Bon Chretien d'été, or Summer Bon Chretien.* Coxe.

This fruit is thirty-three lines in height, and twenty-seven in diameter, and generally approaches a pyramidal form: it often assumes a shape more or less irregular: sometimes it is swollen with protuberances and ridges, and at others it is only partially angular near the head. The stem is fifteen lines in length, and inserted within a cavity surrounded by ridges or projections. The skin is smooth and yellow, with a slight tint of red next the sun. The flesh is white, speckled, with

greenish points, and is breaking, rather sweet, and highly musky. The seeds are small and brown, and the fruit ripens at the end of August, or early in September. It is one of the best pears of that season, but is subject to split and crack before it attains to maturity. The tree does not succeed by ingrafting on the quince, and is delicate when ingrafted on the pear. Mr. Coxe, in his work on fruit trees, has transposed the titles of this and the preceding variety.

MANSUETTE. PR. CAT. O. DUH.

*Solitaire.* N. Duh. O. Duh. syn.  
*Mansuette solitaire.* Roz. Bon Jard.  
*Solitary Mansuette.* Auth.

The form of this pear has but little regularity, approximating in a great degree to that of the Winter Bonchretien, (*Bon Chrétien d'hiver*) but with fewer projections and undulations. Its height is three inches five lines, and its diameter two inches seven lines, with a stem twelve or fourteen lines in length, which commonly rises obliquely, and has at its junction a swelling or protuberance, and some compressed furrows. The skin is green, speckled with brown, and sometimes entirely of the latter colour on the shade side; the part next the sun becomes a little yellowish, and even acquires a slight tint of red at the period at which the fruit attains to maturity. The flesh is white, half melting, quite juicy, accompanied by a little sharpness of flavour. The seeds are small, broad, and light brown. The fruit ripens about the beginning of September, and soon becomes soft. The tree can be grafted more advantageously on the quince than on the pear.

MARTIN SIRE. N. DUH.

This is a very different fruit from the one described in Duhamel as the *Ronville* or *Martin Sire*, of which I shall next give a description. It is a very handsome pear, whose

form would be almost ovate if it was not partially contracted towards the peduncle, and if the eye was not inserted within a pretty deep cavity, surrounded by very projecting swellings or protuberances. Its height is four inches less by three lines, and its greatest diameter taken at the medium of its height, is three inches and two lines; the stem, usually inserted rather laterally, is nearly two inches in length, and the skin is almost wholly of a yellowish green hue, attaining only a slight russet tint next the sun. The flesh is firm, rather dry, sweet, and quite agreeable, although not high flavoured. The seeds are light brown and well perfected, and the fruit ripens in November or December. In the *New Duhamel* it is announced that this fruit was presented to the author by M. Hervy, director of the gardens of the Luxembourg. I am not aware whether this or the succeeding variety is that which I have in my collection under the name of *Martin Sire*, but will soon be enabled, by critical examination, to decide the point. And as I have trees obtained from various sources under the same name, it is more than probable they may include both the varieties.

#### RONVILLE. N. DUH.

*Martin sire, or Ronville.* Roz. ? O. Duh. ? Mil. ? For. .

*Ronville, or Martin sire.* Quin. ? Evel. ?

*Martin sire.* Pr. cat. ?

*Lord Martin pear.* Mil. syn. ?

*Hocrenaille.* Mil. syn. ? Dic. d'Agric. syn.

*Poire de Bunville.* Dic. d'Agric. syn.

This pear is very oblong, being usually three inches and two to four lines, and sometimes even near four inches in height, and from twenty-five to twenty-seven lines in its greatest diameter. The stem is enlarged at the point of junction with the fruit, and from ten to twelve lines in length. The skin, which is at first light green, becomes a little yellow at maturity, and is entirely dotted over with a great number of small grayish specks. The flesh is firm, somewhat breaking, of a pleasant flavour, partially sweet, and sometimes gritty around the seeds, which are brown and well perfected. Duhamel himself re-

marked, that there were commonly but four cells in this pear; others, however, have observed five, but not a greater number. As is the case with a great many other varieties, one of the two seeds which are in each cell is almost invariably abortive. This fruit ripens at the end of October or early in November. I have quoted the Ronville, or Martin-sire of Quintinye and Evelyn, with an expression of doubt, because they mention theirs as ripening in January. It appears, by referring back to Rozier, that although he and the New Duhamel doubtless refer to the same fruit, there exists some variation between their respective descriptions. Miller's description likewise varies somewhat from the preceding one.

#### BEAUTY OF AUTUMN. PR. CAT.

*Bellissime d'automne,* } Roz. Duh. Pr. cat. 25 ed.  
*Vermillon,*  
*Suprême.*  
*Petit certeau.*

This pear is much elongated, and not of very regular form; it is rounded, and in general raised by swellings or irregular projections, and is three inches and a half in height and two inches in diameter at the widest part. The stem is fifteen to eighteen lines in length, and it has commonly one or two projecting ridges around it. The skin is yellowish on the shaded side, and a fine red next the sun, entirely dotted over with small fawn-coloured specks. The flesh is white, half melting, occasionally somewhat gritty, with a pleasant and rather high flavour, which is very agreeable. The fruit attains to maturity early in September, and readily becomes mellow. The tree is vigorous, and may be propagated on either pear or quince. I perceive that in the London Horticultural Society's catalogue, the Vermillon d'été is ranged as a synonyme of this variety, but I follow the New Duhamel in keeping them distinct, in which other French authors coincide.

## FINE GOLD OF SEPTEMBER. PR. CAT.

*Fin or de Septembre.* Roz. Duh. Pr. cat. 25 ed.

*Fin or d'Orleans.* Quin.? Evel.? and of many French collec.

This pear is of very regular form, two inches nine lines in height, and two inches in diameter at the most swollen part, which is towards the head, at about one third of its height: the stem is very long, often exceeding two inches: the skin is altogether of a light green hue, scattered over with small reddish specks on the side next the sun. The flesh is half melting, with a small degree of acidity, and quite pleasant. The fruit ripens at the beginning of September.

## CASSANTE DE BREST. PR. CAT. N. DUH.

*Brest melting.* Pr. cat. 25 ed.

*Inconnue Chenau.* Quin. Roz. Duh.

*Fondante de Brest.* Roz. syn. Duh. syn.

*Unknown Chenau.* Evel.

*Chenau.*

*Breaking pear of Brest.* Auth.

*Persick pear.*

The form of this fruit is precisely the same as the preceding; it is only a little smaller, being but two inches six lines in height, and twenty-two lines in breadth, with a stem proportionate in its length, say from twelve to eighteen lines. It is in the consistence and flavour of the fruit that we find differences sufficient to establish its distinct character. The skin is white, approaching a very light green, dotted over with numberless greenish specks, and lightly tinged with dull red next the sun. The flesh is rather firm, half breaking, of a sweet and moderately rich flavour. The seeds are blackish brown, and the fruit ripens at the end of August or early in September.

## ADMIRAL. PR. CAT.

*Poir d'Amiral.* N. Duh. Pr. cat. 25 ed.

The Admiral pear is of exact pyramidal form, and very round near the base, with a height of three inches to three inches and a half, and a breadth of from twenty-eight to thirty lines. The skin is even and regular, of a light green hue, dotted over with numerous grayish specks, and a little touched with russet next the sun. The flesh is moderately firm, readily dissolving in the mouth, of a sweet and agreeable flavour, and soon becomes soft. The seeds are brown and large when perfectly developed, the major part being often abortive. The fruit ripens at the end of September. De la Quintinye and Evelyn mention a pear called Portugal Summer, Prince pear, or Admiral, ripening in July; we can therefore scarcely suppose them to refer to this.

## ST. LEZAIN. PR. CAT. N. DUH.

*St. Lezin.* Pr. cat. 25 ed. Evel. *Poit. et Turp.* For. *Monsieur le Curé.*

The merit of this fruit consists in its size, for this beautiful pear is in respect to taste but an indifferent variety; it is often four inches six lines and even more in height, and three inches two or three lines in its greatest diameter, which is at about one third its height; the part next the stalk gradually diminishing in size. The stem which is sixteen to eighteen lines in length, emerges from a small cavity, one side of which is often raised by a singular protuberance; the eye at the opposite extremity is situated even with the outer edge of the fruit. The skin which is at first green over every part, becomes a little yellow in ripening, and is dotted over with small grayish points, and sometimes acquires a very slight tint of red next to the sun; the flesh is rather firm and does not possess a great deal of flavour, but has a partial acidity in its taste. The seeds are very oblong and almost black, and the fruit ripens at the end of September or early in October.

## CALEBASH. PR. CAT.

*Calebasse.* N. Duh.

The form of this pear has caused it to receive the title it bears; its height is three inches and a half, and its greatest breadth twenty-four to twenty-five lines; the eye is even with the fruit and indeed slightly projecting, surrounded with small swellings which extend a short distance over the fruit, thereby rendering its surface irregular and not perfectly round; the stem is of a dark red colour and twenty lines in length; the skin is yellow, dotted over with numerous russet specks, collected together in large groups in different parts of the fruit; the flesh is white, half-breaking, sweet, and of very agreeable perfumed flavour. The seeds are brown and well matured, but small in proportion to the size of the fruit, which becomes ripe at the end of September. There is also a *Calebasse Bosc* originated by Van Mons.

## JALOUSIE. PR. CAT. ROZ. DUH.

*Jealousy.*

This fruit is of turbinate form, being swollen next the eye and diminishing towards the stem; its height is two inches and a half to three inches, and its diameter thirty-two to thirty-four lines, with a stem fifteen to eighteen lines in length, which is yellowish and commonly somewhat swollen at the part where it connects with the fruit. The skin is fawn colour, but not of a dark shade, and is scattered entirely over with specks of a still lighter hue; the flesh is white, melting, sweet, perfumed, and very pleasant; the seeds are brown and rather oblong, and the fruit matures at the end of September or in the course of the month of October. The tree can only be grafted on the pear stock; upon the quince it languishes and perishes in a few years.

## RED BERGAMOT. PR. CAT.

*Bergamotte rouge.* Roz. Duh.

This pear is round, being near two inches in height and twenty-four to twenty-five lines in diameter, but diminishing in some cases next the stem, and becoming elongated until it attains a length of twenty-seven or twenty-eight lines, when it assumes the shape of a top; the peduncle is large and only six to nine lines in length, and frequently inserted within a small cavity; the skin is of a yellowish fawn colour, a little rough to the touch, and the part next the sun acquires a tint of dull red; the flesh is rather breaking, and of a rich and rather perfumed flavour; the seeds are pretty dark brown, and the fruit ripens at the end of October or in the month of November.

In the New Duhamel it is remarked, that there appears to have been another variety confounded with this in the first edition of that work, which is therein stated to ripen about the middle of September, and that it is called in some nurseries *Crasanne d'été*. I am not able at present to say whether the present one and the variety described under the same name, by Mr. Coxe, are synonymous; but as I have both in my collection, I shall soon be enabled to determine that point.

## SUMMER BERGAMOT. PR. CAT. EVEL. MIL. FOR.

*Bergamotte d'été.* Quin. Roz. Duh. Mil.*Milan de la Beuvrière.* Quin. Evel. Roz. Duh., both editions.  
*Milan*, and *Milan blanc*.*Hamden's Bergamot* Mil syn.*Bergamotte d'Angleterre,* }  
*Bergamotte de Hampden,* } N. Duh.

This pear is of turbinate form; its height is two inches and ten lines, and its diameter two inches and a half, with a large stem six lines in length, which is placed at the bottom of a small cavity; the eye at the opposite extremity is also in a ca-



vity, which is surrounded by swellings or projections. The skin is rough to the touch, of a lively green hue, scattered over with fawn coloured specks, and sometimes washed with a russet tint next to the sun ; the flesh is almost melting, not very rich, slightly acid and pretty pleasant to the taste—it is apt to become stringy when the fruit is not gathered rather green. The seeds are small and often abortive, and the fruit is at maturity early in September ; the trees may be propagated with equal facility on either the pear or the quince.

In the New Duhamel, the Bergamotte d'Angleterre, or B. de Hamden is described as a variety distinct from the Bergamotte d'Ete, or Summer Bergamot ; but as there exist good reasons to think them synonymous, I have united them under the same head. The pear called Early Summer Bergamot, in Mr. Coxe's work, appears to be quite a different fruit from this.

#### EARLY FRENCH BERGAMOT. AUTH.

*Bergamotte précoce.* DUH.

This fruit is about two inches in diameter, and rather less in its height ; it is very much flattened at the head, where the eye is inserted within a deep cavity ; the skin is dark green speckled with small brownish dots, and becomes yellow at maturity ; the flesh is melting, of a sweet and agreeably perfumed flavour ; it has however this objection to its value, that it very soon becomes soft. The tree is of vigorous growth, and the fruit ripens early in August ; it is much cultivated in the southern departments of France, but is rare at Paris and its vicinity. I have given to this pear the discriminating appellation of French, to distinguish it from another variety which I shall now proceed to notice.

#### EARLY BERGAMOT. POM. MAG.

The pear for which the above title has been adopted by the conductors of the Pomological Magazine, they state was trans-

mitted to the London Horticultural Society by M. Thouin, of Paris, under the title of *De Huchet*, which it appears by their statement does not properly belong to it. The following remarks I copy from the same work.

“ It is clear that this pear is unlike any kind cultivated in this country, (England) ; about the period when it ripens we have none that are half as good. It is a most excellent variety of its season, and well worth growing. It ripens in the end of August and beginning of September, and bears most abundantly as an open standard.

“ Wood strong, yellowish green on the shade side, chesnut coloured next the sun, sprinkled with whitish spots ; leaves moderately large, broadly ovate, tapering to the point, with sharp serratures, scarcely downy on either side ; petioles about an inch long, stipules long and clear ; flowers very large, with roundish petals ; fruit middle-sized, roundish, flattened, depressed at the eye, towards which end of the fruit it is slightly angular ; stalk about an inch and a quarter long, moderately thick, inserted in a shallow cavity ; skin green, with a tinge of yellow when fit for use, with a few faint streaks of brownish red on the sunny side ; flesh yellowish white, very juicy, a little crisp and gritty, but very rich and sugary.

#### FRENCH AUTUMN BERGAMOT. PR. CAT.

*Bergamotte d'automne.* Roz. Duh.  
*Autumn Bergamot.*

This pear is of a very depressed turbinate form, being thirty-three to thirty-six lines in diameter, and twenty-seven to twenty-nine lines in height—in some cases however, it approaches a pyramidal shape, its diameter being then about the same as its height ; the stem is short, being but six lines in length, inserted in a slight cavity ; the eye is exactly even with the extremity of the fruit ; the skin is smooth, light green, acquiring a little yellow at perfect maturity, and assuming sometimes next the sun a slight tint of brownish red—it is besides

more or less speckled all over with small grayish dots ; the flesh is half-breaking, dissolving pretty readily in the mouth, and abounds with cool juice, which is sweet and partially perfumed ; the fruit when well ripened has an odour more regaling to the smell than to the taste ; the seeds are brown and oblong, and the fruit matures in October. This tree succeeds as well when grafted on the quince as on the pear ; some writers assert that the fruit produced on the former is superior, while others contend that there is no essential difference resulting from this course.

De la Quintinye makes the remark that there existed no difference between the Autumn and Summer Bergamot pears of his day, except what was comprised in the colour only, but that the difference in that respect was a real one. He states that one of these was usually called the Bergamot, or Common Bergamot, and also the Poire de la Hilière, or de Recous.

#### ENGLISH AUTUMN BERGAMOT. PR. CAT.

*Autumn Bergamot.* Pom. mag. For. Pr. cat. 25 ed.

*Autumn, or English Bergamot.* Mil. Switz.

*York Bergamot.*

*Common Bergamot.*

*Ruddy English Bergamot.* Evel. ?

*Heere pear.*

The pear generally cultivated in this country, as well as in England, under the name of Autumn Bergamot, differs from the Bergamotte d'automne of the French, although Miller, Forsyth, and various other writers put them down as synonymous. I copy the following remarks from the London Pomological Magazine.

“ The Bergamotte d'automne has not yet fruited in the garden of the Horticultural Society ; there are in it, however, several trees from various French authorities which perfectly agree with each other in their wood and foliage, and so far also with the description of Duhamel, but they are very different in these respects from the sort here treated of—about whose real origin nothing is known. If we are to believe Switzer, it was

brought over by Julius Cæsar and formed part of 'the furniture' of the gardens of Alcinous. According to Manger, it is of the highest antiquity, and was without doubt in former times the only one to which they gave the name, which is also now applied to other similar pears. This name, he says, is not derived from Bergamo in Italy, as many have believed, but from the Turkish words *beg* or *bey*, a prince, and *armoud*, a pear. He also shows, that this princely pear was formerly written not *Bergamotte*, but *Begarmoud*, by referring to Groen's *Niederlandischen Gartner*. As its name is Turkish, he infers that this sort must have come from Turkey, and consequently originated in a warmer climate. With us (in England) this pear ripens remarkably well on standards as far north as Yorkshire, and is in eating in October, decaying soon after; but both the old and young wood of the *Bergamotte d'automne* of the French, canker very much in this soil and climate.

“ The wood is yellowish brown, not much spotted; leaves middle-sized, oval, wavy, generally entire; stipules long, linear; the leaves of the fruit spurs ovate, slightly cordate, on long and slender petioles; flowers middle-sized; petals roundish, ovate, overlapping each other; fruit small, approaching the middle size, depressed, globular, hollowed at the eye and stalk—the latter is short and thick; eye open, in a regularly formed shallow depression; skin a little rough with russet, reddish next the sun fading into brownish green; flesh whitish, a little gritty next the core, very juicy, sugary, and rich.”

I may here add, that the trees of this kind which I have in my collection are remarkable for their vigour and thriftiness of growth, in which points few varieties equal this, and the existence of which in so remarkable a degree in this *very aged variety*, serves for another proof against the fallacious doctrine of exhaustion.

The description given by Mr. Coxe of the Autumn Bergamot, seems rather to refer to the French variety, as he states that the tree is not very vigorous, and in fact his descriptions of French pears generally follow those given by Rozier.

## HOLLAND BERGAMOT. PR. CAT. FOR. COXE.

*Bergamotte de Hollande,* } Roz. Duh. Mil.  
*Bergamotte d'Alencon,* }  
*Amoselle.* Duh. syn. Mil.  
*Lord Cheney's.*

This is a very beautiful fruit. It is remarked by the authors of the New Duhamel, that all those which they had particularly noticed were of turbinate form, with an irregular surface raised here and there by slight projections, and that they measured three inches and three lines in height, by three inches and one line at the greatest diameter. The eye was situated in a wide depression, the edges of which were rather even, or presented some very trivial inequalities. The stem was large, two inches long : the skin wholly a light green, interspersed by numerous grayish specks, and at maturity attaining a pale yellow hue : the flesh, rather firm, half breaking, and abounding in pleasant juice, of considerable flavour : the seeds were brown, and somewhat protuberant, and the axis of the fruit in the centre of the cells was hollow. This fruit begins ripening in February, and may be kept till June. It appears subject to vary in its shape ; for in the first edition of Duhamel it is described and figured of an almost globular form, rather less in height than in breadth, and measuring three inches in diameter, by two inches nine lines in height. This variety is excellent, when cooked or made into composts. The tree is vigorous, and may be ingrafted on both pear and quince. Forsyth mentions this as a synonyme of the Autumn Bergamot, cultivated in England, and of the Bergamotte d'automne of Duhamel, which are themselves two different fruits : this circumstance throws doubt on the matter altogether. The Pomological Magazine, on the contrary, does not quote this as a synonyme of the English Autumn Bergamot, and it is therefore most probably distinct.

## SWISS BERGAMOT. PR. CAT. MIL. FOR.

*Bergamotte Suisse.* Quin. Rbz, Duh. Mil. Pr. cat. 25 ed.  
*Bergamotte rayée.*  
*Suisse, or Striped Bergamot.* Evel.

This pear is twenty-eight lines in height, and twenty-seven in diameter. Its form is turbinate next the stem, which is from six to twelve lines in length, and inserted in a very small cavity, and sometimes in the centre of a flat space. The skin is smooth, striped with green and yellow, and on the sunny side acquires a slight tint of red, which is much more apparent upon the yellow stripes than on the green ones. The flesh is melting, sweet, and replete with juice, especially when the fruit is not ripened on the tree. The seeds are light brown, well matured, and terminate by a long point, and the fruit ripens in October. The tree succeeds equally well, grafted either on the pear or the quince. It is quite productive, but not partial to a very hot situation.

## GANSEL'S BERGAMOT. PR. CAT. POM. MAG. FOR.

? *Brocas Bergamot*, of various publications.  
*Ives Bergamot.*  
*Bon rouge.*

The Brocas Bergamot is now supposed to be synonymous with this variety, which is thus described in the Pomological Magazine:

“The wood is weak and flexuose, like that of the Brown Beurré, but is covered with a kind of mealiness, as are also the leaves, by which it is particularly distinguished from all the Beurrés and Chamontelles. The leaves are shining, flat, and rather mealy: the fruit, ovate, very much flattened at the crown, usually seven and a half or eight inches round, of a very regular figure, quite destitute of angles: skin, dull brown like that of the Brown Beurré, a little marked with dashes of deeper russet: flesh, white, melting, very sweet, rich, and high

flavoured : core, very small. Among the native English autumnal pears, this perhaps holds the highest rank, whether we consider its beauty, its excellence, or its prolific nature. It was raised by a Lieut. General Gansel, from seed of the Autumn Bergamot, about the middle of the last century. Sometimes it attains a very large size, having occasionally been seen almost a foot in circumference."

It does not bear well in England as a standard, but affords a tolerably certain crop when trained in an espalier form, and on the quince stock. It comes into eating here in October, and continues in perfection about a month.

The growth of the tree when young is quite slow, and extremely irregular, insomuch that it is very difficult to give it an erect and handsome form. I should be much more inclined to suppose this a seedling from the Brown Beurré, than from the Autumn Bergamot.

CRASANNE. PR. CAT. ROZ. DUH. MIL. FOR. COÛE.

*Bergamotte Crasanne.* Roz. syn. Duh. syn. Mil.

*Crasanne Bergamot.* Pr. cat. 25 ed.

*Crésane,* and *Crasane.*

*Beurré plat,* or *Flat butter pear.* Mil.

A fine pear of this variety is round and somewhat turbinate, measuring three inches, or nearly that, in breadth, and thirty-four or thirty-five lines in height. The stem is slender and eighteen to twenty lines in length, rather bent or curved, and inserted within a small cavity. The eye is placed in a slight depression with a very smooth circumference. The skin is a grayish red before maturity, but when the fruit is ripe it becomes a little yellow and is scattered over with red spots. The flesh is very melting, with abundance of juice, which is cool and sweet, combined with a slight degree of acidity, and of an exquisitely perfumed flavour. The seeds are brown, but very often wholly deficient even in the cells where it might be expected they would be perfect ; in such case their place is supplied by a pulp rather less melting than the residue of the

fruit, and in which some very small stony particles are frequently found. This pear is one of the choicest varieties that is cultivated, and there are few that can bear a comparison with it; it ripens at the end of October or early in November, and keeps a long time before it becomes soft. Fessenden remarks, that around Boston this pear has been found more apt to crack than any other variety whatever, and that it will not suit the country in that section of the union unless sheltered.

VARIEGATED CRASANNE. AUTH.

*Crasanne panachée.* Roz. Duh.

This does not differ from the preceding as regards the fruit, but varies in the leaves, which are small and oblong, edged with white and undulated, with very delicate indentures, which are slight and acutely formed. The tree is very pleasing to the view, but ought not to be trained in espalier form, nor planted in a too hot exposure, as the sun reddens and injures the white border of the foliage.

BERGAMOTTE CADETTE. PR. CAT. ROZ. O. DUH.

*Bergamot cadet.*

*Poire de Cadet.* Roz. N. Duh.

In form, this pear is commonly turbinate, being thirty-one lines in height and thirty-two in diameter, with a large stem eight to ten lines in length, which is inserted within a slight cavity; the skin is smooth, yellow on the shade side at the period of maturity, and slightly tinged with red next the sun; the flesh is pleasant, but soon becomes stringy. The fruit ripens in October. The tree is vigorous in its growth, and very abundant in its produce, and succeeds equally well on either pear or quince.



## EASTER BERGAMOT. PR. CAT. MIL.

*Winter or Easter Bergamot.* Pr. cat. 25 ed.  
*Bergamotte de Pâques.* Roz. Duh. Mil. For.  
*Bergamotte d'hiver.* Roz. syn. Duh. syn.  
*Bergamotte Bugi.* Mil.  
*Bugi.* Quin. ? Evel. ?  
*Tarling, or Terling,*  
*Robert's keeping,* } of some English writers.  
*Paddington,*  
*Paddington, or Easter Bergamot.* Coxe.

This pear is almost regularly globular, in some cases partially turbinate, being thirty-two to thirty-six lines in height ; the eye is situated in a very small cavity, and most generally even with the extremity of the fruit ; the stem, which is four to eight lines in length, is also inserted within an extremely small cavity, whose edges are quite round ; the skin, which is a light green, varying to pale yellow at maturity, is speckled over its whole surface with small gray dots, and acquires a slight russet tinge next the sun. The flesh is half melting, not very sweet, but abounds in rich juice possessing a very pleasant perfume. The seeds are brown, large, round at one end and pointed at the other, and in part abortive. This pear is scarcely fit to be eaten before the month of April, and it may be preserved until June, after which it becomes mealy and much wrinkled without getting soft ; the tree is vigorous, and may be grafted on both the pear and the quince.

## BERGAMOT SYLVANGE. PR. CAT. N. Duh.

*Sylvanche.* Roz. | *Bergamot sylvanche.* Coxe.  
*Sylvange.*

This pear has an exact turbinate form ; its height is thirty-two lines and its diameter thirty. The eye is small, and inserted within a very slight depression, similar to that whence the stem emanates, which does not exceed six or eight lines in length ; the skin is light green even at complete maturity, in-

terspersed with grayish specks, often very near together on the end next the eye; the flesh is exceedingly melting, of a sweet, rather rich and very pleasant flavour. The seeds are frequently abortive, and the fruit ripens in October.

BERGAMOTTE DE SOULERS. PR. CAT. ROZ. DUH.

*Bonne de Soulers.* Roz. syn. Duh. syn.  
*Bergamotte of Soulers.*

This fruit is twenty-five lines in height and thirty in diameter; the head is more round than is the case with other Bergamot pears, and the eye is but slightly depressed; the stem is rather large, eleven lines in length and somewhat sunk in the fruit; the skin is shining, very light green on the shaded side, scattered over with dots of a deeper shade of the same colour, and changing to yellow at maturity; the side next the sun acquires a slight tinge of brownish red; the flesh is melting, sweet, and of agreeable taste; the seeds are large, well matured, and terminate in a long very acute point. This fruit ripens in February and March, and the tree may be ingrafted on both pear and quince.

NAPLES. PR. CAT. DUH. MIL. FOR. EVEL.?

*Poire de Naples.* Roz. N. Duh. Quin.?  
*Easter St. Germain.* Mil.

This pear has usually a turbinate form, sometimes it is nearly round, the peduncle and the eye being even with the fruit; the height of the largest is thirty lines, and the diameter thirty-two, but frequently far less; the stem is scarcely ten lines in length, and the skin is almost wholly a light green, which changes to pale yellow at maturity, and occasionally the side exposed to the sun takes a partial tint of red; the flesh is half-breaking, almost melting, of a pleasant and somewhat musky flavour; the seeds are brown and proportionably large in comparison with the fruit. In the old edition of Duhamel

this pear is said to ripen in February and March, but in the new one it is remarked that it begins to ripen in November. The tree is of vigorous growth and quite productive, and succeeds on both pear and quince stocks.

BEZI DE LA MOTTE. PR. CAT. ROZ. DUH.

*Bezy de la Motte.* For. and others.  
*Besi de la motte.* Quin. Evel.

This pear has a turbinate form, it is enlarged next the eye, but next to the stem the size is much diminished; its height is thirty-two to thirty-six lines, and its diameter nearly as much at the largest part; the stem is short, being only six or seven lines in length and inserted within a cavity, the edges of which are generally even and regular; the skin is green, acquiring a little yellow when the fruit is ripe—it is scattered over with very numerous russet specks, and in some sections these specks are very contiguous to each other, and formed into large irregular groups; the flesh is white, melting, and of a bland and very agreeable flavour. This fruit has a great affinity to the Crasanne, in form, colour, and flavour; it ripens at the end of September or in the course of October, and soon becomes soft. Duhamel says it does not succeed well on dwarf stocks.

ST. MARTIAL. PR. CAT. FOR.

*Saint Martial.* Mil.  
*Angelique de Bordeaux.* Roz. Duh.  
*Saint Marcel,* } of some French  
*Gros Franc-real, or Franc-real gros,* } collections.  
*Christalline,* a syn. Lond. Hort. cat. (? Auth. vide Quin.  
 and Evel.)  
*Poire Angelique,* }  
*Poire douce,* } Mil. syn.  
*Angelic pear,* }  
*Angelique de Rome.* Mil. syn. erroneously.

The form of this pear approximates to that of the Winter Bonchretien; it is three inches wanting a line in height, and

as it is flattened in the course of its length, its diameter varies considerably—in one direction it is two inches eight lines, and in the other two inches and five lines only; the eye is small and situated at the base of a narrow cavity; the stem is large, eighteen to twenty lines in length, somewhat fleshy at its insertion in the fruit, which is even with the surface; the skin is smooth, pale yellow, and almost whitish on the shade side, reddish on the part exposed to the sun, and sometimes slightly speckled with brown around the eye; the flesh is breaking, and of a sweet and pleasant flavour; the seeds are brown, moderately large, and terminate in a long acute point. This is a winter fruit and keeps a long time; the tree is somewhat delicate and does not do well on the quince stock, and is not very vigorous on the pear.

ANGELIQUE DE ROME. PR. CAT. ROZ. DUH.

This pear is of medium size, and has an oblong appearance, although its greatest diameter is nearly equal to its height, the one being twenty-seven lines and the other twenty-eight—the part about the head is quite round, and the eye is placed in a small cavity; the stem is seven to nine lines in length, large, and inserted even with the fruit or in a narrow groove; the skin is rough to the touch, of a pale yellow or lemon colour, and sometimes very slightly tinged with yellow on the sunny side; the flesh is half-melting, of a somewhat yellow hue, with a sweet and rather rich flavour. This pear ripens in December, January, and February; the tree is vigorous and may be ingrafted either on the pear or quince.

MARQUISE. PR. CAT. QUIN. ROZ. DUH. MIL. FOR. COXE.

*Marchioness.* Evel. Mil.

This fruit much resembles the *Bezi de la Motte* in form, size, and colour; it is thirty-two to thirty-three lines in diameter, and the same in height—sometimes it is of pyramida

form, being three inches in height, without any augmentation of the diameter. The stem is sixteen or seventeen lines in length, and commonly placed even with the surface, and the eye is similarly situated or in a depression scarcely perceptible; the flesh is melting, rich, of rather sweet flavour, and imparts to the mouth an agreeable coolness; the seeds are large and swollen, short and terminated by an acute point, and the fruit ripens in November and December, and sometimes as early as the end of October.

GERMAN MUSCAT. PR. CAT. EVEL. FOR. COXE.

*Muscat l'Alleman.* Duh. Mil. For.

*Muscat l'Allemand.*

*Muscat Allemand.* Roz. Coxe.

*Almain.* Quin. Evel.

*Muscat of Germany.* Mil.

In regard to form, size, and colour, this fruit bears great resemblance to the Royal Winter—it only differs in common by being more enlarged near the head and sometimes more pyriform; the flesh has also nearly the same colour and consistence, but differs from it in possessing a musky and richer flavour; the seeds are dark brown and very oblong, when they are not abortive. The fruit only begins ripening in January, and keeps in some cases until May; the tree is vigorous, and may be ingrafted on both the pear and quince.

ROYAL WINTER. PR. CAT. COXE.

*Royale d'hiver.* Roz. Duh. For.

*Winter royal.*

This pear is most frequently of a turbinate form, and sometimes nearly globular, being thirty to thirty-two lines in diameter, and thirty-two to thirty-four in height—it is not rare however to find some of a much larger size and measuring three inches three lines in height by three inches in breadth; the eye is placed in a very broad shallow depression, and the

stem, which is about an inch long, is inserted within a small cavity, whose edges are very even and regular; the skin is light yellow in the shade and reddish on the side exposed to the sun; the flesh is rather yellowish, with a slight degree of firmness, almost melting, and pretty abundant in sweet and agreeable juice. Frequently the most of the seeds are abortive, but those which perfect themselves are very oblong and dark brown; the fruit ripens in December, January, February, and March, and succeeds better on pear stocks as standards, than on the quince as espaliers. The tree is of the most vigorous and thriving description, and assumes an upright and stately form.

MESSIRE JEAN. PR. CAT. EVEL. MIL. COXE.

*White and grey Messire Jean.* Pr. cat. 25 ed.

*White and gray Monsieur John.* Mil. For.

*Messire Jean doré.* Roz. Duh.

*Messire Jean blanc & gris.* Mil.

*Monsieur Jean, and Mr. John.*

*Monsieur, Brown gold?* } Evel. ?

*Brown orange,*

*Chaulis.*

This fruit is of turbinate form, somewhat rounded, being thirty-two to thirty-six lines in diameter, and thirty to thirty-four in height, with a stem ten to twelve lines in length, which as well as the eye, is inserted even with the fruit; the skin is a little rough to the touch, of a dull yellow, and sometimes a grayish colour; the flesh is firm, breaking, perfumed, and of a rich and excellent taste, but subject to be gritty. The seeds are light brown, and the fruit ripens in October and November, and soon becomes soft.

SAINTONGE. N. DUH.

*Chat bruslé, of some French gardens.*

This fruit in point of colour very much resembles the Messire-Jean, but its pyramidal form readily distinguishes it; it is

almost wholly of a dark gray colour, and is twenty-eight to thirty lines in diameter and three inches in height; the skin is a little rough to the touch, which arises from its being scattered over with a great profusion of specks, which viewed with a magnifying glass, appear like cracks in the skin itself—this however is common to many other pears; the flesh is melting, sweet, and of a very pleasant taste. The seeds are brown, and the fruit ripens in October and November. It is cultivated in the Jardin des Plantes at Paris and in many other French gardens under the name given above as a synonyme, as well as under the one at the head; but another pear having already been called *Chat-brulé* by Duhamel, the other title has been adopted in the last edition of his work, whence this description is extracted.

SAINT LAURENT. N. DUH. CALV.

This pear is nearly of the form and size of the Early French Bergamot or Bergamotte-précoce already described; the skin is at first greenish, but becomes yellow at maturity; the flesh is slightly acid, but loses that flavour when cooked; it ripens early in August and is not considered very worthy of culture. It is common in the southern departments of France, but very little known in the environs of Paris.

VALÉE FRANCHE. DUH.

This fruit is pyriform and flattened like a pelerin gourd; the skin is green and shining, but acquires a yellow hue at full maturity; the flesh is rather greenish, replete with juice of an agreeable flavour, but it soon becomes mealy and soft; the fruit ripens at the end of September or beginning of October. The tree is vigorous when grafted on the pear stock, but does not succeed well on the quince.

## POIRE DE PENDANT. N. DUH.

*Pendar?* Quin. | *Hanging pear?* Evel.  
*Pendar, or Knave's pear.* Mil.? For.?

It is from the long stem by which this pear is suspended, which is near two inches in length, that it obtains its title. The entire height of the fruit is twenty-eight lines, and its breadth six inches, and sometimes a line more. The form is turbinate, the skin is ash-coloured, approaching russet, and dotted over with small points precisely of the latter colour; the flesh is greenish white, melting, sweet, and partially perfumed; the seeds are a blackish brown, and the fruit ripens at the end of September.

It is very dubious whether the synonymes quoted from Miller and Forsyth apply to this fruit. The former quotes Tourn. and no other author, and the latter copies the description from the former. I think it also doubtful whether Quintinye and Evelyn referred to this pear—they mention the time of ripening to be in October.

## DONVILLE. Roz. DUH.

This pear is of an oblong form, being thirty lines in height and twenty-two in breadth—it diminishes towards the eye, which is situated in a small cavity, and it becomes still more contracted towards the stem, which is about eight lines long and inserted in a very small compressed cavity, surrounded by some furrows; the skin is smooth, shining, of a lemon colour, scattered over with fawn-coloured spots on the shaded side, and of a rather lively red next the sun, with some small light gray specks; the flesh is breaking, white slightly inclining to yellowish, of a somewhat acid flavour, not disagreeable however at the full maturity of the fruit, which takes place in the month of April. The seeds are oblong, perfect, and of a light brown hue.



## PROVENCE. N. DUH.

*Donville*, of some collections. | *Bequesne* ?

This pear is of a pyramidal form, very regularly elongated ; it is three inches six or eight lines in height, and twenty-seven to twenty-eight lines in diameter ; the eye is inserted even with the extremity of the fruit, and the stem, without being exactly in a cavity, is usually surrounded by several furrows ; the skin is a lemon colour, scattered over with numerous fawn specks, which on the sunny side acquire a russet tint ; the flesh is rather firm, breaking, of a pleasant flavour, combined with an agreeable perfume ; the seeds are brown and well perfected, and the fruit commences ripening at the end of October. When used for cooking, this pear acquires a sweet taste and delicious flavour. It is cultivated at the Jardin des Plantes at Paris, under the titles given above ; but as two varieties of pears have been called by the name of *Donville*, the title which heads this article has been adopted for this one in the *New Duhamel*. I notice that the *Bequesne* pear is ranged in the London Horticultural Society's catalogue, and in some others, as a synonyme of this variety, but I follow the *New Duhamel* in keeping them distinct.

## SAINT FRANCOIS. N. DUH.

This pear has a great resemblance to the *Saint Germain*, but differs from it considerably in quality ; it is four inches wanting one or two lines in height, and twenty-four lines broad in its greatest diameter ; the skin is light green partially approaching yellow, especially at maturity, and is covered with very numerous russet specks, and in some cases acquires a faint tint of red on the sunny side ; the flesh is firm, with not much flavour, and rather insipid ; but when cooked it attains a sweet and agreeable taste, and remains white. This fruit ripens in November and December.

## LOUISON. N. DUH.

This pear is three inches and a half to four inches in height, and two inches and a half in diameter ; its form is oblong and almost conical, terminated in a rather obtuse point ; the stem is six lines long, and inserted within a shallow cavity ; the eye is small and but slightly depressed ; the skin, which is delicate and smooth, is sometimes washed on the sunny side, and in other cases pretty deeply tinged with red, speckled with brownish red dots—the other side is of a beautiful yellow colour, scattered over with specks of russet ; the flesh is very white, melting, full of very pleasant juice, which is slightly perfumed, but not of a high flavour ; the fruit ripens at the end of September or beginning of October, and its colour, the period of its maturity, and the defect of soon becoming soft, are almost the only points which distinguish it from the Louise-bonne. The trees of this kind yield abundantly. The description of this variety was transmitted by M. Le Berryais to M. Michel, one of the editors of the *New Duhamel*.

## OCTOBER CRIMSON. PR. CAT.

*Cramoisi.* Duh.

This pear, which has been lately introduced, is large and of a globular form, but often becomes more or less pyramidal. The skin, which is at first greenish, becomes yellow at the period of maturity, and the side next the sun attains a beautiful crimson hue ; the flesh is breaking, of a fragrant odour, but without combining a great deal of flavour. Its period of ripening is October ; it is one of those cultivated at the *Jardin des Plants* at Paris, and has recently been added to the collection of the author.

VIRGOULEUSE. PR. CAT. QUIN. EVEL. ROZ. DUH. MIL.  
FOR. COXE.

<p><i>Le Virgoulé, or Virgoulee,</i> <i>Virgolese,</i> <i>Bujaleuf,</i> <i>Chambrette,</i> <i>Poire de glace, of Gascony,</i> <i>La Virguleuse.</i> Mil. syn. <i>Ice pear.</i> Evel. Mil. <i>Winter Virgalieu,</i> erroneously.</p>	}	Quin. Evel. and other writers.
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The height of this pear is thirty-three to thirty-six lines, and its breadth twenty-six to thirty lines at the largest part, which is nearly midway of the fruit, and as the section next the stem is but slightly contracted and almost as broad as that near the base, it thence results that the general form of the fruit is more oval than pyramidal. The stem is short, being usually but nine or ten lines in length, and is inserted even with the fruit, or in a very small cavity; the skin is at first green, but at maturity becomes of a lemon colour; the side next the sun acquires a slight reddish tint and the whole surface is dotted over with small reddish specks; the seeds are oblong and brown, and the fruit ripens in December and January. Duhamel himself places this among the number of the best pears; the tree is vigorous, but irregular in its growth, and difficult to train into an erect or handsome form when young. Its bark is rough and the tree is slow to produce fruit; but when it commences bearing, it affords crops pretty regularly. It may be grafted on either the quince or pear, but it is not recommended to train the trees in espalier form, nor to plant standard trees in a southern exposition, because the fruit is then apt to crack and become injured.

This pear takes its title from the village of Virgoulé, near St. Leonard, in Limousin, where it was first raised and sent to Paris by the Marquis of Chambrette, and from the latter circumstance has been called after him. Fessenden states that this, which he considers one of the finest French pears, is in

the section of country around Boston very apt to crack in the same manner as the Crasanne, and warns cultivators in the country against planting it unless they have terraces or walls.

#### ROUGEAUDE. N. DUH.

Although this variety is described in the New Duhamel, it is there stated that it would not have been noticed by the editors, if the figure had not been executed before they were fully acquainted with the quality of the fruit. With this remark I should pass it over here, were it not that I wish to fulfil the pledge made in the prospectus, that this work should contain all the descriptions of pears comprised in that publication.

The form of this pear is a pretty regular pyramid; it is thirty-two to thirty-six lines in height, and twenty-seven to thirty lines in its greatest diameter; the stem, which is ten lines to an inch in length, is inserted even with the extremity of the fruit, and the eye is situated in a small cavity with perfectly regular edges; the shade side of the skin is yellowish, that next the sun, and indeed three-fourths of the fruit is of a darker or lighter shade of red; the flesh is firm and dry, with some sweetness, but rather insipid, and possesses but little flavour; the seeds are brown and oblong, and the fruit ripens in January. It was presented to the editors by M. Noisette under the title of *Beurré d'hiver*, but proved to be entirely erroneous, as it possesses none of the qualities of that variety, or of others of its class.

#### SUMMER VERMILION. AUTH.

*Vermillon d'Été.* N. Duh.

This pear is round or partially pyriform; the skin on the shade side is greenish yellow, and next to the sun acquires a tint of vermilion; the flesh is half-melting, somewhat perfumed, but soon becomes mealy and soft. Its period of ripen-

ing is the end of August, and the tree succeeds equally when grafted on either the pear or quince.

## LARGE OBLONG. AUTH.

*Grosse alongée.* N. Duh.

This fruit is larger than the Mouthwater, or Verte longue, and approaches near to that of the common St. Germain; the skin is greenish, dotted over with russet specks, but it becomes yellow at the period of maturity, which is in the month of October. This variety is cultivated in the Jardin des Plantes at Paris.

## CHAT BRUSLÉ. PR. CAT. ROZ. DUH.

*Chat brûlé.* Quin.? Mil. For.

*Pucelle de Xaintonge?*

*Chat grillé?*

*Burnt cat.* Mil.

*Cat-burnt?* Evel.

*Pucelle de Xaintonge,* } Mil. erroneously.

*Virgin of Xaintonge,* }

This fruit, which I have in my collection, is thirty-one lines in height, and its breadth twenty-two, its shape being pyriform, somewhat elongated; the skin is smooth and shining, of a fine bright red next the sun, and a lemon colour in the shade; the flesh is delicate and not gritty, and when subjected to cooking acquires a very beautiful red colour; the seeds are black and well matured, and the fruit is suitable for making excellent preserves or compotes. It is at maturity in February and March.

## MAUNI. N. DUH.

This pear is moderately large, oblong, and rounded; the flesh is rather firm, of agreeable flavour, and the fruit ripens

at the end of September. The tree can be ingrafted on either the pear or quince, and is one of the varieties cultivated at the Jardin des Plantes at Paris.

ROUSSELINE. PR. CAT. ROZ. DUH. MIL. FOR.

*Poire Rousseline.* Duh. Mil.

*Russelin.* Quin.? Evel.?

*Muscat à longue queue de la fin d'automne,* } Mil. syn.

*Long stalked muscat of the end of autumn,* }

*Brutte bonne,* of some English gardens, erroneously.

The shape of this pear is pretty nearly pyriform, being thirty lines in height and twenty-two in its greatest diameter, and it is supported by a peduncle which is often near two inches in length; some portion of the skin is yellow, but that colour is but partially apparent, as three-fourths and often nearly the whole surface is covered with large spots of russet, which by being nearly connected with each other, give the whole fruit the appearance of being of that colour; the flesh is melting, of a sweet and very musky flavour, which has a very great affinity to that of the Rousselet; the seeds are brown and generally pretty perfect, and the fruit ripens in the month of November.

CARDINALE. N. DUH. POIT. ET TURP.

This is a very beautiful fruit on account of its regular form and brilliant colouring; it is three inches and a half in height, and a little less than three inches in diameter; the skin at maturity is yellow where it is shaded and washed with bright red next the sun, besides being marked over the whole surface with a great number of small round dots, which become brown upon the yellow part, and gray upon the red; the flesh is half-breaking, considerably melting, sweet, and agreeable; the most of the seeds are abortive, those which are perfect are short, well matured, and brown, particularly at the apex. This fruit keeps until March, and is as yet but seldom to be met with, even in France.

## POIRE PASSANS. DUH.

*Poire du Portugal.* Duh. syn.  
*Summer Portugal?*

This fruit is pyriform and somewhat turbinate; the base is round, and the eye is inserted in a deep cavity; the skin is green previous to maturity, but becomes yellow when that period arrives; the flesh is half-melting and of agreeable flavour, and the fruit ripens in the month of October. This variety is cultivated at the Jardin des Plantes at Paris.

## BEURRÉ D'ARDEMPONT. PR. CAT. N. DUH.

*Beurré d'Hardenpont.* Lond. Hort. Soc. cat.  
*Hardenpont, and Hardenpont.*

In the last edition of Duhamel, this fruit is thus described :  
 " This pear bears the name of M. d'Ardeмпont, canon of Tournay, who obtained it from seed and brought it into notice. It is one of the most beautiful fruits, and one of the best of its class. The proprietors of nurseries cannot be too anxious and prompt in obtaining and multiplying it. The fruit is of very irregular shape, it would approach considerably to an ovate form if the end next the stem were not more contracted than that next the eye, and if one of its sides was not enlarged and distended, whilst the other is compressed and diminished in size; the form of the Martin-sire approaches this, but does not resemble it precisely. The skin is smooth and almost wholly of a light green hue, which changes to yellow at the period of maturity; the surface of the fruit is not uniform on account of its being here and there enlarged by swellings or projections, and on the side which is compressed there is also a furrow running the whole length from the eye to the stem, which is about two inches long and inserted rather laterally, in a small cavity surrounded by ridges or protuberances. The pear from which this description was made measured four inches in height, and three in breadth at its

greatest diameter ; the flesh melting, abounding exceedingly in sweet perfumed juice, with a trifling degree of acidity and of the most exquisite taste. Of ten seeds contained in it, four were abortive, the others were large and perfect and of a light brown hue. The fruit ripens in December, and from appearance soon becomes soft. It was transmitted to M. Michel, one of the editors of the work, by M. Vanakere of Lille.”

WINTER BONCHRETIEN. PR. CAT. EVEL. MIL. FOR. COXE.

*Bon Chrétien d'hiver.* Quin. Roz. Mil.  
*Good Christian of winter.*  
*Winter good Christian.*  
*Poire d'Angoise.*

The pears of this variety are usually four inches in height and three in breadth ; but there are frequently however some whose dimensions much exceed this. Duhamel himself states having met with them measuring six inches long and four in diameter. The usual form is that of a truncate pyramid—they likewise often resemble a young calabash ; the head is very large and the eye is placed in a depression more or less hollowed, surrounded by protuberances which extend over a part of the surface of the fruit in such a manner as to form angular ridges—the end next to the stem diminishes greatly in size, but without terminating in a point ; on the contrary, it is nearly always obliquely truncate or obtuse, and the stem, which is in general very long, being always two and a half inches or more in length, is also inserted obliquely, with protuberances and ridges around its insertion. The skin is light green, which varies to yellow at full maturity, and in good expositions the side next the sun acquires a faint tint of red ; the flesh is breaking, rather delicate, very dry when it is not perfectly ripe and mature, but when it has fully attained that point, it becomes pretty abundant in sweet juice, which even has a small degree of odour. The seeds rarely attain to a perfect state, and in general are half abortive, and in some cases entirely so. This fruit begins to ripen in February and keeps until May, not be-



ing subject to become soft. The tree when ingrafted upon the quince produces fruit that is larger, higher coloured, and more delicate than the trees propagated on the pear. This variety is said to be rather slow in producing fruit, but when the tree is of sufficient size to commence bearing it yields good crops.

SPANISH BONCHRETIEN. PR. CAT. MIL. FOR. COXE.

*Bon Chrétien d'Espagne.* Roz. Duh. Mil.

*Good Christian of Spain.*

*Autumn Bonchretien.*

*Mansuette, or Amande Suede, of Flanders.*

This pear is very different in its form from the other varieties of the Bonchretien family, which is that of a pretty regular pyramid somewhat inclined; it is at the largest part thirty-one to thirty-two lines in diameter, and four inches less three lines in height—some are even met with that are three inches in diameter, and four in height; the section of the fruit near the stem is very much contracted, and in such a manner as to make that part appear almost acute; the peduncle is inserted in a very small cavity, surrounded by three slight projections. The depression where the eye is situated is but a slight one; the skin is smooth, almost entirely even and destitute of swellings, and on the shade side is of a light green hue, which varies to a pale yellow at maturity, but next to the sun becomes a brilliant red, besides which the whole surface is scattered over with small russet points; the flesh is firm, breaking, abounding in sweet juice which has an agreeable fragrance; the seeds are brown and distended, and the fruit ripens in November and December. The foregoing description is from the new edition of Duhamel. In the first edition the description given of this pear differs somewhat from the one here stated, as some protuberances or swellings of the fruit are there mentioned which the writers in the present case have not observed on the specimens they have seen. The tree may be ingrafted either on the pear or the quince.

## BONCHRETIEN D'AUCH. PR. CAT. N. DUH.

*D'Auch*, but not the Pear d'Auch of Forsyth, which is the Colmar.  
*Bon Chrétien panaché*.

This is one of the most beautiful fruits of its class ; it sometimes attains to five inches and more in height, and four inches three lines in breadth ; it is of an irregular pyramidal form, greatly resembling a calabash, and especially the kind usually called a gourd ; its surface is neither even nor regularly rounded, but on the contrary, is covered with projections slightly raised and of considerable breadth, which form themselves into ridges of different shape and extent. The eye is placed in a very deep cavity, whose edges present numerous protuberances, extending more or less over the rest of the fruit ; the skin is light green, approximating to pale yellow at maturity, and wholly scattered over with small dots of deep green, some among which are of a russet hue ; the flesh is firm, granulated, breaking, and rather melting notwithstanding, full of sweet juice which is agreeably perfumed. The seeds are frequently abortive, and the fruit ripens in November and December.

## CHAUMONTEL. PR. CAT. N. DUH. FOR.

*Bezy de Chaumontelle*. Pr. cat. 25 ed.

*Bezy de Chaumontel*. Roz. Coxe.

*Bezi de Chaumontel*. O. Duh.

*Besi Chaumontelle*. Mil.

*Poire de Chaumontelle*. N. Duh. Mil.

*Beurré d'hyver*. Roz. Duh. Mil.

*Winter Beurré*.

*Winter butter pear*.

The form and the size of this pear are very subject to vary ; in ordinary cases it would rather incline to an ovate form if the part next to the stem was not narrower than that next the eye ; it is not uncommon to find the surface slightly angular on one side or the other. It usually measures from twenty-seven lines

inbreadth and three inches in height, to three inches four lines in diameter and three inches seven lines in height—this latter measurement is that which Duhamel gives of some pears of this kind, which were sent to him from Chaumontel itself; but it appears that this fruit can far surpass these dimensions, for M. Vanakere of Lille, sent to M. Michel a Chaumontel pear, which was a foot in circumference, five inches in height, and four inches wanting two lines in diameter, and which weighed one pound four and a half ounces. In regard to the other points, the peduncle, which is almost invariably less than an inch in length, is often inserted somewhat laterally, sometimes even with the fruit, and at others in a shallow depression surrounded by small projections; the eye is situated in a cavity varying in size, surrounded with swellings, but sometimes entirely even and regular; the skin is usually yellowish, speckled with gray and marked on the sunny side with paler or brighter red—sometimes when the gray predominates over the surface there is no red visible, but that colour on the other hand is more wide-spread and of a brighter hue, when the shade side of the fruit is of a lemon colour; the flesh is very melting and abounds with juice, which is sweet, musky, and very agreeable; the seeds are light brown, and the fruit ripens in December and keeps until February. It takes its name from the locality where it originated about one hundred and sixty years since. It is very extensively cultivated and deserves to be so; it may be grafted on either the quince or pear.

ST. GERMAIN. PR. CAT. EVEL. MIL. FOR. COXE.

*Saint Germain,*  
*Inconnue la Fare,* } Quin. Roz. Duh. Mil.  
*Saint Germain blanc.*  
*Unknown La Fare.* Evel. Mil.

This pear is three inches and six to nine lines in height, and twenty-eight to thirty lines in its greatest diameter, which is at about a third of its height; the stem, which seldom exceeds

eight or nine lines in length, is often inserted obliquely under a kind of protuberance; the skin, which is at first greenish, acquires a faint yellow tint at maturity, and is profusely marked with russet spots and specks, which render it rather rough to the touch—it also sometimes attains, though rarely, a slight tinge of red on the sunny side; the flesh is extremely melting, with abundance of juice whose taste has a little acidity and is sweet, rich, musky, and very agreeable. It is to be regretted that this fine fruit is subject to often have small gritty or hard substances just under the skin and near the seeds, wherever the soil is dry and unfavourable. The seeds are brown and well matured, and the fruit ripens in November and December, and may be kept till three or four months after, as it is not subject to decay. It is one of the best winter pears that can be cultivated, and the trees when in a good rich soil and suitable situation, flourish and bear well. I have, however, observed that where the ground is not kept cultivated and where the trees have become old, the fruit is often small and knotty. I would recommend that the ground be kept rich and mellow, and that the old trees be treated in the same manner as recommended for the Summer Bonchretien.

Much also may depend on the exposition; for many varieties of pears are found to attain to great perfection in particular locations, when in others they are inferior or worthless. Be this as it may, the difficulties, imaginary or real in regard to this variety, have caused it to be far less extensively cultivated in late years than formerly, and in some places, and particularly in the vicinity of Boston, it has been almost abandoned. On this point Fessenden makes the following remarks. "Formerly this most noble variety of the pear family succeeded as well in the country around Boston as in the town, but it has failed during nearly fifteen years. It has seemed latterly to be recovering, and it is advised to continue its culture for a few years longer."

This celebrated fruit derived the title of *Inconnue La Fare*, from its being first discovered upon the banks of a river, called *La Fare*, in the parish of *Saint Germain*, in *France*;

and it will be perceived that it also obtained its most popular title from the circumstance of original locality.

This variety can be ingrafted on either the pear or the quince.

LOUISE BONNE. PR. CAT. QUIN. ROZ. DUH. MIL. FOR.

<i>Bonne Louise.</i>		<i>Avanchie.</i>
<i>Good Louise.</i> Evel.		<i>Good Louis.</i>

This greatly resembles the St. Germain in form, and is also nearly of the same size, but it is far from possessing as perfect and excellent a flavour. It differs from it besides in its skin, which is of a very light green colour, and becomes whitish at perfect maturity; the dots with which it is covered over are not dark, and they are so very small that they do not prevent it from being smooth; the flesh is half-melting, sometimes insipid, at others possessing a partial musky odour, but when the tree is planted in a cold and humid situation, the fruit often has a mouldy taste; the seeds are brown, well matured, and pointed, and the period at which this pear ripens is in November and December. I received a pear under this title some years since from England, which was much more of a turbinate form, but deeming it erroneous, I have discontinued its culture.

POIRE À GOBERT. ROZ. DUH.

This fruit is thirty-three lines in height and thirty in diameter, and its form is like that of a top; the eye is placed in a slight depression, and the stem, which is pretty large and of moderate length, is inserted even with the extremity of the fruit; the skin is red next to the sun, and green on the shaded side which becomes yellow in ripening; the flesh is very white, half-breaking, and musky; the seeds are usually abortive and the cells very small. This fruit will keep until the month of June.

## KITCHEN PEAR. AUTH.

*Poire de Cuisine.* N. Duh.*Poire de Cuisine de Varin.* Calvel.

This pear has quite a fine form, but is rather depressed; the skin is of a russet hue, scattered over with gray specks; the flesh is acid and only good when cooked; it ripens at the end of autumn. This variety is cultivated at the Jardin des Plantes at Paris.

## PAYENCY. N. DUH. CALVEL.

*Poire de Payency,* }  
*Poire de Périgord,* } N. Duh. syn.

This pear is oblong and shaped nearly like the Mouthwater or Verte-longue; the skin is at first light green and scattered over with small grayish specks, it changes however in ripening and becomes yellow; the flesh is half-melting and of a perfumed flavour; the fruit is at maturity in October. This new variety is cultivated at the Jardin des Plantes at Paris.

## CÆSAR. AUTH.

*Poire de César.* N. Duh.

This is a large fruit, being often over four inches in height, and three inches and a half or more in diameter; the eye is inserted in a narrow and slight cavity; the skin is smooth, pale yellow in the shade and of a deeper yellow next the sun, and sometimes very faintly washed with red—the whole surface is also scattered over with very small specks; the flesh is very white, more breaking than delicate, and of a rich and somewhat musky flavour; the fruit ripens in December, and has the demerit of becoming soft very speedily. It is extensively cultivated in the French department of Lorraine.

## APPLE-PEAR. AUTH.

*Poire pomme.* Duh.

The form of this pear is not regular—it resembles an apple disproportionately rounded in its diameter, larger towards the eye than towards the stem, which is itself large, short, and inserted in a deep cavity of not much breadth, surrounded with projections; the eye is small, contracted, and sunk in a depression whose circumference is covered with protuberances; the whole surface of the fruit is uneven, and the skin is a fine yellow colour, interspersed with very small russet specks; the flesh approaches to delicate at full maturity, and is of pleasant flavour. This fruit, according to M. Le Berryais, will keep two years, from whose manuscripts the editors of the New Duhamel state they have described this as well as the preceding variety.

## COLMAR. PR. CAT. DUH. MIL. FOR.

*Colmart.* Roz. Mil. syn. Coxe.*Colmars.* Jard. fruit.*Poire de Colmar.* N. Duh. Mil.*Poire Manne.* Roz. syn. Duh. syn. Mil. syn.*Manna, and Manne.* Mil. syn. and others.*Belle et bonne.**Bergamotte tardive,* } Mil. syn. and others.*Late Bergamot,**Winter Bergamot,* of some English gardens.*Pear d'Auch.* For. and others.

The shape of this pear is pyramidal and somewhat truncate at the base; it is thirty-two to thirty-three lines in diameter at the largest part, and about three inches in height; the stem, which is fifteen or sixteen lines in length, is often inserted even with the extremity of the fruit, and in other cases placed at the bottom of a pretty deep cavity, surrounded by several projections; the skin, which is at first green, acquires at the time of maturity a slightly yellowish tint—all its surface is speckled

with small brown dots, and the side next the sun is pretty often partially touched with red; the flesh is melting, sweet, rich, and very agreeable; the seeds are brown, and the fruit ripens in January, and keeps until April. It may be propagated on both pear and quince.

The last synonyme I quote with certainty from my own knowledge, and it will be perceived that an error long since discovered in this country, has been handed down by English writers from the year 1767 to the present day. The Poire or Pear d'Auch has been invariably described by Forsyth and others as different from the Colmar, and that author states even in his seventh edition, published in 1824, that its shape is "fuller towards the stalk," and that "it is a more abundant bearer than the Colmar," when in fact they are not only precisely the same, but the tree possesses characters strikingly distinct from almost every other variety of pear.

Even as early as the second autumn of its growth from the graft, the bark on the base of the stalk begins to show a degree of roughness which annually increases as the tree grows larger, until the whole body presents not only an extreme degree of roughness, but becomes covered with cracks and incisions of considerable width on every part of its surface, and in this striking peculiarity I know of no other variety that can be mistaken for it. This singular appearance of the bark, which is somewhat like that of trees of the Green Newtown pippin when ingrafted low, is by some persons supposed to arise from an unthriftiness of the tree, when in fact it originates from no such cause.

Fessenden in speaking of the culture of this pear in the vicinity of Boston, states that the same remarks made by him in regard to the Crasanne, and the Virgouleuse, apply also to this, viz. that it is only suited to the city, or where the cultivators in the country make an artificial shelter for their trees, either by walls, buildings, or terraces.



PASSE COLMAR. PR. CAT. VAN MONS. N. DUH.  
POM. MAG. LOND. HORT. TRANS.

*Fondante de Panisel,* } Van Mons Arbres Fruit.  
*Poire precel,* }  
*Passe Colmar épineux,* } Van Mons. Lond. Hort. Soc. cat.  
*Colmar épineux,* }  
*Passe colmar gris, dit Precel.* Lond. Hort. Trans.  
*Beurré colmar gris, dite Precel,* } Lond. Hort. Soc. cat.  
*Chapman's,* }  
*Colmar reul,* }  
*Colmar Preul,* } of various European and American  
*Preul's colmar,* } catalogues.  
*Passe colmar vineux,* }  
*Beurré d'Argenson?* }  
*Napoleon,* of some American gardens.

This fine Flemish variety has been more extensively cultivated in our country than any other from the same quarter, grafts having been sent some years since from the London Horticultural Society, and several trees having been received by the author about the same time from the vicinity of their place of origin. The following description is extracted from the Pomological Magazine.

“ From its ripening late, bearing most abundantly, and possessing a peculiarly rich and agreeable flavour, this pear has become a universal favourite, and deservedly. It was raised in Flanders by a Mr. Hardenpont (? d'Ardeмпont, Auth.) to whom, in conjunction with Dr. Van Mons and some others of his countrymen, we are indebted for several very excellent varieties of the pear. This is a most abundant bearer, either as a standard or upon a wall; the trees make fine clean wood, and have not been observed to have the least canker; the fruit has the flavour and form of the Colmar, whence its name.

“ Wood fine clear yellow brown, sprinkled with a few pale brown spots; leaves small, oval, tapering to both ends, erect or spreading, nearly flat, not waved, with a finely toothed margin; stalks rather slender, about an inch in length; stipules linear, sometimes rather more than half the length of the pe-

tiotes ; the leaves on the fruit spurs are narrower, with much longer stalks than those on the young wood ; flowers middle-sized, with pointed petals ; fruit middle-sized, obconical, flattened next the eye, which is open ; stalk about an inch long, moderately thick, slightly sunk at its insertion ; skin green, when ripe becoming yellowish, sprinkled with russet, and if well exposed having a considerable tinge of red ; the surface is somewhat uneven, with some slight longitudinal furrows, running downwards from the stalk end ; flesh yellowish, melting, buttery, juicy, very rich, and most excellent. It is said on the continent to be in season from December to February ; it will keep till the latter period with us (in England), but December and January are the months in which it is in its greatest perfection."

I will now extract the description of the same fruit from the *New Duhamel*, which was published in 1825, when the character of this fruit was not so well known.

" This pear has quite a regular pyramidal shape, sometimes however it is more inclined to a turbinate form ; it is thirty to thirty-two lines in height, and twenty-four to twenty-six in breadth ; the stem, which is fifteen to eighteen lines in length, is somewhat enlarged at its junction with the fruit ; the eye is even with the extremity of the fruit, without any depression or any remarkable projection ; the skin which is at first greenish, becomes of a light yellow at perfect maturity, and it is often marked in different places by large russet spots ; the flesh is rather firm, pleasant and sweet ; the seeds are brown, and the fruit ripens in January and February."

In regard to the synonymes, the seven first named are given in the *Pomological Magazine*, to which I have added the residue from my own opinion in regard to them ; and I scarcely deem any of those annexed by me to be dubious, although I have annexed to one of them an expression of doubt.

The synonyme "*Chapman's*," extracted from the *Pomological Magazine*, is said in that work to have derived its origin from the circumstance of some grafts of this kind falling into the hands of a market gardener of that name, at an early pe-

riod of its introduction to Britain, by whom it was extensively sold under his own name. But there are two other pears which bear the name of *Chapman*, one of which is cultivated in France and is enumerated in several of the catalogues of that country; the other is a variety so called about Philadelphia, which I have in my collection. It is necessary therefore to be watchful, or we may be led into error in adopting this synonyme.

TARQUIN. PR. CAT. DUH.

This pear is oblong, its form very much approaching that of the *Epargne*, or *Jargonelle* of the English, but it is slightly flattened at the base, and rather more pointed next the stem, which is of moderate length, and enlarged near its junction with the fruit, where it presents a fleshy appearance. The skin is delicate and at full maturity becomes greenish yellow, marbled over with fawn colour; a shallow groove extends from one end of the fruit to the other; the flesh is breaking without being dry, rather delicate, and has a slight acidity in its flavour somewhat resembling that of the *Easter Bergamot*, or *Bergamotte de Pasques*. This pear does not ripen until in April and May.

POIRE DE JARDIN. PR. CAT. DUH. COXE.

*Poirier de Jardin.* Roz. | *Garden pear.*

This fruit is flattened at the head, and its form is nearly globular like the *Orange pears*; it is two and a half inches in diameter, and two inches three lines in height; the eye is inserted in a cavity which is usually of regular form and rather deep, and the stem, which is whitish green, large at its extremity and eight or nine lines in length, is situated in a small cavity that is contracted and shallow; the skin is somewhat pimpled, and on the side exposed to the sun is a beautiful dark

red, scattered over with golden yellow dots, whereas the shade side is speckled and striped with light red upon a yellow ground; the flesh is half-melting, somewhat coarse and somewhat gritty around the seeds, of a sweet flavour and excellent taste; the seeds are long, dark brown, and lodged in broad cells around a hollow centre. This is a valuable fruit and ripens in December.

FRANC-REAL. PR. CAT. ROZ. DUH. MIL. FOR.

<i>Frank Royal ?</i>	Quin.	Evel.		<i>Fine gold of winter.</i>	Pr. cat.
<i>Fin or d'hiver.</i>	Mil. syn.			<i>Golden end of winter.</i>	Mil. For.
				<i>Gros micet.</i>	

Nothing can show in a stronger light the complete system of copying from each other pursued by most of the English horticultural writers for a long period, than the circumstance that even original errors and mistranslations have been handed down for ages. The last synonyme above given is one of this description and is a mistranslation of the second synonyme, which by reference to Miller and other English works, will be found to have been copied from one to another from a very remote period down to the improved edition of Forsyth, published in 1824, where it is again repeated. I now proceed to describe this pear, the description of which in Forsyth is not correct.

The form of this fruit is somewhat turbinate, being two inches ten lines in diameter and the same in height; sometimes it is much larger and almost pyriform, having rather more height than breadth—the largest part of the fruit is about the middle; the skin is greenish, scattered over with dots and small spots of russet, and becoming yellowish at perfect maturity; the flesh is firm and excellent for cooking and preserves; the seeds are large, flat, and dark brown, and the fruit ripens in October and will keep till in December; the tree is of vigorous growth and productive in its crops, and may be ingrafted on both the pear and quince.

## BEQUESNE. PR. CAT. ROZ. DUH. COXE.

*Bequêne. Quin.? Evel.?*

This pear is two inches six lines in height, and two inches four lines in diameter; it is often somewhat protuberant at one side and arched on the other—its greatest diameter is about midway of its height, and it diminishes in size towards the two extremities, especially next to the stem; the skin is slightly tinged with red next the sun, and in a great measure covered, especially on that side with dots and spots of a grayish or russet hue; the shade side acquires a lemon colour when the fruit is ripening. The flesh is firm, but it becomes soft and acquires a beautiful colour when cooked, and is excellent for that purpose and for preserves. It begins to ripen in October, and keeps until in February. The tree is strong and vigorous, and succeeds better when grafted on the pear than on the quince. De la Quintinye mentions a pear called *Bequêne* at that day, but I scarcely suppose it can be synonymous with the one described.

## WINTER THORN. PR. CAT. MIL.

*Epine d'hiver. Roz. Duh. Mil. For. COXE.*

This fruit is twenty-six lines in diameter and thirty in height, the end next the stalk diminishes by degrees and terminates in a very obtuse point; the stem is pretty large, ten to fourteen lines in length, and somewhat fleshy at its junction—it is sometimes inserted even with the extremity of the fruit, and in other cases between several furrows and small projections, which form a kind of cavity at the place of its insertion. Frequently there is a shallow groove quite conspicuous, which extends from the stem to the eye, the latter of which is situated nearly even with the extremity of the fruit; the skin is uniform and very smooth, of a whitish green hue, but becomes very yellow at maturity; the flesh is melting, of a musky flavour, and very agreeable taste; the seeds are oblong, well perfected, and of

a light brown colour, and the fruit commences ripening in November, and keeps sometimes to the end of January; the tree requires a good exposure—in soils that are dry it should be grafted on the pear, and in humid soils on the quince.

WONDER OF WINTER. PR. CAT. MIL. SYN. COXE.

*Merveille d'hiver.* Roz. Duh. Mil. syn. Coxe.

*Petit oin.* Roz. Duh. syn. Mil. syn.

*Bouvar.* Mil.

*Little lard,* } Mil. syn.

*Amadont,* }

*Rousset, or Roussette d'Anjou.* Mil. erroneously.

This pear is usually round, being twenty-six lines in diameter and twenty-eight in height; the part about the head is quite round, and the eye, which is large, is situated even with the fruit; the stem is slender, short, and a little curved, and is inserted within a small cavity—sometimes it is rather long and its junction even with the extremity of the fruit; the skin is somewhat rough, greenish, and often scattered over with small protuberances, and changes to a yellowish hue at maturity; the flesh is melting, of a sweet flavour, musky, and very agreeable to the taste. This fruit ripens in November, and the tree is handsome when ingrafted on the pear, but does not do well on the quince. It is very productive, but in order to have excellent fruit, it should be planted in a soil which is neither cold nor humid, and in a good exposure.

VITRIER. PR. CAT. ROZ. DUH.

This pear is large and oval, being two inches and a half in diameter, and two inches ten lines in height; the eye is large and quite open, very slightly depressed, and the stem, which is moderately large and about an inch in length, is inserted even with the fruit amid some projections; the skin is smooth, deep red speckled with brown points on the sunny side, and on the shade side of a light green hue, dotted over with a deeper shade of the same colour; the flesh is white, but not very de-

licate, and the juice is of quite an agreeable taste; the seeds are black, and the fruit ripens in November or December.

GROSSE POIRE DE VITRIER. N. DUH.

*Great pear of Vitrier.* Auth.

Duhamel after giving the preceding description, states that he believes the true Vitrier, which he found under that name in many gardens, is different—that it is a very beautiful and very large fruit, of a turbinate form, flattened at the base, and terminating at the stem in a point moderately obtuse. This pear is three inches nine lines in diameter, and four inches wanting one line in height; the skin is smooth, scattered over with numerous fawn specks of a bright red next the sun, and lemon colour on the shaded side; the flesh is white, of rather agreeable taste, and partially perfumed with musk; the fruit ripens in November and December; the tree is very vigorous, and succeeds when ingrafted on the quince.

DOUBLE FLOWERING. PR. CAT. MIL.

*Double-fleur.* Quin. Roz. Duh. Mil.

*Arménie.*

*Armenian,*

*The Double flower,* } Evel.

This tree acquires its leading title from its flowers being semi-double, they having ten to fifteen petals; the fruit is round and flattened, its diameter being thirty lines, and its height but twenty-six lines; the head is flat, and the eye is there placed in a broad and regular depression; the stem is eleven lines long, and inserted within a contracted cavity; the side of the skin which is shaded is green, but becomes yellow as the fruit ripens—the opposite side is red; the whole fruit is besides interspersed with some dots and small spots of a gray colour; the flesh is breaking, and good only when cooked; the seeds are dark brown, broad and flat, and the fruit ripens in February, March, and April.

## DOUBLE FLOWERING, WITH STRIPED FRUIT. PR. CAT.

*Double fleur panachée.* Roz. N. Duh.

This is a subvariety of the preceding, which is distinguished by the colour of its skin, which is striped with green and yellow, marked with large red dots on the side next the sun, and speckled with points and small spots of a gray hue; the tree may be ingrafted both on the pear and the quince.

## PRIEST'S-PEAR. AUTH.

*Poire de Prêtre.* Roz. Duh.

This pear is twenty-seven lines in height and twenty-eight in diameter, its form being nearly globular; the eye is inserted within a broad and shallow depression, and the stem, which is about nine lines in length, is implanted in a more marked cavity; the skin is ash-gray, scattered over with small light gray dots; the flesh is white, half-breaking, with a slightly acid flavour, and rather pleasant; it is subject to be gritty near the seeds, which are very dark brown, well matured, somewhat oblong, and contained in broad cells; the fruit ripens in the month of February.

## TONNEAU. PR. CAT. ROZ. DUH.

This pear is of very fine form and very large size; it is four inches three to six lines in length, and two inches nine lines to three inches in its greatest diameter; the stem is twelve to thirteen lines in length and inserted within a cavity surrounded by some protuberances; the skin is at first light green, scattered over with numerous small specks of deeper green, and becomes yellow at the maturity of the fruit—the side exposed to the sun acquires a greater or less degree of red; the flesh is firm, with a partial acidity; the fruit ripens in October and November, and often keeps until in February and March; it



is far better when cooked or made into preserves (*compotes*) than raw; the tree is vigorous, and can be grafted on either the pear or the quince.

CHAPTAL. PR. CAT. N. DUH.

This fruit is of pyramidal form, four inches wanting three lines in height, and twenty-three lines in diameter at the broadest part; the stem, which is about an inch long, is usually inserted somewhat obliquely in a small cavity, in consequence of one side being covered with a protuberance which inclines it sideways; the eye is situated in a depression neither deep nor wide, and regularly formed in its circumference; the skin is of a rather dull green, varying to yellowish at perfect maturity—the side exposed to the sun's rays attains a slight reddish tint; the flesh is firm, somewhat dry, pleasant, accompanied by a little sweetness, but not high flavoured—when cooked, however, it acquires a very sweet flavour; the seeds are brown, very oblong and much pointed; the most part being abortive; the cells which contain them are arranged round the axis of the fruit which is hollow; this pear ripens in January and February; it was raised from seed some years since by M. Hervy, director of the Luxembourg nursery, who gave it the title attached to it, and by whom it was presented to the editors of the *New Duhamel*. M. Chaptal, whose name it bears, was then Minister of the Interior, and it was under his auspices that the celebrated nursery referred to was re-established, which had been previously known by the name of *Chartreux*.

CATILLAC. PR. CAT. ROZ. DUH. MIL. FOR.

*Cadillac.*

*Franc real*, of some American gardens.

This pear is a very beautiful fruit, commonly quite round at the head and diminishing more or less in size towards the stalk, which gives it a somewhat turbinate form; it is three inches eight or nine lines in its greatest diameter, and three inches

three to five lines in height; the stem is short, being often but seven or eight lines in length, and is inserted within a slight depression whose edges are rather even; the skin is light green, more or less speckled with small red dots, and becomes pale yellow at maturity, attaining next the sun a lighter or darker red hue; the flesh is white, firm, breaking, and of an acid flavour, which is sometimes meliorated in particular cases where the fruit is well ripened; when cooked this pear acquires a fine colour approaching to red, and is of a very pleasant sweet taste; the seeds are oblong and small comparatively with the magnitude of the fruit, which ripens in November and December, and may be preserved the whole winter; it is only eaten when cooked and comes under the denomination of baking pears, being used for that purpose and for compotes; the tree is very vigorous, and succeeds better grafted on the pear than on the quince.

RATEAU. PR. CAT. N. DUH.

*Gros Rateau.* Pr. cat. 25 ed.

This pear is as large as the Catillac, but is more of a turbinate form, being usually three inches and a half in its greatest diameter, and a line or two less in height; the stem is six or eight lines long at most, and inserted within a small cavity, one side of which is more elevated than the other—the eye on the contrary is situated in a pretty deep cavity, whose sides are very even and regular; the skin on the shade side is greenish white, and of a vermilion colour on the side opposite, and is strewed all over with numerous small specks of a russet hue; the flesh is firm, breaking, rather sweet, with a partial odour and of agreeable taste—when cooked it acquires a very slight rosy tint and a delicious flavour; the seeds are almost invariably abortive, and the fruit ripens in December and January. This is a fine pear and merits extensive dissemination; in a raw state it is suitable to form an ornament for the dessert during a part of the winter, and it is sufficiently agreeable to be

eaten with pleasure, and when cooked it forms excellent compotes. It derives its title from the gardener who first cultivated it.

GILLOGILLE. PR. CAT. N. DUH.

*Gilgil.* Pom. Mag. Lond. Hort. Trans.

*Gile-ô-gile.* Noisette Man.

*Garde-ecorce.*

*Gros gobet,* } of some French gardens, but not the *Poire*  
*Dagobert,* } à *gobert* of Duhamel.

The following is the description of this fruit as given by Duhamel.

The fruit is round, almost turbinate, being three inches three lines in height, and of the same measurement in its greatest diameter; the stem is situated in a cavity with regular edges, and nearly as deep as that which receives the eye; the skin is partially rough, yellow at maturity, and almost wholly covered with russet spots, and in some cases slightly tinged with red next to the sun; the flesh is breaking, of a flavour slightly acid, and scarcely to be deemed agreeable, as it leaves a great portion of huskiness and astringency in the mouth. It ripens in October and November, and is more in use for cooking than for eating raw, and in the former case acquires the taste of an apple.

De la Quintinye and Evelyn mention a pear then known by the titles of Carmelite, Mazuer, or Gilogiles, ripening in November and suitable for baking; but they could scarcely have referred to the present variety. Miller also describes a pear under the title of Carmelite, which he states is in season in March, and quotes Tournefort as authority.

This pear is also figured and described in the Pomological Magazine, and I extract the following remarks from that work.

“A valuable winter pear, although not of first rate excellence. It is a great bearer, has a tolerably pleasant flavour, is very handsome, and keeps well till March. As a baking pear it is particularly useful, but it is difficult to stew whole on account of its becoming too soft. According to the French,

this will remain in use till April and May; we have not seen any instance of its possessing such a property in England, but it probably would if grown on an open standard, for which it is well adapted. It should however be observed, that the period of ripening in pears depends very much upon the time at which their blossoms open; fruit produced by late blossoms will invariably keep later than such as comes from early blossoms; hence it happens not unfrequently, that chambered fruit will vary as much as a month or six weeks in the time of its being fit for the table.

“ Wood very vigorous, bright brown, with numerous small russet spots; leaves thick, flat, recurved, regularly serrated; flowers middle-sized, roundish oval; fruit large, roundish, flattened at the top and not tapering into the stalk; eye large and deep; stalk short, deeply inserted; skin a deep close russet, a little tinged with red next the sun; flesh white, juicy, breaking, a little gritty, sweet, and pleasant.”

#### BEAUTY OF WINTER. AUTH.

*Bellissime d'hiver.* Roz. Duh. | *Teton de Venus.*  
*De Bur.*

This pear is of round form next the head, and as it becomes somewhat contracted towards the opposite end, it thence derives a turbinate shape; it measures thirty-six to thirty-eight lines in height, and thirty-four to thirty-six in diameter; the stem and the eye are almost even with the extremities of the fruit; the skin in the shade is light green, changing to pale yellow at maturity, and the part exposed to the sun becomes of a crimson hue—the whole surface is besides profusely strewed with small grayish specks; the flesh is firm, rather dry, bland, and somewhat agreeable; the seeds are large and of a light brown hue, and the fruit ripens in November and December, and keeps till in May. It is far better cooked than raw, and pretty good compotes may be made with it.

## SAINT-PÈRE. DUH.

*Saint-Pair.* Roz. syn. Duh. syn.  
*Holy Father.*

The form of this fruit is pyriform, or we may rather say pyramidal; it is three inches in height and thirty-three lines in diameter; the eye is situated within a slight depression, and the stem, which is six to twelve lines in length, is inserted within a very small cavity; the skin, which is green before maturity, becomes yellowish when that period arrives, and the side next the sun acquires a tint of dull red; the flesh is dry and rather firm, but tender notwithstanding when fully ripe, and of a bland flavour; when cooked it makes excellent compotes; the seeds are brown and oblong, covered at the point and a little above with a small membrane; the fruit ripens in March, and may be kept till in June. I have transcribed the foregoing description from the New Duhamel. In the original edition of that work this pear is not stated to be as large as the dimensions here given it, being there recorded as measuring twenty-six lines in diameter and twenty-eight in height.

## PASTORALE. PR. CAT. ROZ. DUH. MIL. FOR.

*Musette d'automne.* Quin.? Roz. syn. Duh. syn. Mil. syn.  
*Pastourelle.* Quin.? Evel.?  
*Bagpipe of Autumn.* Evel.?  
*Petit Rateau.*

This fruit is two inches six to eight lines in diameter, and three inches four to eight lines in height; it is of a pretty regular pyramidal form, diminishing a little in size at the head, where the eye is placed nearly even with the fruit, the part next the stem is elongated and its size lessens pretty regularly—it is not pointed, but rounded at the extremity, where the stem, which is twelve to fourteen lines in length, is inserted even with the surface of the fruit, and sometimes upon a kind of

spiral protuberance ; the skin is light green, interspersed with red spots, and becomes yellow at maturity, when the sunny side also acquires a red tint ; the flesh is somewhat firm, moderately melting, and of a musky and agreeable flavour ; the seeds are broad, short, and very often abortive, and the fruit ripens in November and December ; the tree succeeds better on the pear than on the quince.

De la Quintinye and Evelyn mention a pear then cultivated, which bore the title of Pastourelle, Musette d'automne, or Bagpipe of autumn, from which circumstance it would appear that this fruit was known to the gardens of that day.

ST. AUGUSTIN. PR. CAT. EVEL.

*Saint Augustin.* Quin. Roz. Duh.  
*St. Austin.* Mil. For.  
*Poire de Pise.*

This pear is thirty lines in height and twenty-two in diameter ; it is swollen about the middle and diminishes in size towards the head, where the eye is placed even with the fruit—its size is still smaller at the other extremity, which terminates in an obtuse point, and in which the stem of an inch in length is inserted among some protuberances without any apparent depression ; the skin, which is at first green, becomes a light yellow at the time of ripening, the side exposed to the sun's rays is faintly tinged with red, and the whole surface is more or less scattered over with brown specks ; the flesh is hard and of a musky flavour ; the seeds are black, oblong, and quite perfect, and the fruit ripens in December and January ; the tree may be ingrafted either upon the pear or the quince.

CHAMP-RICHE D'ITALIE. PR. CAT. ROZ. DUH.

*Riche d'Italie.* | *Italian rich field.* Auth.

This fruit is three inches and a half in height and two inches seven lines in diameter at the most swollen point, which is about

midway of its length ; the eye is pretty large, placed in a broad and slightly hollowed depression ; the part next the stalk diminishes considerably in size, and terminates in an almost acute point at the place where the stem is inserted ; the skin is light green, interspersed with specks and small spots of a grayish hue ; the flesh is white, half-breaking, not gritty, and is very good cooked and in compotes ; there are usually in this fruit but four seminal cells, each of which contains two oblong seeds that are slender, curved towards the point, and of a light brown colour ; this pear ripens in December and January ; the tree is vigorous, and may be grafted on the pear and the quince.

LANSAC. PR. CAT. ROZ. DUH. MIL. FOR.

*Dauphine,* }  
*Satin,* } Roz. syn. Duh. syn. Mil. syn.  
*Satin vert ?* Quin.  
*Green satin ?* Evel.

This fruit is almost globular, its diameter being nearly equal to its height, the former measures twenty-three lines and the latter twenty-four ; the eye is situated in a slight depression, and frequently nearly even with the fruit ; the stem is large, seven to ten lines in length, fleshy at its junction, and sometimes inserted even with the extremity, and at others in a small cavity ; the skin is smooth and yellow ; the flesh melting, and of a sweet, rich, and agreeable flavour ; the seeds are ordinarily abortive ; the fruit begins ripening at the end of October and keeps sometimes till in January : the tree may be grafted upon the pear and the quince.

TROUVÉ. ROZ. DUH.

The form of this pear is very regular ; it is twenty-nine lines in height, and twenty-seven in diameter ; the eye is large, very open, and placed nearly even with the fruit ; the stem, which is fifteen to eighteen lines in length, large at its extre-

mity and somewhat fleshy at its origin, is inserted rather obliquely at the point of and even with the fruit; the skin is lemon colour where shaded, and sometimes faintly tinged with light red—on the side exposed to the sun it is a bright and pretty deep red,—the whole surface is also interspersed with very small specks, which are red upon the yellow ground and light gray upon the red; the flesh is white inclining to yellow, breaking, not gritty, and of a sweet and agreeable flavour; the seeds are short, quite perfect, not much pointed, and of a brown hue, and the fruit ripens in January and can be preserved until in April; it is good when cooked, but at its perfect maturity it answers very well to be eaten raw.

#### IMPERIAL. PR. CAT.

*Imperial oak leaved.* Pr. cat. 25 ed.

*Imperiale à feuille de Chêne.* Roz. O. Duh. Coxe.

*Imperiale.* N. Duh. Dic. d'Agric.

*Oak leaved.*

This pear is two inches nine lines in height, and two inches three lines in diameter; it is rounded at the head, and the eye, which is small, is there placed almost even with the fruit; the part next the stalk diminishes almost uniformly in size, and its extremity is obtuse; the stem is ten lines long, pretty large especially at its origin, and inserted in the centre of a flattened space; the skin, which is at first green and very even, becomes wrinkled when it approaches maturity and by degrees attains a yellow colour; the flesh is melting and of a sweet flavour; the seeds are large, brown, quite perfect, and terminate in a long point; this fruit has commonly but four cells; it ripens in April and May, and although it is not deemed excellent, it has some merit at that season: the tree is vigorous, and may be grafted on the pear and the quince; the leaves are very large, denticulated without much regularity, and plaited and undulated on their borders in such a manner that they appear as if cut, and resemble a small leaf of frizzled cabbage, rather than an oak leaf.



## FRENCH POUND PEAR. PR. CAT.

<i>Poire de livre.</i>	Duh.	Mil.	} Mil. syn.
<i>Pound pear,</i>			
<i>Gros Rateau gris,</i>			
<i>Great rake pear,</i>			
<i>Poire d'amour,</i>			
<i>Black pear of Worcester,</i>			
<i>Parkinson's warden,</i>			

This fruit from the similarity of title has been in many cases supposed to be synonymous with our common Pound pear, but it is widely different, as a comparison of the descriptions will indicate. This receives its name from the circumstance that it is not rare to find specimens of the fruit weighing a pound. Its form, although approaching considerably that of the Catillac, is nevertheless different from it, being more decidedly turbinate; and also because it is only rounded at one end, the other being sensibly depressed. Its height is three inches five to six lines, and its greatest diameter three inches eight lines—those of small size are four to six lines less; the stem, which is fourteen to fifteen lines in length, is inserted in a small cavity, one of the sides of which is more elevated than the other; the skin is greenish, and becomes yellow at maturity, but it is often so abundantly covered with grayish spots and russet specks that the ground colour is only partially apparent; the flesh is firm, with a little acidity, but its flavour is not disagreeable. In cooking it acquires a faint rosy tint and a sweet taste, which greatly improves it; but it is very seldom eaten raw. The seeds are brown and oblong, and the fruit ripens in December and the two following months. The two last synonymes adopted by Miller I think want confirmation.

## TREASURE. PR. CAT.

<i>Poire d'amour.</i>	Quin.?	N. Duh.	} O. Duh.
<i>Tresor d'amour.</i>	Roz.		
		<i>Love pear.</i>	
			Evel.?

This is one of the largest fruits of its class; it is four inches nine lines in height and much bulged about the middle, where

it is usually four inches in diameter, and its two extremities are contracted nearly in the same proportion; the skin is a little rough to the touch, and at first of a greenish hue, sometimes it is marked with fawn spots that become proportionably apparent as the fruit approaches maturity, at which period the green becomes changed to yellow; the flesh is tender, breaking, half-melting when fully ripe, and of a sweet and bland flavour; the seeds, which are contained in narrow cells, are most generally small and abortive; the pear, which is good raw and still better when cooked, begins to ripen in December, and keeps until in February and March.

FORTY OUNCES. PR. CAT.

*Quarante onces.* N. Duh. Lond. Hort. cat.

This fruit seems to have been so little known about Paris at the time of the publication of the last edition of Duhamel, in 1825, that the editors of that work acknowledge their indebtedness to a gentleman of Provence, one of the most southern districts of France, for the pears which enabled them to make their description, and which they say had not yet attained their full development—from which circumstance we may confidently infer, that they could not fully judge what are the entire merits of the variety at its complete maturity. The following description is copied from the work referred to.

“Of all the varieties this would be, without doubt, the largest, if in the comparison we excepted the Treasure pear, or Poire d’amour just described,—and the title which it bears is particularly indicative of its magnitude; it appears necessary however to notice, that it is according to the customary pounds of Provence that this fruit has been found to weigh forty ounces, and even more. The one that we shall proceed to describe, and which had not attained its full growth, weighed twenty-seven and a half ounces according to the customary weight at Paris. Its general form was turbinate, being four inches and a half in diameter, and four inches in height; its surface

was raised here and there by some slight projections of considerable breadth; the eye was placed in a broad depression, with a pretty regular border, and the stem, of an inch in length, was placed in a cavity, one side of which was even, whilst the other presented two large protuberances; the skin was almost wholly a lemon colour, with a faint reddish tint on the side next the sun, and the whole surface was likewise interspersed with numerous russet specks; the flesh was white, firm, breaking, granulated, of an agreeable odour, with an acid flavour which scarcely allowed of its being eaten raw—when cooked, however, it acquires a red colour, and a sweet and very pleasant flavour; the seeds are dark brown, and nearly always abortive. This elegant fruit is cultivated in Provence, where it ripens in October and November, and will doubtless keep well and become meliorated in its quality during the winter months. The proprietors of the Parisian nurseries are advised to cultivate it on account of its size, which renders it a suitable ornament for the dessert, and on account of its excellence when cooked. A single pear is large enough to make a compote.”

BELLE AUDIBERT. PR. CAT. N. DUH. LOND. HORT. CAT.

This pear was also sent from Provence to the editors of the *New Duhamel*, as a variety of the *Forty ounces*, or *Quarante-ounces* just described; but it appeared of too distinct a character, in its general form, not to be distinguished, and they in consequence gave it the title it bears.

It varies from the *Forty ounces* by being less in size and pretty regularly rounded—in having its surface free from numerous swellings and projections, and by being somewhat compressed in its breadth; it is four inches wanting a line in its diameter in one direction, and only three inches three lines in the other; its height is also but three inches one or two lines; the skin is a very pale yellow on the shaded side, and the part opposite is of a light orange colour, with two or three oblong touches of russet; the flesh is firm, breaking, granulated, of

an agreeable odour, and an acid flavour like that of the Forty ounces, and it is likewise very good when cooked ; this fruit begins to ripen in the month of November.

BELLE BESSA. N. DUH.

This pear is very beautiful, and measures four inches in height, and three inches at its greatest diameter, which is nearly at the middle of its height, as the two extremities diminish very perceptibly, especially that next the stem, which is inserted somewhat obliquely in a pretty deep cavity, surrounded by protuberances ; the eye is likewise placed in a depression, whose border is rendered uneven by projections—in general the circumference of the fruit is not perfectly round ; the skin is a very light green, faintly approaching yellow at full maturity, and interspersed by some small russet specks ; the flesh is somewhat firm, bland, and agreeable, without being very high flavoured, and the fruit ripens in November and December.

It is remarked in the New Duhamel, that this pear is of late origin, and not having been previously named by any cultivator, the editors dedicated it to M. Bessa as a testimony of satisfaction for the assiduity evinced by him in the completion of the designs of that work.

ANGLETERRE D'HIVER. ROZ. DUH. PR. CAT.

This pear, well known around Paris by the French title above, must, if its origin is correctly indicated by its name, be doubtless synonymous with some one of the English pears known to us by a different appellation.

In the New Duhamel it is described as being of a very regular pyramidal form, with the head rounded, and measuring three inches and six or eight lines in height, and thirty-one to thirty-two lines in its greatest diameter ; the stem, which is fifteen lines in length, is situated even with the fruit, and the

eye is inserted in a broad cavity, slightly excavated; the skin, which is at first light green, becomes of a lemon colour at full maturity, the part exposed to the sun's influence sometimes acquires a faint red tint,—it is likewise wholly scattered over with small russet specks; the flesh is firm, dry or without much juice, possessing a very slight acidity of flavour, scarcely musky, and in general not very agreeable, but when cooked it is far better; the seeds are very oblong, dark brown, and often abortive; the centre around which their cells are placed is hollow; the fruit does not ripen before the month of April, and keeps until in July without getting soft, but becomes much wrinkled.

The pear described in the first edition of Duhamel by the same name, appears to differ from this in several quite distinct traits, and especially in the quality of its flesh; for in that publication it is stated to ripen in December, January, and February, to be very buttery, without astringency, quite bland and agreeable, and to become mealy when the period of its perfection is past, and soon gets soft. Touching other points to be considered, the pear first described has no other affinities with the Common English pear, or *L'Angleterre-ordinaire*, which ripens in September, than a slight resemblance in its form, and it may be perceived by the descriptions that in other respects these two fruits are evidently distinct from each other.

SARASIN. PR. CAT. ROZ. DUH.

*Sarrazin.*

This pear is oblong, with but little regularity of form, somewhat contracted next the head, where the eye is situated even with the fruit; it is thirty lines in height, and twenty-two in diameter; the stem is large, and six to ten lines in length; the skin, on the shaded side, is at first green, but becomes pale yellow at maturity—the side next the sun is tinged with brownish red, and strewed with gray dots; the flesh is almost melting, of a sweet, rich, and partially perfumed flavour; the seeds

are long, pointed, not well matured, and of a black hue ; this fruit is excellent to cook or to form compotes, and will keep from one year to the other. Duhamel himself states that in the month of November, when he made his description, there were still some remaining of the previous year that were in a very sound and perfect condition, and which could yet be kept a long time, and at the period named, they were very palatable. Duhamel adds, that there are few pears which so highly merit cultivation as this variety.

AMBRETTE. QUIN. ROZ. TOURN. DUH. MIL. FOR.

*Ambret, Ambrette, Winter Ambret.* Evel.

*Trompe-valet*, of some countries according to Quintinye.

*Cheat-servant*, synonyme according to Evelyn.

*Ambrette d'hiver,*

*Ambrette avec épines,*

*Ambrette d'hiver avec épines,* } of various collections.

*Ambrette grise,*

*Thorny Ambrette,*

The first notice I have found of this fine pear is in the works of the celebrated De la Quintinye, published about the year 1690. He enumerates three varieties of the Ambrette, viz.

The Ambrette, *ripe in November, December, and January, a very good pear.*

The Ambrette of Bourgeuil, or Graille, *ripe the thirteenth of October, an indifferent pear.*

The thornless Ambrette, *ripe in November, an indifferent pear.*

It is the first of these that is the subject of the present article, and strange as it may appear, the other two are not described by either Duhamel, Rozier, Miller, or Forsyth, or noticed in the Jardin Fruitier, or Bon Jardinier. This fine fruit is said to have derived its title from its musky odour, which has a strong affinity to that of the Sweet Sultan flower, called in France Ambrette.

In the description given by De la Quintinye, after first re-

marking that the Ambret or Ambrette and the L' Echasserie bear considerable resemblance to each other, he proceeds to comment on the differences that exist between them. The Ambrette, he states, is in point of shape a little flatter, and its eye sunk in a cavity, whereas the L' Echasserie has its eye or crown quite jetting out; their size is similar, and they resemble each other likewise in colour, though the former is commonly of a deeper and ruddier hue, and the latter lighter and yellower, more especially when it becomes fully ripe. They are also nearly alike in their stems, and ripen at the same period. They greatly assimilate in the delicious qualities of the fruit when at maturity, in which respect however the L' Echasserie partially surpasses the other. The flesh of the Ambrette is sometimes rather more of a greenish hue, its seeds blacker and in large cells, and its skin is usually a little more rough to the touch.

The L' Echasserie is occasionally knobbed or warty, but it is the wood which presents the most striking distinction, that of the Ambrette being extremely thorny and prickly, precisely like the wild trees seen in the hedges, which is not the case with the other; for although it shoots out some points, they are not however sufficiently sharp to prick the fingers as those of the Ambrette will do. M. De la Quintinye further remarks, that the L' Echasserie had not made its appearance above twenty years, but that the Ambrette was already of ancient standing.

I will now proceed to give the description of it according to Duhamel and Rozier.

The shoots of the Ambrette tree are short, straight, and perfectly round, of a light grayish green hue where shaded, and a gridelin colour next the sun; the buds are large, rounded, very acute, turned off from the branch, the base that supports them projecting but slightly; the leaves are of medium size, not indented, but furrowed or wrinkled; the flower consists of oval petals, hollowed in the manner of a spoon, and the summits of the stamens are light purple mingled with white; the fruit is two inches in diameter, and twenty-five lines

in height; its form is rounded, and inclining to oval, diminishing a little towards the stem, which is large, nine lines in length, and inserted in a very small cavity, whose circumference is swollen by some small protuberances; the head is very round, and the eye is placed in a slight depression surrounded by some small projections; the skin is whitish, and sometimes grayish, according to the soils; the flesh is greenish white, melting, and of a sweet, rich, and very pleasant flavour; the seeds are black and contained in broad cells, and the fruit begins to ripen in November, but keeps well till in February; the branches are thorny, and the tree may be propagated on the pear, but better on the quince. It delights in a dry warm soil, with a good exposition, and succeeds better as a standard than as a dwarf; in wet and cold soils the fruit is far inferior to that produced in more favourable situations.

ECHASSERY. PR. CAT. MIL. N. DUH.

- L'échasserie.* Coxe. Pr. cat. 25 ed.  
*Ambrette.* Coxe. Fes. Amer. Gard. and many Amer. gardens.  
*Bezy de Chassery.* Duh. syn. Mil. syn.  
*Eschassery.* For.  
*Leschasserie,* }  
*Verte longue d'hiver,* } Quin. Evel. Mil.  
*Besidery, Sandry.* Quin. Evel.  
*Echasserie, or Bezi de Chasseri.* Roz.  
*Winter green long.* Evel.  
*Winter long green.* Mil. syn.  
*Wilding of Echassery.*  
*Yat or Yut pear.*  
*Besidery Landry,* }  
*Landry wilding,* } Mil. syn.  
*Tilton,* of New-Jersey.

The shoots of this tree are very slender, bending at every joint, very much speckled (*tiqueté*), gray on one side, and of a greenish gray on the other; the buds moderately large, longish, pointed, turned off from the branch, and have a small and very slightly projecting base; the leaves are long, narrow, somewhat wrinkled or furrowed, indented very partially, but



coarsely; the flower is formed of oblong petals, each somewhat hollowed or spoon-shaped, and terminating in a plicate or plaited point; the fruit is round, approaching to oval, and diminishes in size towards the stalk, considerably resembling the Ambrette; it is generally two inches in diameter, and twenty-nine lines in height, but sometimes it measures no more in one direction than in the other; the stem is large, eight to fifteen lines long, inserted in a small cavity, which is commonly surrounded with some small protuberances; the part next the head is perfectly round, and the eye is there placed even with the fruit; the skin is a whitish green, but becomes of a yellowish hue at maturity; the flesh is melting, of a sweet, musky, and very agreeable flavour; the seeds are brown, and the fruit ripens in November, December, and January; the tree may be ingrafted upon either the pear or the quince; it is productive and soon begins to bear fruit.

I have examined the subject very minutely, and have ascertained decidedly that this is the Ambrette pear of Coxe's work, a fruit of great excellence and held in the highest estimation. The only difference he speaks of is in regard to the indenture of the leaf, and on this point I find he fell into an error in his description, for all the trees that I have seen or heard of, that have been obtained from New-Jersey as the Ambrette or Tilton pear, have indented leaves, and this fact, with the circumstance of their being devoid of sharp thorns, settles the question of identity satisfactorily.

BESI DE CAISSOY. PR. CAT. N. DUH.

<i>Bezy de Caissoy.</i>	Roz.	O. Duh.	Mil.	For.	Coxe.
<i>Besi de Caissoy.</i>	Quin.	Evel.	Mil.		
<i>Bezy de Quessoy.</i>	Jard.	fruit.			
<i>Rousset d'Anjou.</i>	Quin.	Evel.			
<i>Rousette d'Anjou.</i>	Roz.	syn.	Duh.	syn.	Mil. syn.
<i>Rouselet d'Anjou.</i>					
<i>Wilding of Cassoy,</i>					
<i>Petite beurré d'hiver,</i>					
<i>Small winter butter pear,</i>					

} Mil. syn. and others.

This pear is round and partially flattened at the head, being

only seventeen lines in height, by nineteen in diameter; the eye is small and very slightly sunk; the stem is straight, six lines in length, and inserted in a cavity which is deep and broad in proportion to the size of the fruit; the skin is green, changing to yellow at full maturity, but it is so much covered with brown spots that one distinguishes but little of the ground colour; the flesh is melting, sweet, and perfumed; the seeds are black, small, and frequently abortive, and the fruit ripens in November. The tree cannot be propagated successfully on the quince, and even upon the pear stock it is quite delicate and not very vigorous in light soils; it requires to be planted in a fresh and rather strong soil. When the earth is of a character that suits it in all respects, it yields abundance of fruit, which is produced in clusters.

This variety takes its name of Besi de Caissoy or Wilding of Caissoy, from a forest of Brittany, where it was discovered, and where it passes under the title of Roussette d'Anjou.

DUTCHNESS OF ANGOULÈME. POM. MAG. PR. CAT.

*Dutchesse d'Angoulême*, of most publications.

This fine fruit, introduced some years since to our country from Holland, France, and England, is recorded to have been discovered growing in a wild state in a hedge near Antwerp. Its form and appearance are very much that of a Bonchretien. The Pomological Magazine gives the following details in regard to it.

“This is the very finest of the late autumn pears, and ripens at the end of November. It is remarkable, not only for its excellence, but also for its irregular knobby surface, covered with broad patches of brown, by which it is readily known. It arrives at a weight quite unusual in pears that are fit for the dessert—specimens from the island of Jersey having been seen weighing twenty-two ounces; and in 1827, a fruit ripened in the garden of the London Horticultural Society weighing

nineteen ounces. The form of the fruit is roundish-oblong, tapering towards the stalk, with an extremely uneven surface, usually measuring about three and a half inches each way, but sometimes much larger; stalk and eye deeply sunk; skin dull yellow, copiously and irregularly spotted with broad russet patches; flesh rich, melting, very juicy, and high-flavoured, with a most agreeable perfume; wood yellowish, covered with white spots; leaves ovate, middle-sized; the flowers open early, and their petals are oval or somewhat obovate."

PRINCESS OF ORANGE. POM. MAG. PR. CAT.

*Princesse d'Orange*, of most publications.

The Pomological Magazine gives the following description of this variety.

"It was raised in 1802 by the Comte de Coloma; it is in perfection in October, and from the great beauty, as well as good quality of its fruit, is strongly recommended to notice as a valuable autumn pear. From its not opening its blossoms early, it is less exposed to spring frosts than many kinds.

"The wood is reddish brown, with small round white spots; leaves ovate, rather sharply serrated; stipules nearly as long as the petioles; flowers white, rather below the middle size; fruit roundish turbinate, about the size of a White Beurré; stalk rather short, seated in a shallow cavity; skin a bright reddish orange russet; flesh yellowish white, sugary, and rich; it is in some seasons perfectly melting, but occasionally is a little gritty."

CAPIAUMONT. POM. MAG. PR. CAT.

*Beurré de Capiaumont*.

*Cassiomont*. Fes. Amer. Gardener.

Of this fruit I have trees at my establishment from four or five different sources; there appears to be among them two

distinct varieties. The London Horticultural Society also received three erroneous varieties under this name. The genuine one is that which is described in the Pomological Magazine as follows.

“ One of the best of the varieties raised in Flanders and stated to owe its origin to M. Capiaumont of Mons. A most delicious fruit, ripening in the middle of October, and keeping for a fortnight or more. It is of middle size, turbinate, regularly tapering into the stalk; eye not at all sunken, but level with the surface of the extremity; skin a fine clear cinnamon, fading into yellow in the shade, and acquiring a rich bright red in the sun; flesh yellowish, melting, buttery, very rich and high flavoured; wood clear reddish brown, sprinkled with white spots; leaves oblong, narrow, much folded, and recurved, with very fine serratures; stipules linear, and about the length of the petiole.”

BELLE ET BONNE. POM. MAG.

*Schöne und Gute.* Taschenbuch.

This is described to be a harvest pear, ripe in September, magnificent, large, round, very good and productive, and the Pomological Magazine remarks that it answers this description perfectly, with the addition, that much as the autumn pears have been improved, this ranks among the very best of them. It is deemed a delicious Bergamot variety, possessing the very best qualities. It has in some cases been erroneously cultivated in Europe, and possibly in this country, under the names of Charles d'Autriche, Bergamotte Crasane, and Belle de Bruxelles, by which latter title it is often called in England.

The wood is very vigorous, short jointed, dark olive colour, with numerous dark brown spots; leaves deep green, nearly entire, oval-lanceolate; stipules subulate, about half the length of the petiole; flowers middle-sized, petals obovate; fruit very large, globular, depressed, with a large deeply sunken eye; stalk long, deeply inserted; skin yellowish on the

sunny side, with numerous small russet brown spots; flesh white, sweet, perfumed, exceedingly rich and agreeable.

## CHIO. MIL. FOR.

*Little Bastard Musk.* Mil. For.

This pear Miller describes as being much like the Little Musk, but smaller, and the fruit not often hanging in clusters; the skin, when the fruit is ripe, has a few streaks of red next the sun. I think this a very dubious variety. Forsyth only copies Miller.

## ASHTON TOWN. HOOK. POM. LOND. PR. CAT.

This pear has some similarity to the Swan's-egg, but tapers more towards the stalk, and is somewhat flattened at the other end; the colour is greenish yellow, spotted with russet, and it has a few large spots of dark brown when fully ripe; the flesh is melting, perfumed, and high flavoured, but sometimes a little gritty; it ripens in November, but will not keep long.

## FLOWERED AUTUMN MUSCAT. KNOOP POM. FOR.

*Muscat à long queue d'automne,* } Mil.  
*Long stalked muscat of the autumn,* }  
*Muscat fleuri.* Mil. erroneously.

This is described by European authors as an excellent pear, of a medium size, round, and of a dark red colour; the flesh very tender, and of a delicate flavour; it ripens in October. Miller confuses this with the true Muscat-fleuri of the French, which ripens in August, and I should not wonder if this description refers to the Muscat-Royal.

UVEDALE'S ST. GERMAIN. PR. CAT. MIL. FOR.

*Union.* Mil. For.

This is a very large long pear, of a deep green colour, sometimes becoming red next the sun as it approaches maturity. It is not suitable for eating, but is a good baking pear, and the tree being a great bearer, the fruit very large, and in season for use from December to April, it merits to be in every collection.

FORELLE. PR. CAT. POM. MAG.

*Forellen-birne.* Diel, Pomol. Christ.  
*Poire Truite*, of the French.  
*Trout pear.*

Dr. Diel makes the following remarks in regard to this pear.

“ Long as I have collected fruits and searched the gardens in the neighbourhood of the Rhine for French varieties, I have found none like the *Forellen-birne*. We may therefore proudly call this a national fruit, which most probably originated in Northern Saxony. It is a real addition to our stock of autumn pears, and may compete with the best French dessert kinds, ripening at the same period, and far surpassing them in the length of its keeping in perfection, and in its beauty.”

The Pomological Magazine in referring to these remarks says, that this variety merits the eulogium in all respects, it being a most beautiful fruit, and its quality equal to its appearance. It has obtained its titles of *Forelle*, *Truite*, or *Trout pear* from a fancied resemblance between the specks and colour of its skin and those of the fish so called.

In England its period of ripening is stated to be from November to January; it never shrivels, but remains quite melting and firm, until its period of decay arrives; the tree is very vigorous, and grows upright; the leaves are small, nearly flat, with the apex a little recurved, and slightly woolly above;

those on the fruit spurs are larger than the others ; fruit rather below the middle size, not very constant in form, but usually obovate, and more or less elongated ; eye rather shallow ; skin when fresh gathered, green on one side and red on the other, changing to a deep rich sanguine hue, speckled with grayish ocellate, broad spots next the sun, and a clear lemon on the other side ; flesh white, juicy, buttery, with a rich aromatic. subacid, vinous flavour.

MARIE LOUISE. PR. CAT. POM. MAG.

This variety was reared from seed by Dr. Van Mons, of Brussels, and having been introduced some years since to this country, has now become very considerably disseminated.

The Pomological Magazine remarks, that in England the high opinion that was entertained on its first reception in regard to its good qualities, has been amply confirmed by experience, and that it has been found one of the most valuable autumn pears, resisting the inclemencies of a severe climate, and appearing capable of affording a certain crop under whatever circumstances it may be placed. In flavour and beauty it has scarcely a superior, and in unfavourable seasons and situations, when other pears failed to acquire their accustomed flavour, this has been found to attain it fully as well as its usual size and colour.

The Magazine referred to further remarks, that there can be scarcely any doubt but that the pear mentioned in Loudon's Magazine, vol. iii. p. 353, under the name of the *Forme de Marie Louise* is the same as this ; the appearance of the fruit from standards and walls being so different, as to justify any person unacquainted with the habits of the variety, in considering them distinct.

It ought to be in every collection, however limited or select ; it ripens in the middle of October, and keeps till the end of November ; the shoots are moderately strong, rather dark coloured, with dull brown spots ; the leaves which are about the middle of the young shoots, are ovate, somewhat acuminate.

the margin being sharply pointed but not with deep serratures; the petioles of these are about an inch in length; the leaves near the base of the shoots, and particularly at the spurs, have very long slender petioles, so that they have a very straggling appearance, twisting and facing to various directions; the leaves are there flat, elliptical, with the margin entire; the flowers are middle-size with obovate petals; fruit varying from medium to large according to circumstances, oblong, tapering from the middle towards both ends, the lower of which is obtuse and the upper oblique, with a permanent projecting calyx; stalk more than an inch long; skin in the most favourable situations and circumstances nearly smooth, with a little cinnamon coloured russet upon a light yellowish green ground, but it has much more russet and brown in other cases; flesh white, exceedingly juicy, melting, buttery, and rich. There is said to have been an erroneous variety sent to this country from Europe under this name.

WINTER NELIS. POM. MAG. PR. CAT.

*Nelis d'hiver*, of many Flemish and English gardens.

*La bonne Malinoise*,  
*Bonne de Malines*, } of various publications.

The Pomological Magazine describes this as follows :

“ An excellent winter pear, in perfection in December and January, originally raised by M. Nelis, of Mecklin, in honour of whom it was named, but before its title was settled it had acquired the other appellations above stated.

“ It bears pretty well; the fruit is of very high quality, and is expected to become a favourite of the dessert; by some it is deemed superior to the Chaumontelle, which is a high character; the wood is moderately strong, yellowish, sprinkled with some small pale brown dots; leaves middle-sized, elliptical-ovate, tapering regularly to each end, somewhat recurved on the midrib, the margins nearly entire; petiole long and slender; stipules linear; flowers middle-sized, petals obovate, tapering



to the claw ; fruit middle-sized, or rather large, obovate, somewhat obtuse at the stalk, which is upwards of an inch long, and moderately thick ; eye generally open, but sometimes partially closed by the collapsing segments of the calyx ; skin yellowish, sometimes nearly covered with russet brown ; flesh yellowish, melting, buttery, juicy, very rich, and high flavoured."

FLEMISH BEAUTY. POM. MAG. PR. CAT.

<p><i>La belle de Flandres,</i>  <i>Imperatrice de la France,</i>  <i>Fondante de bois,</i>  <i>Bouche nouvelle,</i>  <i>Brilliant,</i></p>	}	<p>Lond. Hort. cat. and other  publications.</p>
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This variety has only been recently introduced to our country, and in consequence is but partially disseminated. It is one of the best pears in point of quality, and bears abundantly ; its size and appearance are much in its favour, and it is expected to become an important appendage to the list of esteemed fruits. The Pomological Magazine describes it thus :

“ It is a large-sized, greenish russet, handsome kind, ripening in October, and keeping for a month or two ; it has the remarkable property of improving more if gathered before it is quite ripe, than if fully mature when taken from the tree. In the latter case it is apt to acquire a kind of anise scent which is not agreeable ; in the former, it becomes perfectly melting and rich, without any such flavour. The wood is spreading, moderately strong, reddish brown, with numerous reddish spots ; leaves middle-sized, ovate, tapering to the point, slightly serrated ; petioles rather long and slender ; stipules linear ; flowers middle-sized and early ; fruit large, obovate, obtuse at the stalk, which is nearly an inch long, and moderately thick ; eye open, and placed in a slight depression ; skin russet, tinged with a crimson red next the sun, the shaded side greenish yellow ; flesh rather firm, yellowish white, sweet, rich, melting, and excellent. It must be gathered while it adheres

yet firmly to the tree—this is the only way to have it really in perfection, for if suffered to ripen fully on the tree, it is a poor variety. It decays externally before it gives way at the core.”

MUSCAT ROYE. CALVEL. DIC. D'AGRIC.

This is a small fruit, of oblong form ; the skin rough to the touch, of a yellowish green on the shaded side, and of a pleasant red next the sun ; the flesh is breaking and perfumed ; the tree is vigorous, and the fruit is at maturity at the end of August.

TROMPE CASSAIRE. DIC. D'AGRIC.

According to an account of M. Lardier, this variety is cultivated in the environs of Aix. It is an early fruit, of medium size, round and green, with a long stem ; the flesh delicate, with rather pleasant juice when it is not too ripe, and the tree bears abundantly.

SUMMER FRANCRÉAL. POM. MAG.

*Francreal d'été.* Diel's Pom. Lond. Hort. cat.

*Fondante.* Knoop Pomol.

*Gros Micet d'été,* of some French gardens.

This pear is figured in the Pomological Magazine, and described as follows :

“ A valuable variety, destitute of the hardness of the Bonchretien, and of the muskiness of many French pears of its season. It is a very hardy, healthy, free growing tree, and a great bearer, ripening its fruit in the middle of September.

“ Wood greenish-yellow, brown, sprinkled with a few pale-brown spots ; leaves large, ovate, somewhat cordate, acuminate, almost entire at the margin, when young very woolly ; petioles upwards of an inch long, rather slender ; stipules

long, linear; flowers small, petals roundish, with a long claw; fruit rather large, turbinate, thickest about two-thirds from the stalk, diminishing a little to the eye, which is moderately depressed and partly opened; stalk short and thick; skin green, nearly smooth, becoming pale yellowish green after the fruit has been gathered some time and is fit for use; flesh white, firm, juicy, becoming buttery and melting, rich and excellent." This pear is stated to be particularly useful in England, where they have none of high quality to succeed the Epargne, which they call Jargonelle.

PRESENT DE MALINES. PR. CAT. LOND. HORT. CAT.

*Gift from Malines.*

This fruit was raised from seed by the late Count Coloma, of Malines, in Flanders, and was presented by him to the late John Braddick, Esq. one of the most efficient members of the London Horticultural Society, who from the circumstances as related above, gave it the title adopted. The fruit is said to be much of the Bonchretien shape, large at one end, smooth, and of a beautiful yellow colour; the quality excellent, the flesh being melting and of a rich musky flavour.

BEURRÉ SPENCE. PR. CAT. VAN MONS. LOND. HORT. CAT.

The celebrated Mr. Braddick stated, in one of his public communications, that having asked M. Van Mons, the celebrated pomologist, to which of all his new pears he gave the preference, he immediately replied, the "Beurré Spence," and added, "this fruit to my taste is inestimable, and has no competitor." Mr. B. proceeds to say, that when his trees bore fruit he sent specimens to the London Horticultural Society, and that M. Turner, the under secretary, pronounced it the very best of all the new Flemish pears, and in this preference of Professor Van Mons and M. Turner, Mr B. coin-

cides. The time of ripening is from the middle of October to the middle of November. The first trees of this kind brought to our country were imported by myself. I have extended its culture very considerably, and have sent a number to different parts of the union.

PINE APPLE PEAR. PR. CAT.

*Poire d'Ananas.* Lond. Hort. cat.  
*Ananas.*

This variety Mr. Braddick states to be nearly allied in appearance and flavour to the Present de Malines and Passe Colmar, and some of the pears which he sent to Mr. Loudon were declared by him to be excellent. They were tasted on the first of March, and Mr. B. says that he had kept them back as long as he could. This may consequently be deemed a very valuable winter pear. He also makes the following remarks as to keeping pears well—"They should be preserved in an equal dry temperature, under the fermenting point; whence they should be brought out just at the time of using them. Acting upon this experience, I have prepared a fruit room thirty-two feet under the surface of the earth, in the dry solid rock." It is now six or seven years since I imported the first tree of this kind from Flanders, from which a great number have since been increased.

I also received it a second time from Mr. Braddick in February, 1828, together with eleven others of his most choice varieties of pears, twenty very select varieties of apples, and six of strawberries. Indeed, the death of that friendly and excellent man, may be most justly deplored as a public loss. He communicated to me many circumstances respecting his fondness for the culture of fruits, which perhaps I may refer to hereafter, as being both amusing and instructive.

## WILLIAMS' BONCHRETIEN. PR. CAT. LOND. HOR. TRAN. FOR.

*Bartlett,*  
*Summer St. Michael,* } of the Bostonians.

This pear, which has been called by Mr. Aiton, (in his *Epitome of the Hortus Kewensis*) Williams' Bon Chretien appears to have sprung from seed, in the garden of Mr. Wheeler, a schoolmaster at Aldermaston in Berkshire, about twenty-five years ago, and was suffered to remain, in order to prove the value of its fruit. Subsequently grafts have been extensively dispersed, and many trees been propagated in Mr. Williams' nursery near London, where it obtained its adopted title.

The trees of this variety are of vigorous growth and fertile habit; their branches remarkably erect and straight, until bent by the weight of fruit; leaves broad, deep green, very sharply serrated; fruit of an irregular pyramidal and somewhat truncated form, large, being from three to four and a half inches in length, and two to three inches in width at the widest part near the head; the eye is inserted on the summit, and never sunk in a hollow cavity, as in the other varieties called Bonchretiens; the stalk is very gross or fleshy, about three-fourths of an inch in length; the colour of the fruit is pale green, spotted over with a mixture of darker green and russet brown, becoming yellowish, and faintly tinged with red on the side next the sun when fully ripe; the flesh is whitish, very tender and delicate, abounding with juice, which is sweet, and agreeably perfumed; ripens in August when trained to a west wall, but on standard trees it is from three weeks to a month later.

This pear is deemed by many superior to any of its season. It immediately succeeds the *Epargne* or *English Jargonelle*, and is earlier than, as well as much superior to the *Doyenné* or *White Beurré*, and resembles in flavour the *Summer Musk Bonchretien*. Its merits over the latter variety are, that on standard trees, as well as when trained, it seldom fails to produce fruit in abundance.

It has been held in great esteem in the environs of Boston

for many years, and very extensively cultivated there and elsewhere under the title of *Bartlett* pear. It obtained that name from the circumstance that the oldest or original tree in that vicinity stands on the property of a gentleman of that name, the real title not being then known; and it is to the intelligence and discrimination of Robert Manning, Esq. of Salem, one of the most eminent and accurate pomologists of the age, that the public are indebted for an investigation and full elucidation of the facts. In the "Short Treatise on Horticulture," published by me, I erroneously stated this to be a native pear, having been so advised by the gentleman at Boston from whom I received the first tree.

SKINLESS. PR. CAT. MIL. FOR. COXE ?

<i>Poire sans peau,</i>	}	ROZ. DUH. MIL.
<i>Fleur de Guignes,</i>		
<i>Flower of Guigne.</i>	}	erroneously.
<i>Rousselet hatif,</i>		
<i>Early Rousselet</i>		

This pear is in size about medium, being twenty-eight or twenty-nine lines in height, by twenty or twenty-one in its widest diameter, which is commonly about midway of the fruit; the stem is rather slender, and sixteen or seventeen lines in length, and rises out of a small cavity, in a somewhat lateral direction; the skin is very thin, pale green where shaded, and marked with some reddish spots on the sunny side; the flesh is partially melting, of a sweet and somewhat perfumed flavour; the seeds are brown, and the fruit ripens the first part of August. It is variable in its form, which is generally long and sometimes shorter and broader.

Miller makes the remark that it is called by some the *Rousselet hatif* or *Early Rousselet*, and Forsyth and Rozier also mention its resemblance to that variety; but Duhamel and Rozier make the difference between them, in their general size and form, to be considerable, this being the largest of the two.

The pear, called *Skinless* in Boston and its vicinity, has already been referred to under the head of *Long stalked Blan-*

quet, but a very discriminating pomologist of that vicinity doubts its identity with that variety. The whole confusion in regard to that pear and the Early Rousselet, the Skinless and Rousselet de Rheims, has arisen from the adoption of the title of *Catharine*—some pears being called Early Catharine, another the Green, and a third the Late Catharine, when correctly speaking, we have no such fruit as a Catharine pear; these being merely local titles applied to old established fruits of other names, and not even mentioned by Duhamel, Rozier, Miller, or Forsyth, and it is to be regretted that Mr. Coxe should have adopted them in his work in two cases as leading titles, although he no doubt did it with the best intentions.

#### SECKEL. PR. CAT.

*Seckle.* Coxe. Lond. Hort. Trans. Pom. Mag. Fes. Amer. Gardener, and other publications.

This incomparable little pear, which is now becoming so widely disseminated in our country and abroad, originated on the farm of Mr. Seckel, about four miles from Philadelphia. It is at least equal in flavour to any European pear I have met with, and by far the highest flavoured one that has originated in this country. It is melting, and its taste is that of a rich spicy concentration. The fruit is of a brownish russet colour, with a red cheek next the sun, but in some situations it is of a yellowish hue, and occasionally without any touch of red, and it usually grows in clusters of from two to seven in each. I have noticed, that much of its fine spicy flavour is contained in the skin, and in eating this should not be taken off. It grows more slowly than any other pear tree I am acquainted with; and in fact, at maturity, forms a tree of only moderate size, but peculiarly compact and regular in its form, with richness of foliage, and a general flourishing appearance. Although this pear has been figured in the Transactions of the London Horticultural Society, and both European and American gentlemen conversant on the subject have stated, that no fruit similar to it existed in Europe, still there is a pear

which has been long cultivated in France and England, and almost every other country in Europe, so extremely similar to it, that I venture to assert, that beyond all doubt, it is the *parent of the Seckel*. The pear to which I refer is the “Rousselet de Rheims, or Petit Rousselet,” called also in Europe “*the Musk, or Spice Pear.*” The growth of the respective trees is similar, and the fruit so much alike, that persons have mistaken them for each other. The difference consists in the part of the fruit next the stem being more pointed in one than the other, and in the spicy flavour of the Seckel being much higher than that of the Rousselet de Rheims. The colour and size are much the same.

The form of the Seckel pear is regular, rounded at the head, and gradually diminishing towards the stem, which is large, of about an inch in length, and inserted in a slight depression; the shoots are strong, but only of moderate annual extension; the bark is a ruddy brown dotted over with specks of a paler shade of the same colour, and with others of a whitish hue; the flowers are of small size, and at the period of expansion are of a roseate colour, and principally produced in clusters at the extremity of the shoots.

It is much to be regretted that this fruit is not of larger size, it being among our smallest pears. It ripens from the latter part of August to the beginning of October, and by being gathered and placed carefully in a fruit room, will mature gradually, and furnish a regular supply for the table during the period named.

The London Pomological Mag. when speaking of this variety, says, it is found to exceed in excellence of flavour the very richest of their autumn pears, possessing a high vinous aroma, which can scarcely be compared with any thing in fruits, unless with a concentration of the taste peculiar to the Swan's egg pear.

LEWIS. PR. CAT. DOWN.

The descriptions of this and the four succeeding varieties are from the pen of Samuel Downer, Esq. of Boston.



This fine American seedling pear has more than met our expectations ; its fine qualities will make it more generally known than heretofore ; the original tree, and the two suckers transplanted from it, have given full and constant crops the last ten years. I will here allude to the great necessity of allowing our late fall and winter pears to remain on the trees as long as possible, even at the risk of high winds and hard frost, (there is no danger from a little frost) their flavour improves very much the last ten or fifteen days they hang on the tree, and it prevents their shrivelling afterwards. The Lewis pear hangs on the tree very strong to the last. They have readily sold in our market, during winter, at eight dollars per bushel.

This pear is in size a little under medium, and will compare with the Crasanne in appearance more than any other pear ; it is not so flat, but more pear-shaped ; has a stem one and a quarter inches in length, set in a little cavity, the blossom end indented with a large open eye ; the flower leaves lie flat back on the head ; the skin of those growing on the outside of the tree is yellowish green, and of those growing on the inside dark green with cloudy spots ; flesh whitish and fine grained, melting, buttery, and juicy, not so high flavoured as many pears, but very pleasant, and calculated to become a favourite eating fruit with people generally.

It is sought after by market-men, and sells for six and seven dollars per bushel ; it is a great and constant bearer, (bearing profusely to a fault) and its being a native, and a seedling of recent origin, render it valuable ; the tree being also acclimated, it is not subject to so many accidents, as many of our delicate foreign trees. By having it grow in cultivated ground, you may be sure of a great crop ; the tree is vigorous, and makes good sized and sound wood ; the branches are long, and hang weeping, like our common willow ; it begins to be in eating by the middle of November, and some years has continued till the last of January, and in a dry cool situation would probably keep much longer. Being but recently introduced to notice, the trees in the nurseries are yet of small size.

## DIX PEAR. PR. CAT. DOWN.

Madam Dix's mansion house is situated at the south part of Boston, where she has resided for more than thirty years; contiguous to the house is a fine spacious garden, containing many large fruit trees, among which are a St. Germain, and a Bonchretien pear, both large and near together, which may be the parents of this seedling pear, which came up fifteen years since, near the wood-house. Its close resemblance in appearance to the St. Germain, gives the strongest reason to suppose that one of its parents. The seedling pear tree is twenty-three feet high, and ten inches in diameter four feet from the ground. With the exception of some of the lower limbs having been taken off last season, it has never been pruned, and has always remained where it sprang up. The top is so thick with branches and cross limbs, being full of thorns that the head cannot be entered without difficulty. The branches grow out at first horizontally, then after bending down a little, turn up at the end. It makes rather small wood; leaves small and finely serrated, not folded like the St. Germain, but flat, with long stems, colour light green, with a gloss. The tree has been in bearing three or four years, and when it is properly pruned, the size of the fruit will probably be increased, and the quality improved. The soil is rich, and its situation a very good one.

Size over medium, and may rank with large pears; the specimen, of which a drawing was made for the Massachusetts Horticultural Society, measured four and a half inches in height, and eight round; skin rough, and rather thick, the fruit resembling the St. Germain, but longer and larger—those growing inside of the tree are green, but those on the outside, exposed to the sun, have a fine blush, turning yellow when mature; stem not exceeding three quarters of an inch in length, not large, and set on the top of the fruit; blossom end a little indented, with a peculiar eye, appearing as if drawn up with a string, and puckered or plaited round it, and a little

knobby at the head. This very fine pear compares very nearly to the St. Germain in appearance, but has a higher flavour. It comes in eating sooner than the above named pear, being in perfection from the middle to the last of October. It bids fair to be one of our very best autumn pears, and valuable for its recent origin, and its claims as a native. It may with the greatest justice be introduced to our gardens and nurseries.

From what we have seen of this variety, we think it will be one of our handsomest and very best pears, and will be largely cultivated in gardens generally.

#### GORE'S HEATHCOT. PR. CAT.

This fine seedling did not, the last season, bear as well as usual ; but the fruit was very excellent. This variety will be a good substitute for the St. Michael's, or White Doyenné. This comparison is recommendation enough for it.

#### CLAP. PR. CAT. DOWN.

This fruit is in point of size rather under medium ; colour yellowish green, with a little brownish blush on the sunny side ; stem long and bending over, set on the top, with a little rising round the bottom of the stem ; eye or blossom end a little indented, and of common size ; flesh whitish, buttery, and juicy, it has a high aromatic flavour, and is a little musky, resembling very much the old sort of Boston Catharine, or "Kattern" in taste, but is a little more sprightly ; form being however one quarter larger ; the fruit more free from blast or black spots, and the brown not of so deep a shade. The tree grows vigorously, branches upright, leaves dark green, rather broad and flat, and finely serrated ; colour of the wood brownish, with long thorns ; the leaves turn yellow and commence falling as the fruit ripens, and in a short time the tree becomes nearly bare of foliage. There is no doubt of this tree being a seedling ; and I should judge from its resemblance, that the Catharine above alluded to, was one of its parents. It came up

by chance near the house, and has never been moved. It is sixteen years old, thirty feet high, and seven inches in diameter; has borne constantly for the last four or five seasons pretty full, considering its vigorous growth. I should think this summer pear, on account of its good qualities and recent origin, worthy of recommending to the public. It is in eating by the middle of August, being a little sooner than the old kind.

This variety was raised from seed by Capt. William Clap, of Massachusetts.

#### CUSHING. PR. CAT. DOWN.

This superior wilding pear originated on the farm of Col. Washington Cushing, of Massachusetts, where it was recently discovered and brought to notice. It is expected to hold a high rank among our native varieties. There is little doubt but it will improve in quality, and increase in size from one-quarter to one-third, when cultivated in our gardens or ploughed fields, as has been the case with the Harvard pear. I can also add the opinion of a gentleman, respecting this variety, whose judgment on fruits is considered first rate, and who declared on tasting it, that it was superior to the Bartlett, Harvard, Andrews, Moorfowl, or Swan's egg.

The fruit is a little under medium size; colour light green, with a little brownish blush on the sunny side, and a smooth and shining skin; it is formed like the Harvard pear, but fuller near the stem, which is three-quarters of an inch long, placed on one side of the top in a little cavity, with a rise on the other; the blossom end is a little indented; the flesh whitish, melting, buttery, and full of delicious juice, tasting like the Andrews pear, but has more flavour and sprightliness. It is in eating the middle of September. It may be recommended with the greatest confidence to the public as one of our finest varieties, and the tree is a great and constant bearer.

## HARVARD. PR. CAT.

*Boston Epargne, or L'Epargne.**L'Epergne.**Sugar pear, of Cambridge, Mass.*

This fruit is generally fair, possesses a fine flavour, and is valued as one of our best native fruits. It received its name in commemoration of the founder of Harvard University, it being satisfactorily established that it is a wilding of Cambridge, Mass.

The branches grow upright, have thorns on them, and are remarkable for the yellowness of their bark during the winter and other periods when vegetation is dormant. The fruit ripens about the first of September; it is above the medium size, weighing five to six ounces, and highly esteemed; some even rank it second only among our native fruits to the Seckel. It is a constant and full bearer when the tree has age; its rapid growth preventing its bearing for four or five years, which is a good peculiarity. Its excellent qualities make it deserving of a recommendation to nurseries and the public, as a very superior pear. It may be added, that it is in favour with the market-men, selling at four to five dollars per bushel.

## GUERNSEY. PR. CAT.

*Stevens' Genessee.*

This very fine pear is of the melting kind, larger than the White Doyenné, and ripens in September. It should be gathered as soon as the stem will separate by a clean fracture, and ripened in the house, and must be eaten as soon as it becomes yellow and mellow, as it will not keep. It is said to be more juicy, and much more delicious than the White Doyenné, and in one case a fruit measured eleven inches in circumference. The tree was raised from seed in the western part of this state, and the grafts were politely transmitted to me by J. K. Guernsey, Esq. of Monroe county, from respect to whom I called it by the title here adopted.

## JOHONNOT. PR. CAT.

This native variety received its title from its having been originated by G. S. Johonnot, Esq. of Massachusetts. That gentleman states, that its first fruit was produced in 1823; the stem is much shorter and thicker than is common with pears, and there is often a small protuberance on the fruit near the point of its insertion, similar to that on some Pearmain apples; the skin is nearly as thin as that of a peach, and of a dull yellowish brown hue. This pear is of medium size, and of a peculiar and irregular form; the period of maturity is the last week in September.

## PRINCE'S ST. GERMAIN. PR. CAT. LOND. HORT. CAT.

This pear is a seedling of the French St. Germain or Inconnue-la-Fare, impregnated by the White Doyenné, and was originated from seed by myself about twenty-six years since; the original tree, which remained for several years among a cluster of seedlings without much chance for expansion, did not produce fruit till the ninth year. It is now in the most vigorous state, and stands near the entrance of one of my nurseries. Young trees to the number of many thousands have been propagated from it, and are now to be found in every part of Europe, as well as of our own country. The growth denotes health and vigour, and the tree comes early into bearing. The young wood is of a dark reddish brown colour, marked with small specks of white; the buds are large and sharp pointed; the fruit is on the average of a larger size than either of its parents, of a russet green colour, with a red cheek; its flavour is similar to that of the French St. Germain, but it has the advantage of always being a perfectly fair fruit, and a great bearer. The pears should be gathered in October and laid separately on shelves, or carefully wrapped in paper, when they will gradually ripen during several months, and may be preserved until late in the winter. Next to the Seckel, I consider this as the finest table pear our country has yet produced.

## RUSHMORE'S BONCHRETIEN. PR. CAT.

*Harrison's large fall pear.* Coxe.*Large Swan's egg.**Richmond.**Autumn Bonchretien.* of some gardens.*Mogul summer?* *Lott's pear.*

This is a native pear of very large size, and one of the greatest bearers. It is flat at the head, and very regularly rounded for nearly two-thirds of its length, but diminished towards the stem, which is long and large; the growth of the tree is particularly strong and rapid, and it soon arrives at mature bearing; the fruit when ripe is a pale yellow colour, with a red cheek; it is breaking when ripened on the tree, but becomes buttery when matured in the house, and is considered but a tolerable table fruit, the flesh being coarse; but this taken in connexion with its being a most excellent pear for baking and cooking, and ripe at a season when few other pears are so, and producing very abundantly, it may be considered as one of the most useful pears in a general view; it ripens in succession, from the end of August to the end of September, and may be preserved without rotting a considerable time, and when full ripe, can be used for baking without sugar.

It is very much cultivated on Long Island, and particularly by those who supply the markets with fruit, it being well suited for that purpose.

## LONG ROSEWATER. AUTH.

I adopt the above title for a pear received about eight years ago, from Paris, under the name of Caillot rosat, and I think it may possibly prove to be the German variety so called, and mentioned in the Pomological Magazine as a long fruit. The tree is remarkably vigorous in its growth, and its form is very regular and handsome. It last year produced fruit of a delicious quality; the pear was nearly as long as the Epargne, not so large at the base, and diminishing towards the stem; its colour was green when gathered in October. but it acquired a

yellow hue when at maturity, which was in November or December. The flesh was very rich, juicy, and high flavoured; and although I had but one fruit, and did not therefore test its value as a keeping pear, I was highly gratified with it, and I deem it one of the very best of its season. I have as yet seen no description whereby to fully identify it; but the appearance of the tree is so characteristic, that it cannot readily be mistaken for any other, and it must without doubt be known to some of the numerous writers on the subject.

#### SUMMER MELTING. PR. CAT.

##### *Fondante d'été.*

This is a tree of the most vigorous growth and flourishing appearance, shooting erect into a stately form; the fruit is of fair size, ripens early in August, and it has by some been considered the best pear of its season. After it comes into bearing, it increases annually in fertility and the quantity of its produce, but it attains considerable size before it produces freely.

I received the original tree of this variety in 1802, from a person then resident in Baltimore, who was very curious in fruits, and who had a number of French varieties of pears. It was on a quince stock and soon bore fruit, which was larger, handsomer, and more melting than any I have since had on pear stocks.

#### RED CHEEK. PR. CAT.

##### *English red cheek.* Pr. Hort. Pr. cat. 25 ed.

This pear is cultivated at Rhode Island under the name given above as a synonyme, whence it was brought to Long Island. It is a bell-shaped fruit, of a beautiful yellow colour, with a red cheek; it is not quite as large as the St. Michael or Virgalieu,—is considered a very good fruit when not over ripe, and the tree bears well; it ripens at the latter part of August.



A tree imported from France, but whose name is unknown, has produced fruit precisely like the foregoing, and it is therefore most probable that the variety is of French origin.

POUND. PR. CAT. COXE. FES. AMER. GARD.

*Cordelier, or Large Cordelier, of English authors.*

Next to the White Doyenné pear, the present variety is the most common in this vicinity, it being of so great size and subserving such useful purposes, that all desire to possess it. It is the largest of all the older class of pears, and there are but three or four of those more recently introduced that can compare with it in this respect. It often weighs from twenty-five to thirty ounces, and one was exhibited in New Jersey, about four years since, weighing forty and a half ounces. It is of uniform shape, full and round at the head, and diminishing gradually to the stalk, which is large and long; the skin is of a greenish hue, with a brownish russet cheek next the sun; the flesh is solid, and when cooked acquires a red colour. This fruit is not suitable for the table, but is esteemed for baking and preserving. It will keep till late in the spring, and may be used from time to time as required for the above purposes. It is preferable to allow the pears to hang on the trees until late, when after gathering they should be packed away in chaff, or wrapped in paper, which by excluding the atmosphere, keeps them from drying and preserves their freshness, consequently rendering them more juicy and tender, and when so treated they become towards spring of a yellow colour, and the russet cheek acquires a fine tinge of red.

The tree grows exceedingly strong even from its first advance, and its progress is very rapid, perhaps none more so, forming one of the largest of its class, and being also exceedingly hardy, and subject to no maladies or defects. Large quantities of the fruit are put up in this vicinity in barrels for the markets of New-York and for exportation.

## SWAN'S EGG. PR. CAT. FOR. COXE.

*Poire d'Auch*, of some gardens.

This fruit is of medium size, and the form elliptical; the skin is green, slightly tinged with brown or russet; the flesh quite melting, and abounding with juice of an agreeable musky flavour. Its period of maturity is November, and it may with attention be preserved for some time.

Miller does not describe this pear, and Forsyth, after quoting the *Poire d'œuf*, or Egg pear of Duhamel, copies about half of the description of that variety, and adds thereto some further remarks of little import, and varies the time of ripening. In truth, however, these fruits would appear to be very distinct, and Duhamel states the time of ripening of the Egg pear to be the end of August or beginning of September.

## ANGLETERRE DE NOISETTE. PR. CAT.

*Grosse Angleterre de Noisette*. Bon Jard.

This is a recent seminal production, said to have been raised by the person whose name is attached to it, and to be a variety of the Angleterre of a larger size and later at maturity.

## BEAUTY OF BRUSSELS. PR. CAT.

*Belle de Bruxelles*. Duh. Calvel. Dic. d'Agric.  
*Belle d'aout*. Bon Jard. ?

This fruit has the form of a Beurré; the skin which is previously green, becomes yellowish at the period of maturity, which is during the month of October; the flesh is white, delicate, and of agreeable flavour, and the tree is of thrifty growth. The Dict. d'Agriculture gives a very similar description, but the Bon Jardinier describes it as a superb fruit of good quality, and ripening in August.

## GOLDEN COLMAR. PR. CAT.

*Colmar doré.* Lond. Hort. cat. Bon Jard. Pr. cat. 25 ed.

The French describe this variety as being more oblong than the old Colmar; the flesh melting and very good, and the fruit at maturity in March.

## BLACK SEEDED BEURRÉ. PR. CAT.

*Beurré noire graine.* Lond. Hort. cat.

*Noir grain.* Bon Jard.

*Black seeded.* Pr. cat. 25 ed.

European writers state that this fruit is of medium size, and that it is very highly esteemed in Flanders; the tree is exceedingly productive, and the fruit is at maturity in September. I imported this pear some years since; but its value being little known, it has been as yet but partially disseminated through our country.

## SIEULLE. BON JARD. PR. CAT.

*Doyenné d'hiver?*

This new pear was raised at Praslin, at the seat of the Duke of Choiseul, by a person whose name it bears. Its first introduction to notice was in 1815. The fruit is of medium size, resembling the Crasanne in form, but more swollen towards the base; the stem is long, and inserted in a cavity surrounded by several small lobes; the eye is slightly depressed; skin delicate, of a lemon colour, partially washed with red next the sun; flesh half-melting, the juice sweet, rich, profuse, and agreeable; the fruit ripens in October and November, and the tree is handsome, vigorous, and productive, and may be propagated on both pear and quince stocks. This very fine variety is cultivated at the nursery establishment of the author.

EPARGNE. PR. CAT. DUH. ROZ. DIC. D'AGRIC. JARD. FRUIT.  
BON JARD. FOR. COXE.

*Jargonelle*. Pom. Mag. Lond. Hort. cat., and of most English gardens, erroneously.

*Espargne, or Saint Sanson*. Quin.

*Espargne, Reserve pear, or St. Sanson*. Evel.

*Lady's thigh,*

*Grosse Cuisse madame,*

*Beau présent*. Roz. syn.

*Saint Sanson*. Roz. syn.

*Saint Lambert,*

*Poire des tables des Princes,*

*Real Jargonelle*. Fes. Amer. Gard.

} of the French authors and catalogues.

This pear, which is extensively cultivated in this vicinity and in various sections of the union, is most generally known by the titles of *Jargonelle*, *Cuisse madame*, and *Lady's thigh*, it having been received from England under the name of *Jargonelle*, and from France under those of *Espargne*, *Cuisse madame*, and *Grosse Cuisse madame*. As I can perceive no good reason why we should adopt the blunders of the English, even if they have received countenance from being copied into some of their works deemed in other cases to be authority, and as both Miller and Forsyth reject the error referred to, it is to be regretted that a publication having so many claims to superiority as the *Pomological Magazine* should have continued it; for although long usage may be sometimes allowed to form an apology for adopting a title erroneous in its origin, such course can only be admitted when it may be done without confusion; but in the present case there is a *genuine Jargonelle*, so called by all the French authors since the middle of the 17th century, and supposed to be one of the most ancient varieties in cultivation; and the only means of preventing confusion is to correct the error at once.

The following description is from Duhamel, an author celebrated for his great accuracy, and accords with my own observations.

“ This fruit is of very oblong form, being three to three

and a half inches in height, and twenty-two to twenty-four lines in diameter at its largest part, which is at about two-thirds its length, measuring from the base; the eye is placed in a slight cavity, which is surrounded by several projections; the stem is two inches in length, or thereabouts, and the fruit has often some prominences or swellings at its insertion; the skin is greenish and somewhat marbled with fawn-colour mingled with red next to the sun; the flesh is white, and melting, with a slight acidity of flavour, which is rich and very agreeable; the seeds are black, and frequently abortive. This pear is one of the most beautiful and one of the best that is to be met with at the period of its maturity, which is at the end of July to the tenth of August. The tree is vigorous, and may be propagated on both the pear and quince."

I also add the following description from the Pomological Magazine.

"Tree of a straggling, creeping habit; wood yellowish green in the shade, reddish when exposed; leaves rather large, woolly when young, ovate, acuminate, finely and doubly serrated; petioles on the young shoots about an inch long; stipules linear; flowers early, very large; fruit large, oblong, with a long stalk, generally a little bent; eye open, with long projecting segments of the calyx; skin greenish yellow on the shaded side, with a tinge of brownish red when exposed; flesh yellowish white, very juicy and melting, with a peculiarly rich agreeable flavour; round the core it is rather gritty, and more so if grafted on the quince; it is the queen of autumn pears, and unequalled in flavour by any of its season."

In the orchards in the vicinity of New-York, we have no pear tree whose growth is more strong and vigorous than this, and its crops are exceedingly abundant. It is deemed by those who supply the markets with fruit, to be one of the kinds best calculated for that purpose, and such appears to be its character wherever cultivated; and from its being one of the oldest pears, it forms a sorrowful comment on the principle of exhaustion of the variety by age. In Fessenden's American

Gardener, it is stated to be a great and constant bearer, and to come in between the smaller fruits of the garden, such as the strawberry and raspberry, and the peach. It is also very justly remarked in that work, that the fruit generally seen in market is a caricature of that raised by the cultivator for his own use, it being in the former case gathered unripe and artificially ripened, by being spread in great masses.

It is a singular circumstance that Miller does not refer at all to the Epargne pear, although he evidently had the same fruit in view when describing his "Cuisse Madame or Lady's thigh, in England, commonly called Jargonelle;" but he quotes Tourn. and Duhamel erroneously when applying their titles to his description. The whole chain of error and transposition seems to have arisen from its not being understood by Miller that the Epargne of the French was the Jargonelle of the English.

JARGONELLE. QUIN. EVEL. DUH. ROZ. DIC. D'AGRIC.  
JARD. FRUIT. BON JARD. FOR.

*Summer Jargonelle.* Evel.  
*Jargonelle, called Cuisse Madame in England.* Mil.  
*Cuisse madame*, of many English and American collections.  
*French Jargonelle.*

Much difficulty has arisen from an erroneous title being applied, in England, to this fruit, under which it has been, in many cases, sent to this country. It will be seen by the authors quoted above, that it has been regularly known and described by the name adopted since the middle of the 17th century, and its origin is traced much farther back by some writers. The remarks on that head, at page 108 of the Pomological Magazine, although applied to the preceding variety, refer without doubt to the present fruit. It is there remarked, that the name of the Jargonelle pear is derived, according to Ménage and Duchat, from Jargon, anciently Gergon, in Italian *Gergo*, in Spanish *Gericonça*, all corruptions of *Græcum*;

whence Merlet infers that the Jargonelle was the *Pyrum Tarentinum* of Cato and Columella, the Numidianum *Græcum* of Pliny, and the *Græculum* of Macrobius. If this conjecture be well founded, the kind to which the name belongs will be one of the most ancient in cultivation.

This fruit has great affinity to the Aurate, but is rather larger, more oblong, and pyriform; it is twenty-two lines in height, and eighteen in diameter; the skin is perfectly yellow on the shade side, and a beautiful red next the sun; the flesh is delicate, white, half-breaking, and of slight musky flavour; the seeds are small and blackish brown, and the fruit ripens at the beginning of September. The French writers do not deem it very worthy of culture, and indeed it is so very inferior to the preceding, and rots so soon at the core, that its beauty may be considered its principal recommendation. The growth of the tree is not as vigorous as the preceding kind; but the young shoots have the same propensity to curve and bend over, which renders the young trees irregular and ill-formed in their appearance.

WINDSOR. PR. CAT. MIL. FOR. LANG. POM. KNOOP. POM.

*Cuisse Madame.* Quin. Evel. Duh. Roz., and all French writers and catalogues, and also of Forsyth and Coxe.

*Lady thigh.* Evel.

This pear is oblong, its height being thirty lines, and its diameter twenty-two; the eye is small, inserted nearly even with the base of the fruit; the stem, which is about fifteen lines in length, is somewhat furrowed at the extremity which unites it to the fruit; the skin is delicate, shining, yellowish green on the shaded side, and brownish red next the sun; the flesh is half-melting, and rather buttery, somewhat coarse, abounding in sweet juice which has a partially musk flavour; the fruit ripens at the end of July; the tree grows very vigorously when grafted on the pear, but does not do so well on the quince.

This is deemed to be a fruit of only secondary quality. It soon turns soft, and in a few days after maturity becomes mealy. Many persons cultivate it for market, but of how much greater advantage would it be to themselves and the public, if they would reject inferior fruits and cultivate only the choicest for that purpose, which would command a very enhanced price, and thereby amply repay them.

Forsyth describes this under two heads, the Windsor; and Cuisse Madame. The French writers state that the stem of the fruit is not strongly attached to the tree, and that in consequence the least wind blows it off, and Coxe adopts these and other remarks, which shows he had reference to the same fruit, and indeed he appears to have generally been guided by Rozier in his descriptions of pears.

#### VANDERVEER. PR. CAT.

This is a native, originated from seed by Dr. Adrian Vanderveer, of this island, to whose politeness I am indebted for it, and in commemoration of which I have attached to it the above title. The size is about that of a medium White Doyenné, from the seed of which it originated; the skin is yellow with a tinge of russet; the flesh melting and buttery, and the fruit is at maturity in September; the tree grows rapidly, is a great bearer, and sheds its foliage at an early period.



## APRICOTS.

MASCULINE. PR. CAT. MIL. FOR.

*Early Masculine*, of some catalogues.*Abricotier hatif*. N. Duh.*Abricot précoce*,*Abricot hâtif musquéé*, } O. Duh. Roz.*Abricotin*, commonly in France.*Red Masculine*, of the English?

THE fruit of this tree is small and almost round ; it is fifteen to seventeen lines in its greatest diameter, is hollowed on one of its sides by a longitudinal groove, extending from the base to the summit, which although shallow is very apparent ; the skin is a fine yellow on the shaded side, and tinged with red on that exposed to the sun ; the flesh is light yellow, partially perfumed, easily separates from the stone, the kernel of which is bitter. In the climate of Paris it is at maturity the beginning of July, which is the sole advantage it possesses, for most of the other kinds are superior to it in quality. It may be propagated from the stone, as well as by the other modes of inoculating, &c. In this vicinity its period of maturity is the middle of July. Forsyth says this variety is chiefly esteemed in England for its tart taste. In the English catalogues they enumerate a brown variety of the Masculine.

WHITE MASCULINE. PR. CAT. LOND. HORT. CAT. FOR.

*Abricotier blanc*. N. Duh. |*Abricot Pêche*. N. Duh.

In the New Duhamel it is remarked, that this variety has been improperly called *Abricot-Pêche*. In size it much re-

sembles the preceding ; the skin is a waxen white, slightly tinged with red next the sun, and covered with a thicker down than other varieties ; the flesh is a very pale yellow, and even white on the side which has been shaded, not very high flavoured, but better and more delicate than that of the preceding one ; partially adhering to the stone, which has a bitter kernel. The tree generally produces a great deal of fruit, which is at maturity the middle of July. It is the combined advantages of precocity and abundant product that cause this variety to be generally cultivated.

PEACH APRICOT. PR. CAT. FOR. COXE.

*Abricotier Pêche.* N. Duh. Lond. Hort. cat.  
*Abricot de Nancy.* O. Duh. Roz.  
*Abricot de Piémont,* or *Piedmont.*  
*Abricot de Wurtemberg.*  
*Abricot de Nuremberg.*

The Peach Apricot which the New Duhamel states is inappropriately termed *Abricot de Nancy*, it further mentions as being the largest and the best of all that were then known at Paris, often measuring more than two inches in diameter ; the skin is a fawn-yellow, somewhat marked with red next the sun ; its flesh is likewise of a peculiar yellow hue, approaching a fawn-colour, of excellent taste, melting, full of very sweet and highly perfumed juice ; the stone is oval, compressed, equally convex on both sides, and is thirteen to fourteen lines in length, and ten to eleven in breadth, and contains a bitter kernel ; the fruit begins ripening in the early part of August, and it continues to mature by degrees during the residue of the month.

This variety is originally from Piedmont, whence it was first transmitted to Provence and Languedoc ; and although it is not at most forty years since it was carried from Pezenas to Paris, it is there cultivated in preference to the *Abricot commun* or *Roman Apricot* in most of the gardens and nurseries around the metropolis, where it will perhaps cause the culture of some other varieties to be discontinued whose fruits are inferior to

this. It forms a tree of more vigour and of larger size than the Roman variety. In France it is much cultivated in the espalier form, but it grows equally well cultivated as a standard, and in the latter case the quality of the fruit is improved, and it acquires a delicious taste. The tree is sometimes so very productive, that unless the fruit is thinned out, it will not attain its proper size.

MONSTROUS PEACH APRICOT. PR. CAT.

*Largest Peach.* Pr. cat. 25 ed.  
*Pêche à très gros fruit.*

A number of varieties have been obtained in France from seeds of the preceding one, among which the most noted is the present sort, which has there received the French title quoted above, as a synonyme, on account of its exceeding its parent in size. The growth of the tree is remarkably strong, and the fruit is one of the most esteemed, but does not materially vary in its colour from the variety before described. I imported it from the South of France, with a number of others of great excellence. Like the preceding, it requires that the fruit should be thinned out when the tree is too much loaded with it.

ALBERGE. PR. CAT. O. DUH. ROZ.

*Abricot Albergier.* N. Duh. | *Albergier ordinaire.*

The leaves of this tree differ somewhat from those of others, because they have usually at their base and upon their petiole two small appendages or ears. The fruit is rather compressed and of small size, measuring about fifteen lines in its greatest diameter; the skin is a greenish yellow on the shaded side, and a dark yellow with some touches of brownish red next the sun; the flesh is yellow, approaching to red, partially melting, of a vinous and very rich taste; the stone is more compressed than those of other varieties, and the kernel is bitter; the fruit

is at maturity about the middle of August; it is much superior when produced on standards to that produced on espaliers, and in consequence is seldom cultivated in France after the latter mode. In the environs of Tours, where this variety is very extensively disseminated, they propagate it from the stone, which is found to answer instead of propagating by inoculating, &c. Excellent preserves are made in many parts of France with this fruit, and there are also two other esteemed varieties of it, called *Albergier de Montgamet*, and *Albergier de Tours*.

TURKEY. PR. CAT. MIL. FOR. LOND. HORT. CAT.

*Large Turkey*, of some nurseries.

*Abricot de Nancy*. O. Duh. vol. i. p. 144. tab. 6.

It will be perceived by the synonyme last quoted, which I extract from the *Pomological Magazine*, that the *Turkey Apricot* is therein deemed to be the same as the one I have already described under the title of *Peach Apricot*. Without doubting that such may be the fact, I copy the details and description there given, in order to elicit investigation.

“An excellent apricot, scarcely known in the gardens of this country, (England) but in good quality little inferior to the *Moorpark*, from which it is to be certainly distinguished by its figure being round, not compressed; its skin much more transparent, and less deeply stained with red; its stone without an open passage through it; and especially by its kernel being sweet like an almond, not bitter.

“About London it ripens on a south wall in the middle of August; on an east or west wall it would, of course, arrive at perfection rather later. No gardens in which apricots are valued should be without this.

“Duhamel says that it is sometimes called the *Abricot Pêche*, but we believe all the trees in this country, (England) known by that name, are the *Moorpark*.

“Wood strong, short-jointed, rather warted at the lower

end of the yearling branches ; buds not particularly prominent ; leaves middle-sized dark green, rather evenly serrated, slightly concave, roundish, acuminate ; flowers of the ordinary size and appearance ; fruit about the middle size, very handsome deep yellow, with a number of rich brownish orange-red spots and blotches next the sun—in form nearly spherical, not compressed like the Moorpark ; flesh pale yellow, firm, juicy, sweet, with a little acid, very rich and excellent ; stone separating freely ; in figure like that of the Moorpark, but without the hole of that variety ; kernel quite sweet, like that of an almond.”

## MOORPARK. PR. CAT. FOR.

*Anson's.**Dunmore's Breda.**Dunmore's.**Temple's.**Abricot pêche*, of many English collections.

This variety, so far as my experience goes, differs from the Peach apricot in its growth and foliage, although the two fruits exceedingly resemble each other. It is of large size, of a fine bright yellow or orange colour, mottled or spotted with red next the sun ; the flesh is also of a bright orange hue, rich, juicy, and excellent—in fact, this fruit is one of the most esteemed ; it ripens at the end of July or early in August, and the stone is remarkable for having a passage or hole in the side through which a needle may be easily passed.

## BLOTCHED LEAVED. PR. CAT. FOR.

*Blotched leaved Turkey.* Lond. Hort. cat. Pr. cat. 25 ed.*Gold blotched.**Variegated Turkey.**Striped Turkey.**Abricot maculé,**Abricot à feuilles panachés,* } of the French.*Abricot de Messine,*

The fruit of this apricot does not differ essentially from the Roman, of which it is a variety ; its leaves however are peculiarly variegated, most of them having near the centre a large yellowish spot, presenting a very singular appearance, by which the tree may be readily distinguished from all the other kinds.

## ALEXANDRIAN. PR. CAT.

*Abricotier d'Alexandrie.* N. Duh. Lond. Hort. cat.

This variety is of medium size, of a greenish yellow colour on the shaded side, and a bright red next the sun; the flesh is yellowish white, veined with red, and very sweet. It is particularly esteemed in the south of France, where the heat of the climate imparts to it an excellent taste, but is not much cultivated at Paris, because it blossoms too early, and would consequently be very much exposed to the frosts from which the first part of the spring is there seldom exempt. I have cultivated this variety for a number of years, and found it to succeed well here and in other localities near New-York.

## PORTUGAL. PR. CAT.

*Abricot de Portugal.* Duh. Roz. Lond. Hort. cat.  
*Abricot male.*

This does not form so large a tree as the common varieties, the fruit is also one of the smallest of its class, being seldom more than fourteen lines in diameter; its skin is a light yellow, marked only on the side next the sun with some spots, part of which are red and the others of a brownish hue; the flesh is also but partially coloured, delicate, melting, high flavoured, and slightly adhering to the stone, which is almost smooth, and contains a bitter kernel. This fruit is at maturity about the middle of August.

## ROYAL. PR. CAT. POM. MAG.

*Abricot Royal.* Bon Jard. Nois. man. Lond. Hort. cat.

This excellent variety, recently introduced to our country, is thus described in the Pomological Magazine.

“The authors of the *Bon Jardinier*, in which work this first appeared in 1826, pronounce the present variety to be even

superior to the Moorpark, their Abricot Pêche, and with some justice. It ripens from a week to ten days before that kind, possesses all its good qualities, and is less subject to be imperfectly matured on one side. Its flesh when bruised becomes transparent. It may be readily distinguished from the Moorpark, not only by these characters, but also by the passage in the edge of its stone being scarcely pervious, by its form being less compressed, and by its not acquiring the size of the Moorpark.

“ Raised a few years since in the Royal Garden of the Luxembourg, whence a plant was sent to the London Horticultural Society, by M. Hervy, the director.

“ Wood strong, rather longer jointed than the Moorpark—when ripe, closely marked with pale transverse specks, appearing through the openings of the epidermis; leaves very large, roundish-cordate or ovate, in some degree cucullate, generally auricled at the base, petiole with about six equidistant glands, a character, however, which is too variable to be of importance in apricots; flowers of the ordinary size; fruit next in size to the Moorpark, rather oval, slightly compressed, of a dull yellow, slightly coloured with red on a small space; suture shallow; flesh pale orange, very firm, juicy, sweet, and high flavoured, with a slight degree of acidity; stone large, oval, not adhering to the flesh, blunt at each end, with scarcely any passage on the edge; kernel slightly bitter, much less so than the Moorpark.”

ORANGE. PR. CAT. MIL. FOR. LOND. HORT. CAT.

*Early Orange.*

This variety is of rather large size, but somewhat dry and insipid, except the exposition be a warm and favourable one, and on this account it is deemed more suitable for tarts and preserves than for the table, and no tarts are more exquisite than those made from the fruits of this class, which far surpass those made of green rhubarb, gooseberries, &c. The colour is a

deep yellow, touched with red next the sun when at perfect maturity, which is in the month of July. There is another fine variety called the Royal Orange apricot.

BRUSSELS. PR. CAT. MIL. FOR. LOND. HORT. CAT.

Although the fruit of this variety is inferior to those of the first class, still it is held in much esteem on account of producing abundantly both on standards and dwarfs. It is of medium size, greenish yellow on the shaded side, and tinged with red, with many dark spots on the side exposed to the sun; it has a lively flavour, and is not subject to become dry and mealy; it ripens in August, being one of the later varieties.

BREDA. PR. CAT. MIL. FOR. LOND. HORT. CAT.

Although this is said by many to be the same as the Holland apricot, I think the fact is yet not satisfactorily ascertained; and as the English claim to have brought this variety direct from Africa to England, there exists good reason to doubt the point of identity. This is of a large size, the form round, and the colour deep yellow; the flesh is delicate, rich, and juicy, particularly on standard trees. It is deemed an excellent fruit, and ripens towards the end of July or early in August, according to the locality and exposition.

ALGIERS. PR. CAT. MIL. FOR.

*White Algiers.* Lond. Hort. cat.

This fruit is rather more oval in its form than the generality of its class, and is also somewhat flattened or compressed. It is of a light yellow colour, high flavour, and juicy, and ripens about the end of July or commencement of August.



## HOLLAND. PR. CAT.

*Abricot de Holla de.* Duh. Roz. Lond. Hort. cat.

*Abricotier Aveline.* N. Duh.

*Amande Aveline.* O. Duh. Roz.

This is a small fruit, almost globular, and about fifteen lines in diameter ; the longitudinal groove which extends from the base to the summit is very apparent, although not deep, and its sides are generally uneven. The skin is a beautiful yellow on the shaded side, and a dark red on that which is exposed to the sun ; the flesh is a dark yellow, and of a rich and excellent flavour ; the stone is of a round-oval form, seven lines in length, and half that in thickness ; it encloses a kernel, which is not only free from bitterness, but on the contrary, is of very pleasant taste, resembling considerably that of a filbert or a sweet almond. This apricot is one of the best varieties ; the tree is very productive and seldom fails to bear well in the espalier form. Duhamel states that it yields the most fruit when propagated on the cherry plum, and that the fruit is larger in size but less in quantity when budded on the St. Julien. It can also be increased from the seed without inoculating, in which case the roots are as red as coral.

ROMAN. PR. CAT. POM. MAG. MIL. LANG. POM. FOR.  
LOND. HORT. CAT.

*Abricot commun.* O. Duh. and other French writers and catalogues.

*Die Gemeine Apricose.* Christ. Tasch.

*Die grosse Gemeine Apricose.* Mayer.

This variety being very particularly described in the Pomological Magazine, I extract the following therefrom.

“ The most common apricot that is cultivated, and with the exception perhaps of the Masculine, the worst. It is not, therefore, its merits that has gained it a place in this work : but the being an old variety, which has acquired a station it does not deserve,—its only good quality being its productive-

ness. In the gardens and nurseries it is continually confounded with other sorts, particularly with the Turkey and the Brussels,—two kinds superior in quality, especially the former, and both of which ripen some days later: the former is distinguished by its finer, rounder, more highly coloured, firm and rich fruit, with a sweet kernel; the latter by the deep colour of its skin, even on a wall, and its firm, juicy, subacid pulp. The French do not appear to distinguish the Brussels from the Roman, both of which are probably comprehended under their Abricot commun; and it must be confessed that they are very similar.

“The Blotched-leaved Turkey apricot of the nurseries, which is the Abricot maculé of the French, is a variety of the Roman, differing only in having variegated leaves.

“Bears abundantly on an east wall, where the fruit ripens in the beginning of August: as a standard, it acquires more colour and flavour.

“Wood very smooth, rather short-jointed, reddish brown, when young not much speckled, but becoming conspicuously so when older; buds prominent; leaves large and broad, cordate, irregularly crenated, between flat and concave; petioles about an inch and a half long, brownish, with a few sessile, globose glands; flowers of the ordinary size and appearance; fruit middle-sized, dull straw-colour, with a little dotting on the sunny side of orange or red, but in such small quantity that the skin has always a pallid appearance; in form slightly compressed, inclining to oval, with a shallow suture, through which the fruit can be readily, when ripe, separated into two halves by a slight pressure on each side of the base; flesh dull pale straw-colour, soft, dry, mealy, with a little sweetness and acidity, but on the whole very insipid and indifferent—it is only tolerable when rather unripe; stone flat, oblong, rather obtuse at each end, with a very even surface, separating wholly from the flesh, except at the base—it is generally divided from the flesh by a little cavity when the fruit is fully ripe; kernel very bitter.”

Although it appears from the above description that this

variety is not much valued in England, I have tasted some which were of very good quality, our hot sun probably causing a more perfect maturity of the fruit.

MUSCH-MUSCH. PR. CAT. LOND. HORT. CAT.

*Abricot Musch.*

| *Gros Musch.*

This highly esteemed variety was brought a few years since from the city of Musch, on the frontiers of Turkey, adjoining Persia. It is described by European authors to be round, of a deep yellow colour, remarkable for the transparency of its pulp, through which the stone is perceptible; the flesh very delicate and pleasant; the fruit ripens about the middle of July. The *Bon Jardinier I* perceive describes two varieties of it; but as this practice is very prevalent in that work, the existence of more than one is a matter of doubt.

RED ANGOUMOIS. PR. CAT.

*Abricotier rouge ou Angoumois.* N. Duh.

*Angoumois.* O. Duh. Roz. Lond. Hort. cat.

*Abricot violet.* Lux. cat.

This variety does not form so large a tree as the Roman and most other varieties; its leaves vary considerably from the usual form of the other kinds, being of greater length than breadth, nearly oval, and commonly attended with two small ears or appendages at their base; the fruit is small, often oblong, and from fourteen to sixteen lines in its greatest diameter—the groove which extends from the base to the apex is not very apparent; the skin is a reddish yellow where shaded, and a fine vinous red with some brownish specks next the sun; the flesh is also yellow approaching to red, melting, and of a very rich and very pleasant vinous flavour, with a slight degree of acidity, and a strong and penetrating odour; the stone does not adhere in the least to the flesh, its form is almost round, and it contains a sweet kernel, which has the taste of a fresh filbert,

and even its skin has scarcely any bitterness. This variety ripens at Paris early in July and rather before the Roman ; the tree seems to flourish most in calcareous soils, and succeeds best in an open exposure and free atmosphere ; in the espalier form it does not do well and produces but little. This fine apricot is stated to be yet rare in the environs of Paris, but is common in the French provinces of Guienne, Anjou, Lyons, and Dauphiny, where it is preferred to the other kinds, which they deem too insipid.

#### PROVENCE. PR. CAT.

*Abricot de Provence.* Duh. Roz. Lond. Hort. cat.

This variety resembles the Angoumois ; it is tolerably productive, and succeeds as well in the espalier as in the standard form ; its leaves are small, almost round, and terminated by a pretty broad point ; the fruit is small, slightly flattened, and fifteen to sixteen lines in its greatest diameter, and the groove, which is deeper than in other varieties, has one of its sides more projecting than the other ; the skin is yellow on the shaded side, and bright red next the sun ; the flesh is a very deep yellow, less melting than that of the Angoumois, but of a rich and very aromatic vinous flavour ; the stone is uneven, and contains a sweet kernel ; the fruit is at maturity in the Parisian climate, as well as in this vicinity, the end of July or beginning of August, according to the exposition. I imported this variety a few years since from a source I presume to be one of the most accurate, and I find the trees I have propagated to be remarkable for their vigorous and rapid growth.

#### APRICOT OF NOOR. PR. CAT.

*Abricotier de Noor.* N. Duh.

This new variety, which of late years only has been cultivated in the Imperial Luxembourg nursery, is thus described

by M. Hery, late director of that establishment, in a communication to the editors of the *New Duhamel*.

This variety was obtained from the seed ; the fruit is of less size than the Peach apricot, and generally of oval form ; the stem is inserted within a round, broad, and rather deep cavity ; the groove at the side of the fruit, which extends its whole length, is very apparent, and continues so even at the period of perfect maturity ; the skin is a yellowish green, slightly coloured, and covered with very fine down ; the flesh is light red, melting, and of a rich and agreeable flavour ; the stone is of medium size, swollen at its sides, and its two edges are very projecting ; the kernel, which it encloses like most others of its class, is of a bitter taste. This variety is deemed excellent for its flavour, and its period of maturity renders it still more interesting, as at Paris it scarcely attains to maturity until about the middle of September. It succeeds equally well both as a standard and as an espalier.

HEMSKIRKE. POM. MAG. PR. CAT. LOND. HORT. CAT.

In the *Pomological Magazine* the following details are given in regard to this fruit.

“ The origin of this variety is not known. It was sold by the late Mr. Lee under the present name, but has hitherto escaped public notice, of which its great good qualities render it far more deserving than many of those more commonly known.

“ It bears freely on an east wall, where it ripens thoroughly by the end of July, acquiring a high luscious flavour, superior even to that of the Moorpark. From the Royal apricot it differs in having a more tender flesh and richer flavour, and also in the greater sweetness of its kernel.

“ Wood short-jointed, like that of the Moorpark, with enlarged projections under the buds ; leaves broad, deep green, very like those of the Moorpark ; flowers of the ordinary character. It may be here remarked, that apricots do not vary in their flowers, except the Masculines, in which they are

smaller than ordinary. Fruit middle-sized, roundish, slightly compressed, very like a small Moorpark, from which it is only distinguished externally by its size; flesh very bright deep clear orange, more tender and juicy than the Moorpark, with a particularly rich delicate flavour, resembling that of an excellent Green Gage plum; stone much smaller than that of the Moorpark, without a pervious passage; kernel nearly sweet."

### BLACK APRICOT. PR. CAT.

*Black fruited Apricot.*

*Pope's Apricot.*

*Abricotier noir,*

*Armeniaca atro-purpurea,* } N. Duh.

*Abricot violet,*

*Abricot du Pape,*

*Abricotier à feuilles de Prunier,* } of many European catalogues.

*Armeniaca dasycarpa.* Pers. synop.

*Prunus dasycarpa.* Willd. Sp. Ehrh. Beitr.

*Plum leaved Apricot.*

*Small black Apricot.* Lond. Hort. cat.

This tree is the strongest and most rapid in its growth of its class; it does not however incline to grow so lofty as some others, but spreads its branches widely, and forms a large broad head like the common Cherry plum, and it may be considered a fruit intermediate between the plum and the apricot. Duhamel states that its native country is not known, but that it is supposed to have originated in the east; other writers remark that Siberia is its native country. Be this point as it may, it is a tree of most hardy character, and I think far more so than any other of its class. Duhamel mentions that the trunk is almost invariably crooked, but I have not found it particularly so; the bark is peculiar, and of an ash-gray colour, with numerous cracks and crevices; the leaves are oval, two inches in length, very finely indented, smooth, shining on the under side, and borne on petioles of about an inch long, which have two to four small glands; the flowers are usually white, about an inch in breadth, generally solitary and dispersed one

by one at those points which formed the axils of the leaves the previous year ; the fruit is round, very slightly compressed, of moderate size, measuring from thirteen to fifteen lines in its greatest diameter, and supported on peduncles of four to five lines in length ; the skin is a violet red, very dark or blackish, on one side somewhat velvety, and is marked by a longitudinal line, which extends from the insertion of the peduncle to the summit of the fruit ; this line is only remarkable for its colour, but does not form a distinct groove ; the flesh is reddish, especially that part which is near the skin, the residue is yellow or a brownish-fawn colour and strongly adheres to the stone ; the flavour is sweet, not very rich, and is sometimes attended with a small degree of bitterness or sharpness, similar to that of particular Damask plums ; the stone considerably resembles that of a plum, and is seven and a half to eight lines in length, and six and a half to seven in breadth, and terminates in an acute point ; the sides are compressed, and one is rather more convex than the other ; the period at which the fruit ripens is later than that of most other varieties, being usually the latter part of August, and sometimes the first of September. It is both pleasant and peculiar, but I have not found the tree to bear well, perhaps however it may in a different climate ; it has altogether a wild and uncultivated aspect, being the natural variety of a species distinct from other apricots, but we may expect similar improvements in the seminal varieties that will be produced from it, to those which have resulted from a like course with the other species : and it is singular that experiments in this respect have not been already made, as it is by the varieties of this species that we may be enabled to extend the successful culture of the apricot much farther to the north, for it is my belief that this species will support the winters of Lower Canada.

## PURPLE PEACH-LEAVED. PR. CAT.

*Black peach-leaved.**Peach-leaved.*

<i>Abricotier à feuilles de Pecher,</i>	}	N. Duh.
<i>Armeniaca persicæfolia,</i>		
<i>Purple fruited.</i>		

This is a variety of the preceding, and although the foliage is very different, the leaves of this being longer, narrower, and irregularly indented, still it is so closely allied in reality, that branches will often present themselves on the trees of this variety, bearing the foliage of the other, and by their great contrast on the same tree, they form a striking singularity. Sometimes the lower section of a branch will exhibit the broad foliage of the preceding one, and the upper section of it the narrow leaves peculiar to this. The fruit is the same as the other variety, and the tree equally hardy.

## SIBERIAN. PR. CAT.

*Abricotier de Sibérie.* N. Duh.*Armeniaca Sibirica.* N. Duh. Pers. synop. Lond. Hort. cat.*Prunus Sibirica.* Lin. Pall. Gmel. Wild. Lond. Hort. cat.*Siberian Almond.* Pr. cat. 25 ed.

The present is a distinct species; the leaves are oval, acute, dentated, and supported upon long petioles, measuring six lines or thereabout; the fruit is sessile, the size of a small plum, and covered with a velvety skin, which is yellow on the shaded side, and bright red next the sun; the flesh, of which there is not a great deal, is fibrous, almost dry, and of acid flavour; the stone contains a kernel which is slightly bitter. This species is originally from Siberia, where it grows in mountainous localities, and it is seldom cultivated except in Botanic gardens. It is known in general under the title of Siberian Almond, and is so placed in the 25th edition of my catalogue, but Duhamel having ranged it in the class of apricots, I have now adopted the same course. In the London Horticultural Society's catalogue, this is confused with the Peach-leaved apricot, and the two are united as one fruit, when none whatever are more widely distinct.



## PEACHES.

## EARLIEST WHITE NUTMEG. PR. CAT.

*Early white Nutmeg.* Lond. Hort. cat.

*White Nutmeg.* Lond. Hort. cat. Mil. For., &c.

*Avant Pêche blanche.* Duh. Roz. Jard. fruit., and all other French writers.

*Avant blanche,* of some French catalogues.

*Green Nutmeg,* of some gardens.

THIS French variety many pomologists have considered synonymous with the Common White Nutmeg of our gardens; but it is a very different fruit, smaller in size and consequently inferior in value, though earlier at maturity. The genuine kind I have now under culture in my collection, and as this is called the White Nutmeg by English writers, I have added the term "Earliest" to distinguish it from our more common variety.

The flowers are rather large, of a very pale rose colour or nearly white; the fruit is very small, being not more than an inch, either in diameter or height; it is on one side marked with a very deep groove, extending from the base to the summit, which is terminated by a small pointed tit or mamelon; the skin is delicate, covered with down, and whitish all over, and it is but very seldom that it becomes coloured with a slight degree of red, even on the sunny side, and only when the heat is very great at the time it attains to maturity; the flesh is white even next to the stone, succulent, full of very sweet juice, which possesses also a musky perfume, that renders it very agreeable; the stone is small, whitish or partially colour-

ed, and slightly adhering to the flesh. This is the earliest of peaches, ripening at the beginning of July, and the ants are very eager to attack it.

RED NUTMEG. PR. CAT. LOND. HORT. CAT. AND OTHER  
ENGLISH PUBLICATIONS.

*Red or scarlet nutmeg.* Pr. cat. 25 ed.  
*Scarlet nutmeg*, of some American collections.  
*Avant Pêche rouge*,  
*Avant Pêche de Troyes*, } Duh. and other French authors.  
*Avant rouge*,  
*St. Laurent rouge*, } of many French catalogues.

This tree has large rose-coloured flowers; the fruit is larger than that of the preceding variety, being fifteen to sixteen lines in diameter, by thirteen to fourteen in height; the longitudinal groove, which divides it lengthwise on one side, is not deep, and it is but seldom that it terminates in a mamelon or tit, but there are two small cavities at the place where that would have been situated; the skin covered with down, is of a pale yellow colour where shaded, and tinged with bright red next the sun; the flesh is white, melting, slightly touched with red under the skin on the sunny side, but without any red fibres near the stone, and is full of juice, possessing a sweet and musky flavour; the stone is seven lines in length, six in diameter, and five in thickness—it in general separates pretty easily from the flesh, but at other times cannot be detached without much difficulty; it is at maturity about the end of July or early in August, and the ants and earwigs are very partial to it.

SMALL, OR PETITE MIGNONNE. PR. CAT.

*Petite Mignonne*,  
*Double de Troyes*, } Duh.  
*Pêche de Troyes*,

This variety, besides being larger than the Red Nutmeg, is also distinguished from it by its small flowers of a very pale rose colour, which are but eight to eight and a half lines in

diameter; the leaves are furnished at their base with reniform glands; the fruit is commonly seventeen to eighteen lines in diameter, and in general nearly of equal height; one of its sides is marked by a longitudinal groove, not very distinct, and the summit is terminated by a very small tit or point; the skin is thin, covered with down, and tinged with red next the sun, the residue being wholly whitish, or sometimes more or less speckled with red dots; the flesh is white, partially melting, rather sweet, and considerably perfumed, and separates readily from the stone, which is whitish or a very light brownish red, and is but eight lines in length, six in breadth, and five in thickness. This is one of the first peaches in ripening, and in early seasons is in eating at the end of July, and in ordinary years about the middle of August.

NOBLESSE. PR. CAT. POM. MAG.

*Noblesse*, of all English writers, beginning with Switzer in 1724.

*Noblest*. Miller, No. 13, ed. 8.

*Mellish's Favourite*, of the English gardens.

*Double Montagne*. Lond. Hort. Soc. cat. No. 48.

*Malta*,  
*English Malta?* } of some American collections.

The following very complete description of this fruit I transcribe from the Pomological Magazine.

“Flowers large, pale blush; leaves serrated, glandless; fruit large, in general of a roundish shape, somewhat hollow, the shape of the fruit varies on the same tree, being often a little elongated, with a large point on the summit; skin slightly downy, marbled dull red next the sun, somewhat streaked with darker, breaking off in faint blotches towards the shaded side, which is pale yellowish green; flesh white to the stone, from which it parts freely, melting and rich; stone large, pale, obovate, pointed; ripens in the end of August or beginning of September. It is one of the principal sorts for forcing. The tree is hardy and a good bearer.”

Switzer in his “Practical Fruit Gardener,” published in London in 1824, speaks thus of the Noblesse of his time:

“The Noblesse peach, for largeness, good taste, and the hardiness and the durableness of the tree, is not equalled, much less excelled, by any fruit we have in England; perfectly agreeing with our soil and climate, as much as if it had been a native of our own. It succeeds the Montauban, and for size improves upon *him*. The flowers are of the whitish pale blush, and the leaves somewhat serrated; in short, it is the best peach (take it altogether) of any we have had from France; and a man that is content with, or has but room for a few, cannot do better than to plant the Montauban and Noblesse peach, preferable to any other.”

Hence it appears that this celebrated variety is of French origin, and yet it is singular that it has not hitherto been identified with any thing in the modern French gardens. This has induced me to put together the following remarks:

“The Noblesse peach is in the section of ‘serrated glandless leaves, large flowers, melters,’ of Mr. Lindley’s classification. The French include in this section, according to the ‘Bon Jardinier,’ the Avant-Pêche Blanche (White Nutmeg, Miller,) Madeleine Blanche, de Malta, Madeleine de Courson, Cardinale, d’Ispahan, and Nain.

“The three last are peculiar sorts, not generally cultivated, nor does the merit of their fruit deserve that they should be; and the first is only cultivated for its precocity. The Madeleine de Courson is bright red next the sun, and mottled with small dots towards the shaded side, not marbled with blotches like the Noblesse, and its flesh is red at the stone. The Pêche de Malta, as the French likewise admit, has an affinity to the Madeleine Blanche or the Montagne Blanche, and to these the Noblesse is nearly allied, by its colour outwardly, the nature and colour of its flesh, and in being also white to the stone; but it is nevertheless different, being larger.

“The Double Montagne has proved synonymous to the Noblesse. Knoop describes the Madeleine Blanche and admits it to be the same as that called in the Low Countries the Montagne Blanche. He also describes the Double Montagne, but speaks of it with more uncertainty. He states it to be a

clingstone ; but this he does of many others well known to be melters.

“ In Mayer’s *Pomona Franconica*, vol. ii. p. 234, the *Avant-Pêche Blanche* of Duhamel, and the *White Nutmeg* of Miller, is stated to be called in Holland ‘*La Montagne*,’ but this is contrary to the statement of Knoop before referred to, and as he describes the *Madeleine Blanche* as ‘*une grande et belle Pêche*,’ he would not mistake the *White Nutmeg* for it, when he says, ‘*Je pense que cette sorte est la même qu’on appelle dans ce pays-ci la Montagne Blanche, à cause que la description de cette dernière sorte est entièrement conforme à celle-ci.*’

“ It appears, therefore, from the above authorities, that the *Montagne* and *Madeleine Blanche* are the same thing. The ‘*Montagne Double*’ is, without doubt, a larger variety of the ‘*Montagne Simple* ;’ as may easily be inferred from the sense in which *double* is used in the Netherlands.

“ From circumstances I think we are justified in concluding, that if the *Noblesse* peach is in cultivation in France, it must be included among their *Madeleine Blanche* peaches. To the *Noblesse* are closely allied Ford’s *Seedling*, *Sulhamstead*, *Cambray*, *Montauban*, *Vanguard*.”

It is further remarked in the *Pomological Magazine*, that the *Noblesse* of the Americans appears, from Coxe’s account of it, to be very different from the foregoing ; but I believe the one cultivated in my collection is the same as here described, and Mr. Coxe may have been led into a mistake from his tree being an erroneous one, as there were formerly several kinds cultivated near New-York to which the different owners gave this title.

#### EARLY CHEVREUSE. PR. CAT.

*Chevreuse hâtive.* Duh. Roz.

*Belle Chevreuse.* Dic. d’Agric. syn.

The flower of this tree is small ; the fruit of fine size, rather oblong, divided on one of its sides by a very distinct groove, one border of which is more elevated than the other ;

it is terminated at the summit by a small pointed nipple, and the surface is often scattered over with little protuberances, especially towards its base; the skin is tinged with bright red on the sunny side; the flesh is melting, replete with juice, which is sweet and of very agreeable flavour, and it is white except around the stone, where it becomes red; the colour of the stone is a brownish red, and it is of a moderate size, somewhat elongated. This peach ripens towards the middle or end of August, and the tree generally yields abundant crops.

LATE CHEVREUSE. PR. CAT.

*Chevreuse tardive.* N. Duh.

*Chevreuse tardive, Pourprée.* O. Duh.

The leaves of this tree are furnished at their base with reniform glands; the flowers are rose-coloured, and about ten lines in breadth; the fruit is not exactly round, but is sometimes a little compressed, and frequently presents small elevations forming a kind of protuberances; it is twenty-six lines in diameter, and twenty-four in height; the longitudinal groove, which divides it into two sections, is always very distinct, and it frequently happens that one side of it is more swollen than the other; the summit is terminated by a very distinct nipple; the skin is pale where shaded, and a fine dark red where exposed to the sun; the flesh is somewhat red around the stone, but the residue is white—it is melting, and pretty abundant in juice, which is bland, sweet, and of pleasant taste; the stone is very elongated, sixteen lines in length, and ten to eleven broad—the point which terminates it is often a line in length. This peach attains to maturity at the end of September.

BELLE CHEVREUSE. PR. CAT. DUH. ROZ.

*Bellechevreuse.*

This peach is much less regularly rounded than most of the other kinds; it is usually of greater height than breadth, often

measuring thirty-one lines in the former, and twenty-eight lines in the latter direction; the longitudinal groove which separates it into two sections, forms this division in such a manner that one side of the groove is commonly flattened, whilst the other is swollen and more conspicuous, the summit is terminated by a small nipple scarcely apparent, and in most cases the fruit presents numerous protuberances scattered over its surface; the skin is thick, velvety, whitish where shaded, and somewhat coloured next the sun—it separates pretty readily from the flesh, which is white, except around the stone, where the colour is rather a dark red; it is melting, full of juice, of a vinous, sweet, and excellent taste; the stone separates tolerably well from the flesh, although some particles remain attached to it; it is of a reddish brown colour, large, seventeen lines in length, including a point of more than a line long; and an inch in diameter. This peach ripens at the end of September or the beginning of October.

ROYAL GEORGE. PR. CAT. POM. MAG.

*Royal George*, of the English nurseries. Hort. Soc. fruit. cat.

*Red Magdalen*,

*Millett's Mignonne*,

*Lockyer's Mignonne*,

*Madeleine rouge à petites fleurs*, of the French.

The Pomological Magazine gives the following detailed description of this valuable freestone variety.

“ This and the sort usually sold in the nurseries under the name of Red Magdalen, are the same. The Red Magdalen of Miller (*Madeleine de Courson* of the French) is less common, but is easily distinguished, not so much by its fruit as by its flowers, which are large. Ripens in the end of August or beginning of September, and is a proper sort for a peach-house.

“ The Royal George and Red Magdalen are different, say some, because the former is subject to mildew; others say there is a difference, because the latter is the one the most subject to

it. The fact is, the same tree will mildew in one season, and not in another. A remedy, or at least a preventive in a great measure for this, is to keep the grounds clear and in good condition, and to see that there be nothing to obstruct a free circulation of air, and a full admission of sun.

“ In addition to the synonymes above enumerated, it is extremely probable that Lord Fauconberg’s Mignonne, the Early Royal George of the North of England, and the Grandville peach, are the same. It is also almost beyond a doubt, that the Madeleine Rouge à petites fleurs of the French, is the original of the whole of them.

“ Flowers small ; leaves serrated, glandless ; fruit large, globular, moderately deeply marked by the suture along one side, with generally a slight depression on the summit ; skin dark purplish red where not exposed, the shaded side is whitish, the intermediate space between the shaded and most exposed part is thickly mottled with small red dots ; flesh white, rayed with red next the stone, melting, rich, with a plentiful, highly-sugared juice ; stone middle-sized, or rather small, and of a red colour, parting from the flesh.”

#### ISPAHAN. PR. CAT. N. DUH.

This variety is a shrub of ten or twelve feet in height, and forms a round thick bush, filled with numerous branches ; the leaves are alternate, lanceolate, from one to two inches long, smooth, of a lively green on the upper side, and a paler green beneath, serrated, supported on short petioles, and devoid of glands ; the flowers, although they are only twelve to thirteen lines in diameter, may be ranked among those of large size, on account of the form of the petals, which are round—they are of a delicate rose colour ; the fruit is nearly spherical, marked on one side by a deep furrow, and measures from three inches to three inches nine lines in circumference in each direction ; the skin, which is covered with down and adheres to the flesh, is at first greenish, but becomes pale yellow at the pe-



riod of maturity, with a slight tinge of dull red on the sunny side; the flesh is white, somewhat reddish near the stone, melting, and abounding with sweet juice of a vinous and agreeable flavour, and it separates easily from the stone, which is almost round in its circumference, obtuse at its base, and terminated at its summit by an acute point. This peach has some affinity to the *Avant-blanche*, which however ripens two months sooner, and has leaves four times as large.

The present most singular variety, which is much more of a bush than a tree, and whose whole appearance is so very striking and peculiar, was found by Bruguere and Olivier, during their travels in Persia, growing in the gardens of Ispahan, where they frequently met with it flourishing naturally, without any of the advantages of ingrafting or pruning. It produced fruit for the first time at Paris, in 1806, which attained to maturity in September; but in Persia, the travellers referred to found the fruit ripe in November.

I have noticed that during very severe winters the ends of the branches are sometimes partially injured by the cold, in latitudes north of New-York.

BELLE GARDE. PR. CAT. DUH. POM. MAG. MIL.

<i>Galande,</i>	}	of the English nurseries.
<i>Early Galande,</i>		
<i>Violette hative,</i>		
<i>Galande, &amp; Galante,</i>	}	of some French nurseries.
<i>Noire de Montreuil,</i>		

In regard to this fruit, the Pomological Magazine gives the following descriptive remarks.

“It has been the fate of almost every peach of high merit to be known by many different appellations, particular cultivators having given names of their own to that which was named before. Thus this, one of the most delicious of the varieties that ripen in the beginning of September, has no fewer than five names, under all of which it is often cultivated.

“In addition to its good qualities as a fruit, this possesses

the merit of being a remarkably healthy tree, not subject to mildew. Both by the French and ourselves it is placed among the foremost class of melting peaches. It comes in at the beginning of September, after the Red Magdalen.

“Leaves crenated, with globose glands; flowers small, bright reddish pink; fruit large, globular, of a very regular figure, with a shallow suture, and a slightly hollowed eye, with a little projecting point in its centre; colour on the exposed side rich deep red, with dark purple or violet streaks—on the shaded side pale green, faintly tinged with yellow; flesh pale yellow, slightly rayed with red at the stone, very melting, juicy, and rich; stone parts freely, rather large, slightly pointed.”

Duhamel states that this variety greatly resembles the Admirable, and that it only differs in respect to its skin, being almost wholly tinged with purplish red, which approaches to black on the sunny side; and in its flesh being more firm, as if breaking, and it also ripens at least fifteen days sooner, that is to say, at the end of August, and this is about the period at which it attains to maturity in our country.

This variety is very extensively cultivated at Montreuil, near Paris, where the tree is considered one of the most productive and hardy, supporting the cold much better than many other kinds.

#### YELLOW ALBERGE. PR. CAT.

*Pêche jaune,* } Duh.  
*Alberge jaune,* }

*Rossanne.* O. Duh. and some other French writers and catalogues.

*Rosamont.* Dic. d'Agric. syn.

*Petite Rossanne.* Bon Jard. (supposed erroneously, Auth.)

*St. Laurent jaune,* of some French catalogues.

*Rosanna.*

The flowers of this tree are of a delicate rose colour, and are small, being but ten lines in diameter; the leaves are furnished at their base with rounded glands; the fruit is twenty-four lines in height, and twenty-six or twenty-seven in diame-

ter—sometimes it is one-fourth smaller in all its parts; it is covered with a velvety skin, of a deep purple colour on the sunny side, and often over more than half the surface, and is yellow on that part which is shaded, but usually speckled all over with red dots; the skin is easily detached from the flesh. In respect to form, the fruit has not much peculiarity, except that the longitudinal groove is in general strongly marked and likewise slightly apparent on the opposite side; the summit is somewhat sunken, and often presents a very small tit which scarcely projects at all; the flesh is entirely yellow, except around the stone, where it is of a rather dark red—it is also melting, and abounds in sweet and vinous juice very agreeable to the taste; the stone separates pretty easily from the flesh—it is of a brownish red colour, measures nine lines in breadth, by eleven in height, and terminates often in a very short point. This fruit is at maturity the end of August or beginning of September; it is subject to vary in respect to size, by which circumstance the editors of the new edition of Duhamel, suppose that author must have been influenced, when he distinguished the Rossanne peach in the original edition as a different fruit, which they state to be identically the same kind, the fruit being varied in size, and acquiring greater or less dimensions according to the vigour of the trees and the nature of the soil. I consider this to be the Rossanne, and the following kind to be the Petite Rossanne of French writers where the terms are properly applied, but much confusion exists among them in this respect.

#### EARLY YELLOW ALBERGE. PR. CAT.

*Avant pêche jaune.* Duh.

*Alberge jaune précoce,* of some French catalogues.

*Rossanne.* Dic. d'Agric. syn.

*Petite Rossanne.* Auth.

This peach is distinguished from the preceding, by its being much smaller in size, and ripening at a much earlier period, but its flowers and leaves do not differ; it is sixteen lines in

diameter, and seventeen in height, divided by a shallow longitudinal groove, and terminated by a large pointed and curved mamelon; the skin, which is covered with thick down, is yellow on the side that is shaded, and coloured with dark red on the side exposed to the sun; the flesh is melting, of a fine golden yellow colour, tinged with red around the stone, and of a sweet flavour; the stone is brownish red, terminating in an obtuse point, and about seven lines long and six broad. In early seasons this fruit is in eating at the end of July, and in ordinary years towards the middle of August. I have no doubt the title adopted and the synonymes apply to the same fruit, and I have been guided by my own judgment in their arrangement.

MADELEINE DE COURSON. POM. MAG. PR. CAT.

LEL. POM. FR. P. 292. G. LIND. IN HORT. TRANS. VOL. V. P. 539.  
HORT. SOC. FRUIT. CAT. NO. 84.

*Red Magdalen of Courson.* Pr. cat. 25 ed.

*Madeleine Rouge, or Madeleine de Courson.* Duh. Nois. Jard.  
Bon Jard. 1828.

*Magdelène rouge de Courson,* of French writers and catalogues.

*Paysanne,* } of the French.

*Rouge Paysanne,* }  
*Red Magdalen.* Miller's Dict. ed. 8.

An excellent freestone variety, ripening in the end of August or beginning of September, about the time of the Grosse Mignonne. It is very different from the Red Magdalen peach of the (English) nurseries, which is a larger fruit, with more colour, and small flowers. The tree is rather subject to mildew. According to Mr. Lindley, this is the true Red Magdalen peach of Miller. It is remarkable for its fine, rich, vinous flavour.

Leaves dark green, coarsely and doubly serrated, glandless; flowers large, pale blush; fruit small, globular, flattened, deeply cleft on one side; colour pale yellow, with a blush of clear pink where exposed; flesh quite white, not stained at the stone, from which it parts freely—very melting, juicy, vinous, and rich; stone blunt, rather large for so small a fruit.—*Pom. Mag.*

## LATE RED MAGDALEN. AUTH.

*Madeleine rouge tardive à petite fleur.* Duh.  
*Madeleine rouge tardive, ou à petites fleurs,* } Bon. Jard.  
*Madeleine à moyenne fleurs.*

Duhamel designates this fruit as a variety of the Red Magdalen, of which many seminal varieties exist, partially varying in the several points of distinction, and all producing good fruit. The present one is distinguished by its small flowers; the fruit is of medium size, and highly coloured, the cavity in which the peduncle is inserted is generally surrounded by several pretty distinct furrows; the flesh is of very good flavour, and it ripens at the end of October. It would seem that the Pomological Magazine intends to quote this as a synonyme of the Royal George, but omits the word "*tardive*;" and without having any reason to doubt the fact of synonymy, I have inserted the remarks of Duhamel, leaving the subject to be fully investigated hereafter.

## WHITE MAGDALEN. PR. CAT.

*Madeleine blanche.* Duh. Roz.

The flowers of this tree are of a delicate red colour, fourteen to fifteen lines in breadth, and the leaves are devoid of glands; the fruit is twenty-three to twenty-four lines in height, twenty-five to twenty-seven in its greatest diameter, and covered with a velvety skin, which is whitish over nearly the whole of its surface, and only speckled with red dots on the side exposed to the sun; the longitudinal groove that divides the fruit, is partially apparent on one of its sides, and becomes more distinct at the summit, and that section also presents a very small point, being the remains of the style, which does not form a very perfect mamelon; the flesh is white, melting, succulent, delicate, abounding in sweet juice, of a rich and musky taste; the stone is small according to the original Duhamel, but it is stated in the New Duhamel that it has, on the contrary,

been often found large in proportion to the size of the fruit, it being in many cases fourteen lines long, and eleven and a half in its greatest diameter, with the section towards the point very much swollen, whereas the base is much more narrow. This peach ripens from the fifteenth of August to the end of that month.

SMALL WHITE MAGDALEN. AUTH.

*Petite Madeleine blanche.* Duh.

This variety only differs from the preceding one in respect to the dimensions of the fruit, which in the present case is of less size; and by its being hollowed at the summit, where there is a very visible cavity; and in the colour of the skin, which is of a still whiter appearance.

GROSSE MIGNONNE. PR. CAT. POM. MAG. DUH.

JARD. FRUIT. BON JARD. LOND. HORT. CAT.

*Grimwood's Royal George.* Hook. Pom. Lond.

*Grimwood's New Royal George,*  
*Large French Mignonne,*  
*French Mignonne,* } of the English nurseries.

*Mignonne,*  
*Veloutée,*  
*Veloutée de Merlet,* } of the French gardens.

*Royal Kensington.* G. Lindley in Hort. Trans. vol. v. p. 544.

*Early Vineyard.* G. Lindley in Hort. Trans. vol. v. p. 543.

*Grosse Lieblingspfirsiche.* Taschenbuch, p. 478.

The excellence of this variety will account for the number of different names under which it is cultivated. Some of these have previously been determined as synonymous; a few are now so considered for the first time. It is not improbable that the *Marlborough*, *Ronald's Early Galande*, *Padley's Early Purple*, and the *Swiss Mignonne*, will be hereafter added to the list; if not the same as the *Grosse Mignonne*, they differ from it so little as not to be worth cultivating in the same gardens as distinct varieties. The *Vineuse de Fromentin* of the

French differs only in being somewhat larger, rather longer, and not so much hollowed on the summit.

A beautiful, melting, delicious variety, ripening in the beginning of September. One of the finest peaches in cultivation.

Leaves crenated, with globose glands; flowers large, dark purplish-red; fruit large, depressed, and hollowed at the summit, with a moderately deep suture on one side, and a wide cavity at the base—the side marked by the suture is shorter than the opposite one; skin rather thinly clad with down; colour rich deep red next the sun, thickly mottled on a yellow ground towards the shade; flesh pale yellow, rayed with red next the stone, from which it parts freely, melting, juicy, with a rich vinous flavour; stone small for the size of the fruit, ovate, very rugged.—*Pom. Mag.*

#### LATE MIGNONNE. AUTH.

*Mignonne tardive.* N. Duh.

This peach greatly resembles the Grosse Mignonne, the tree like that variety produces large flowers, which are of a delicate rose colour, and seventeen to eighteen lines in diameter; the essential distinction is in the glands of the leaves, which are reniform, instead of being globular, and in the fruit, which is not sensibly hollowed at the summit, but is terminated by a very distinct nipple or mamelon, although it is very small; the fruit is of fine size, and measures twenty-six to thirty lines in its greatest diameter, and twenty-five to twenty-eight in height; the flesh is white, somewhat coloured with red around the stone, very melting, replete with juice of a sweet, rich, and vinous flavour, and as pleasant as that of the Grosse Mignonne; the stone detaches itself pretty easily from the flesh, and is of a reddish brown colour, fourteen lines or a little more in length, and nine in its greatest diameter. This is an excellent fruit ripening in the earliest part of September, and sometimes at the end of August in an early season, but always eight to ten days

after the *Grosse Mignonne*. It is cultivated in the *Jardin des Plantes* at Paris.

#### ROUND TRANSPARENT. PR. CAT.

*Transparente Ronde*. N. Duh. and of some French catalogues.

This tree produces flowers of a beautiful rose colour, about fourteen lines in diameter, and its leaves are furnished with reniform glands. This last character forms its especial distinction from the *Grosse Mignonne*, as the fruit differs but little from that variety, except in point of size—it being only twenty-two to twenty-three lines in height, by two inches at most in diameter; its form, colour, and flavour do not present on their part any essential differences; the stone is more oblong in proportion to the size of the fruit, measuring thirteen to fourteen lines in length, with a peculiar point, ordinarily very projecting, and is nine to ten lines in its greatest diameter, and very perceptibly contracted towards its base. This peach is cultivated in the *Jardin des Plantes* at Paris, and ripens at the end of August, or beginning of September. I introduced it to this country from the South of France, about six or seven years since.

#### ENGLISH CHANCELLOR. PR. CAT.

*Chancellor*. Pom. Mag. Mil. Lond. Hort. cat. No. 40.

This peach, which is by no means uncommon, is said to be distinct from the fruit of the same name in the French gardens, which is described by Duhamel as having large flowers. In all other respects, however, the two seem to be much alike. It is generally considered, that the English Chancellor peach is the variety alluded to by Duhamel in describing the true kind. In the *Jardin Fruitier* the true Chancellor is stated to resemble the *Chevreuse* hative, which this does also, except in being later. It is earlier than the late *Chevreuse*; and, except those two, there is no peach in the section to which it be-



longs that it is like. The middle of September is the usual time of ripening.

Leaves crenated, with reniform glands; flowers small, reddish; fruit large, oval, with a very distinct channel on one side; cavity at the footstalk rather small; skin not very downy, dark crimson next the sun, pale yellow next the wall, finely mottled towards the union of the two colours—it peels freely; flesh pale yellow, very deep red from the stone half-way through, melting, very juicy and rich, with a vinous flavour—it parts freely from the stone, but leaves some fibres behind; stone oblong, tapering to the base, pointed at summit, with a surface almost like that of a clingstone. A capital sort.

The *French Chancellor* of the nurseries, and of the London Horticultural Society's Fruit Catalogue, No. 41, is probably not distinct from this. The name appears to have originated in a nursery in the North of England.—*Pom. Mag.*

#### FRENCH CHANCELLOR. PR. CAT.

*Chancellor.* N. Duh.

*Veritable Chancelliere à grande fleur.* O. Duh.

*Chancellor.*

This variety has large flowers; the fruit is twenty-two lines in height, and twenty-four in diameter—it is divided into two unequal sections by a longitudinal furrow, which is deepest at its base; and it is terminated by a very small mamelon; the skin is a fine red next the sun; the flesh is melting, sweet, and of very pleasant flavour. This peach is at maturity the beginning of September.

#### EARLY PURPLE. PR. CAT.

*Pourprée hative.* N. Duh.

*Veritable Pourprée hative à grande fleur.* O. Duh.

The flowers of this tree are large and bright red; the fruit is twenty-five to twenty-seven lines in diameter, and twenty-three

to twenty-four in height—it is divided on one side lengthwise, by a broad and rather deep channel, which terminates in a considerable cavity at the summit; the skin is a fine dark red next the sun, and speckled on the opposite side with very small bright red dots, in such a manner that when they are very close to each other, it appears to be entirely of a red colour; it is also wholly covered with a fine thick down, and readily separates from the flesh; the latter is white, except around the stone, where there are some red veins—it is very melting, and abounds in juice of an excellent flavour; the stone is brownish red, and does not adhere to the flesh. This peach ripens early, being commonly eaten during the first part of August, and is esteemed a very good fruit.

VINOUS PURPLE. PR. CAT.

*Pourprée vineuse,*  
*Pourprée hative vineuse,* } Duh.  
*Vineuse, La Vineuse.*  
*Vineuse de Fromentin?*

This tree also has large flowers, of a bright red colour; the fruit is of fine size, divided on one side into two sections by a rather deep groove; the skin is thin, and separates readily from the flesh—it is covered with a very fine fawn coloured down, and its whole surface is a very dark red, including even those parts which are not exposed to the sun; the flesh is succulent, with a profusion of juice of a vinous taste, accompanied in some cases with a slightly acid flavour; the colour is white, except under the skin and around the stone, where it becomes very red; the stone is brownish red, and detaches itself easily from the flesh. This peach has considerable affinity to the Grosse Mignonne, but is distinguished by the colour of its skin and flesh.

## LATE PURPLE. PR. CAT.

*Pourprée tardive.* Duh. Roz.

This fine freestone peach has flowers of medium size, of a rose colour, and ten to eleven lines in breadth; the fruit is one of the most beautiful of its class, and often measures thirty-one to thirty-two lines in its greatest diameter, by twenty-seven to twenty-eight in height; the longitudinal groove which divides it on one of its sides, is not very distinct, and it extends beyond the summit, which is terminated by a small nipple; the skin, which is covered with fine down, and separates easily from the flesh, is whitish on the shaded side, and reddish next the sun, where the red colour is frequently distributed in lines or stripes; the flesh is white, except around the stone, where it becomes somewhat red—it is melting, very succulent, abounding in juice of a sweet, perfumed, vinous, and excellent flavour; the stone, which separates pretty readily from the flesh, is subject to split—it measures fifteen to sixteen lines in length, and eleven to twelve in breadth, and is most swollen towards the point, and narrowest at the base. This peach is considered an excellent fruit, and ripens at the end of September or beginning of October. In my importations of fruit made from England, some years since, they sent me from one of the first establishments in that country for this variety, a late purple peach with a smooth skin, considerably resembling a nectarine, which beyond doubt must be one of the choice French Violet peaches, and I expect to be able soon to identify it with its proper title.

MALTA. PR. CAT. POM. MAG. MIL. FOR.

LOND. HORT. SOC. CAT. NO. 90.

*Pêche de Malte.* Duh. Jard. Fruit.*Belle de Paris,* of the French.*Malte de Normandie.* Lond. Hort. Soc. cat. No. 91.*Maltheser Pfirsiche.* Baum. Taschenb.

The following description of this fine freestone peach I extract from the Pomological Magazine.

“ One of the very best of the melting peaches, ripening about the end of August. It bears carriage remarkably well, and will keep longer when gathered than any other peach, except the clingstones. From its reputed capability of bearing as a standard, it would be probably found to ripen on an east or west wall.

“ Leaves doubly serrated, rather larger than usual, without glands; flowers large, pale; fruit middle-sized, generally depressed at the apex, with a broad shallow suture on one side, and slight traces of one on the other; colour on the shaded side pale dull green, next the sun broadly marbled with broken blotches of dull purplish red; flesh greenish yellow, with a slight stain of purple next the stone, from which it parts freely, very rich and juicy, with an extremely agreeable vinous flavour; stone middle-sized, oval, pointed, rather rugged.

“ The sort cultivated in Normandy was a short time since supposed to be a variety distinct from the *Pêche de Malte* of Duhamel; but from plants grown in the garden of the Horticultural Society last summer, the two are now judged to be the same.

“ Upon the authority of Miller, the Italian is said to be a kind nearly the same as this.”

#### GEORGE THE FOURTH. PR. CAT. POM. MAG.

This fine freestone variety is stated to have originated in the garden of Mr. Gill, in Broad-street, New-York. The tree is of vigorous growth, and produces plentiful crops; the flowers are of small size, and a dingy red colour; the leaves indicate much vigour, and are of large size, with acute crenatures, and are attended with small globular glands; the fruit is dark red on the sunny side, and on the part that is shaded a fine light yellow, marbled with a lively shade of red where the colours meet each other; the flesh is straw colour, with some veins of red near the stone, which is of small size; in point of flavour, it may be ranked among our very good peaches, but we have a number that are more rich and perfumed; in size this peach

is about medium ; the form is round, deeply lobed at the head, and the stem is inserted within a deep cavity, which extends more towards one side of the suture than the other.

BEAUTY OF VITRY. PR. CAT.

*Belle de Vitry,* } Duh.  
*Admirable tardive,* }  
*Belle de Vitri.* Dic. d'Agric.

The leaves of this tree are furnished at their base with rounded glands ; the flowers are of medium size, and eleven to twelve lines in breadth ; the fruit is beautiful, and measures twenty-six to twenty-eight lines in height and often thirty ; its diameter is in proportion from twenty-eight to thirty and sometimes even thirty-three or thirty-four lines ; its form has no peculiar characteristic, the longitudinal groove is not deep, but extends a little beyond the summit of the fruit, where there is a very small mamelon or nipple ; the skin is generally velvety, almost entirely of a whitish green, except on the sunny side, which is slightly washed with red ; it separates readily from the flesh, which is white with the exception of that part next the stone, where it becomes slightly reddish ; it is very succulent and replete with juice of a sweet, rich, and very pleasant flavour ; the stone is large, oblong, swollen at the part next the point, and thin at the base ; it is fifteen to sixteen lines in length, by about eleven in its greatest diameter. This peach attains its perfect maturity, in the vicinity of Paris, at the end of September, or the beginning of October, and in the South of France about the middle of September. The period of the maturity of peaches is generally rather earlier in the vicinity of New-York than at Paris. Although I follow Duhamel in placing the *Admirable tardive* as a synonyme of this variety, I perceive that in some French catalogues, the titles are placed separately, as if referrible to distinct fruits.

## APRICOT PEACH. PR. CAT.

<i>Pêche Abricot,</i>	}	Duh.
<i>Admirable jaune,</i>		
<i>Abricotée,</i>		
<i>Grosse Pêche jaune tardive,</i>		
<i>Pêche d'Orange.</i>		
<i>Sandalie hermaphrodite.</i>		
<i>Pavie abricoté.</i>		Aud. lat.
<i>Grosse jaune.</i>		
<i>Pêche de Burai.</i>		
<i>Yellow Admirable.</i>		<i>Orange peach.</i> For.
<i>Yellow Apricot.</i>		PR. HORT.

The flowers of this tree are large ; the fruit is large, round, flattened, least broad at the head, and divided by a shallow longitudinal groove ; the skin is covered with down, yellow on the shaded side, and somewhat red on the part exposed to the sun ; the flesh is yellow like that of an apricot, and red next the stone ; it is rather firm, and sometimes even a little dry, unless it is perfectly ripe ; the juice is pleasant, perfumed, and much resembles the apricot, when the autumn is hot and favourable for its maturity ; the stone is small in comparison with the size of the fruit, and it separates with difficulty from the flesh. This peach ripens at Paris about the middle of October, and on standards it gains in quality what it loses in size. Duhamel remarks that it may be propagated from seeds without degenerating ; he also remarks that it is sometimes met with producing small flowers, and that there also exists another variety with very large flowers, which yields still larger fruit.

CATHARINE. PR. CAT. POM. MAG. LANG. POM. SWITZ. MIL.  
HITT. FOR. LOND. HORT. CAT.

I extract the following description of this clingstone variety from the Pomological Magazine.

“ An old and very valuable variety, ripening in the end of September and beginning of October, and possessing far greater merit than any other of our late clingstone peaches.

When fully matured, it is excellent and extremely beautiful ; but to be eaten in perfection, it should have been gathered a few days. It is said to force well, which is an important quality ; for from want of solar heat in this climate, all the clingstone peaches acquire their flavour most perfectly in a forcing-house. It is an abundant bearer, and according to Forsyth, well adapted for tarts.

“ It is remarkable, that although it appears from an old catalogue of the Chartreux garden, that the Catharine was long since sent to France, under the name of La Belle Catharine, no trace of it is to be found in the great French works on pomology.

“ In the catalogue of fruits cultivated in the garden of the London Horticultural Society, the Green Catharine peach of the Americans is said to be the same as this ; but this a mistake, that variety having globose, not reniform glands, (and being also a freestone, &c. Auth.)

“ The Incomparable peach is very nearly the same as the Catharine, but is distinguished by its higher colour, both inside and outside, and by its flavour being inferior. On account of its superior beauty, it is the most cultivated of the two.

“ Leaves crenate, with reniform glands, very deep green, somewhat puckered or crumpled on each side of the midrib ; flowers small, reddish ; fruit large, round, either depressed or pointed at the apex, in which respect it is very variable—towards the base the surface is uneven ; colour a beautiful red next the sun, marbled and dashed with darker shades, pale yellow next the wall, where it is sprinkled with many red dots ; flesh very firm, of a deep crimson next the stone to which it strongly adheres—towards the outside very white, becoming after having been gathered a few days tinged with yellow, and having then an abundance of juice, and a very rich and sweet flavour ; stone middle-sized, roundish-oval, very slightly pointed.”

## ADMIRABLE. PR. CAT. DUH. ROZ.

*Admirable.* Pr. cat. 25 ed. No. 102.

The flowers of this tree are small, and of a purple rose colour; the fruit is thirty lines in diameter, and twenty-seven in height—it is divided by a shallow longitudinal groove, and terminated at the summit by a very small nipple; the skin is velvety, of a light yellow hue on the shaded side, and touched with bright red next the sun; the flesh is white, except around the stone, where it is tinged with pale red—it is rather firm before it attains to maturity, but when perfectly ripe, it becomes melting, with abundance of sweet juice, of a vinous, rich, and excellent flavour; the stone is small in proportion to the size of the fruit, which is one of the finest peaches, and ripens about the middle of September; the tree is very productive, but it is found in France to require more attention to the pruning, than most others because it often has some weak and feeble branches, and it sometimes loses very large ones, being quite subject to the *cloque*, a malady which is attributed to the cold winds.

## NIVETTE. PR. CAT. DUH.

*Nivette veloutée.* Duh.

*La Nivette, or La Veloutée.* Dic. d'Agric.

*Velotée tardive.*

The flowers of this tree are of medium size, and eleven to twelve lines in breadth; the leaves are furnished at their base with rounded glands; the fruit is large, and sometimes thirty lines in diameter, and of the same height—it is divided by a longitudinal groove of no great depth, one side of which is far more projecting than the other, and it is terminated at its summit by a very small nipple; the skin is almost wholly of a yellowish white colour, and only occasionally tinged with some red veins on the sunny side—it separates pretty easily from the flesh, which is mostly white, but reddish around the stone, and this redness penetrates considerably into the fruit; it is some-



what firm before it attains to perfect maturity, but becomes then very melting, and abounds in juice of a vinous, sweet, and excellent taste, sometimes however it is a little bitter; the stone is proportionate to the size of the fruit, of a pretty regular oval form, although a little narrower at its base than at its point—it is eighteen lines in length, by an inch in diameter. This peach, which is one of the most beautiful and one of the best freestone varieties, ripens at the end of September.

MONSTROUS POMPONNE. PR. CAT.

*Pavie de Pomponne.* N. Duh. Jard. fruit.

*Pavie rouge de Pomponne.* O. Duh.

*Pavie monstrueux,* } Duh. syn.  
*Pavi camu,* }

*Gros Persèque rouge,*

*Gros mélecoton.*

*Monstrous Pavie.* Coxe.

*Monstrous Pavy of Pomponne.* Royal Pavy. For.

This tree is of very vigorous growth and appearance; its leaves are large, with small indentures. The flowers are large, but do not open perfectly, the petals being much hollowed or spoon-shaped. The fruit is round and terminated by a large mamelon; and it is not only one of the most beautiful, but surpasses all other peaches in size. Duhamel mentions, that it is often fourteen inches in circumference, and it is stated in the *Jardin Fruitier*, that it is frequently to be met with in the vicinity of Paris, three and a half inches in diameter, which work further adds, that, the climate there does not admit of its attaining to that perfection which it acquires in the south of France. The skin is velvety, white, approaching to a greenish hue on the shade side, and of a fine red colour next to the sun. The flesh is very firm, red beneath the skin on the sunny side, and also around the stone, to both of which it adheres; elsewhere it is white, and at maturity becomes sweet, musky, vinous, and of very pleasant flavour. In rainy and cold seasons, and in climates too far north, it does not perfect its fine qualities, and is often insipid, a warm and dry autumn being required for it to attain to perfection. The

stone is small in comparison with the size of the fruit. Its period of ripening is in the month of October. In the more northern climates, the fruit is sometimes gathered before mature, to preserve it from the frosts, and it is then placed on shelves to ripen in the house. It is also frequently made use of for preserves and compotes.

#### MAGDALEN CLINGSTONE. PR. CAT.

*Pavie blanc.* Duh.

*Pavie madeleine, or magdeleine,* Duh. syn.

The leaves of this tree are devoid of glands ; its flowers are of a very delicate rose colour, and of large dimensions, being fifteen to sixteen lines in diameter. The fruit is twenty-four to twenty-six lines in height, and twenty-six to twenty-eight in its greatest diameter ; and is sometimes terminated by a very small mamelon. The skin is velvety, and almost entirely of a whitish hue, being speckled only with some reddish dots next the sun ; it does not separate from the flesh, which is firm, white, succulent, and of a vinous flavor at perfect maturity. The stone is of a brownish red colour, strongly adhering to the flesh, and is thirteen lines in length, by about ten lines in diameter. This fruit ripens in the beginning of September.

#### FRENCH BLOOD PEACH. PR. CAT.

*Sanguinole.* Duh.

*Betterave,* } Duh. syn.  
*Druselle.* }

*Sanguinole.* *Bloody peach.* For.

*Scarlet peach.* Coxe.

*Pêche Carotte.* *Sanguine, or Blood.*

*Bloody peach.* *Mulberry.*

This is a fruit of moderate size when produced on dry and arid soils, often there not exceeding seventeen to eighteen lines in diameter, and of the same height ; in good soils, however, it attains to rather larger dimensions. The skin is thick, and separates with difficulty from the flesh ; it is covered with very

fine down of a grayish colour, and slightly tinged with dull red next the sun. The extremity of the fruit is usually terminated by a mamelon; the flesh is of the colour of lees of rather dark-coloured red wine; it has not much juice, and its flavour is slightly acid, or bitter, and not agreeable to the taste. The stone detaches itself easily from the flesh, and is thirteen lines in length and ten in breadth. This peach commonly ripens about the middle of September, or towards the beginning of October. In warm and early seasons its flavour is somewhat improved; it is much used for preserves and compotes, being far better when cooked than raw. It also serves to make beautiful pickles, but the clingstone variety is more generally used for this last named purpose throughout our country.

CARDINALE. PR. CAT. DUH. JARD. FRUIT.

*Cardinale de Furstemberg.*

*Bloody peach.*

This peach Duhamel states to be much larger and better than the preceding one. The leaves have large indentures; the flowers are large, and of a pale colour; the fruit is round, and of the size of a Magdalen; the skin is wholly of a dull reddish violet hue, and seemingly dirty, from the appearance of the thick russet-coloured down which adheres to it. The flesh is generally of a dark purple tint, with veins of the colour of the blood beet; the taste is usually flat, or even insipid. It ripens in October, and in consequence of its want of flavour, is rather an object of curiosity on account of its colour, than of value in other respects. It is said that in Italy and other warm climates it is much better than in colder latitudes, and that it is there much esteemed; if so, it would find an appropriate climate in our Southern States. It is but recently that this tree was introduced to our country by myself, having received it from the south of France. Like the other varieties of the Blood peach, it serves for preserves, compotes, and pickles.

BARRINGTON. PR. CAT. POM. MAG. LOND. HORT. CAT.

*Buckingham Mignonne.* Lond. Hort. Cat.

This peach, some trees of which I introduced a few years since from Europe, is one of great excellence. It is arranged in Mr. Lindley's classification in the same section with the *Grosse Mignonne*, but is a perfectly distinct variety, considerably later at maturity, and succeeds the *Royal George*. The tree is of a healthy habit, and produces good crops.

The following detailed description I extract from the *Pomological Magazine*, in which work the fruit is admirably figured.

“Leaves crenated, with globose glands; flowers large; fruit large and handsome, roundish, somewhat elongated, and rather pointed at the summit; the suture moderately deep along one side; skin pale yellowish green next the wall, deep red next the sun, marbled with darker: flesh yellowish white, slightly rayed with some crimson tints next the stone, from which it parts freely; melting, juicy, and very rich; stone middle-sized, ovate, with a lengthened sharp point, very rugged, and of a brown colour.”

END OF VOL. I.

THE following works may be obtained of the principal booksellers :

- PRINCE'S TREATISE ON HORTICULTURE—200 pp.—\$0,75.  
 do. TREATISE ON THE VINE—355 pp. 8vo.—\$1,50.  
 do. POMOLOGICAL MANUAL—2 vols. 8vo. each 200 pp.—\$2.

The following Catalogues of the various Departments of the Linnæan Botanic Garden and Nurseries may be obtained from the different agents, or by application direct to the proprietors :

- No. 1. Fruit and Hardy Ornamental Trees, Shrubs, and Plants—pp. 91.
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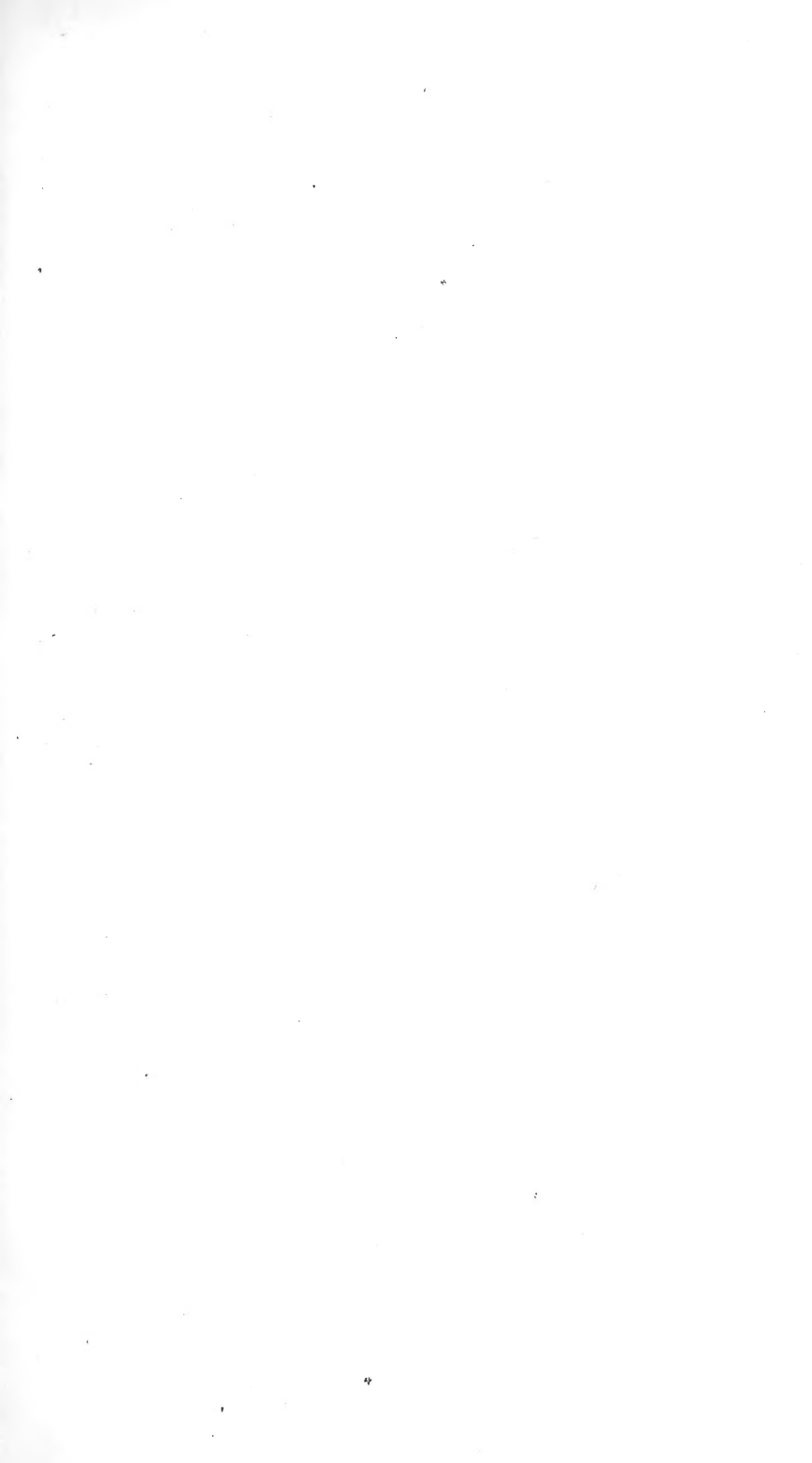


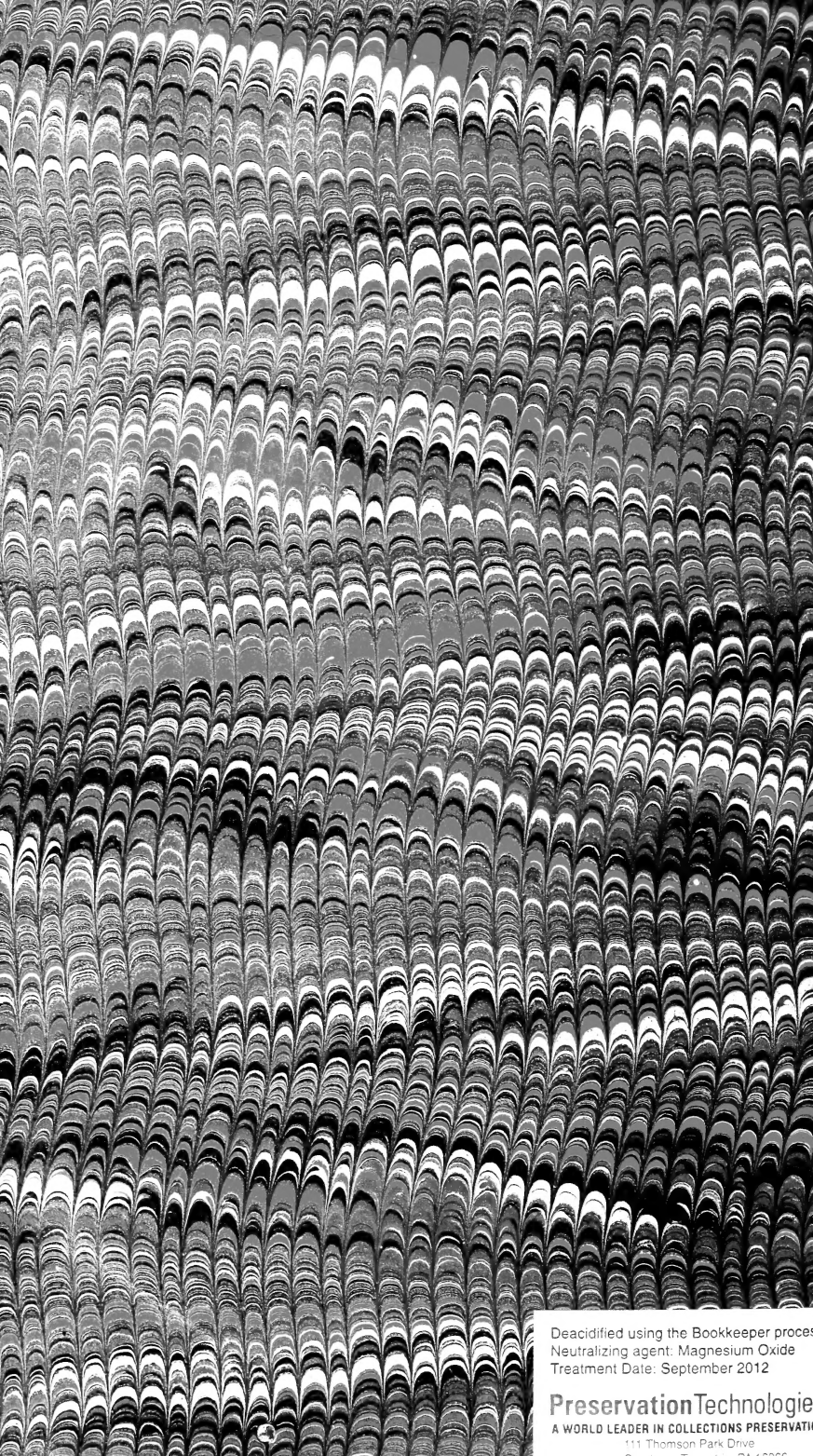












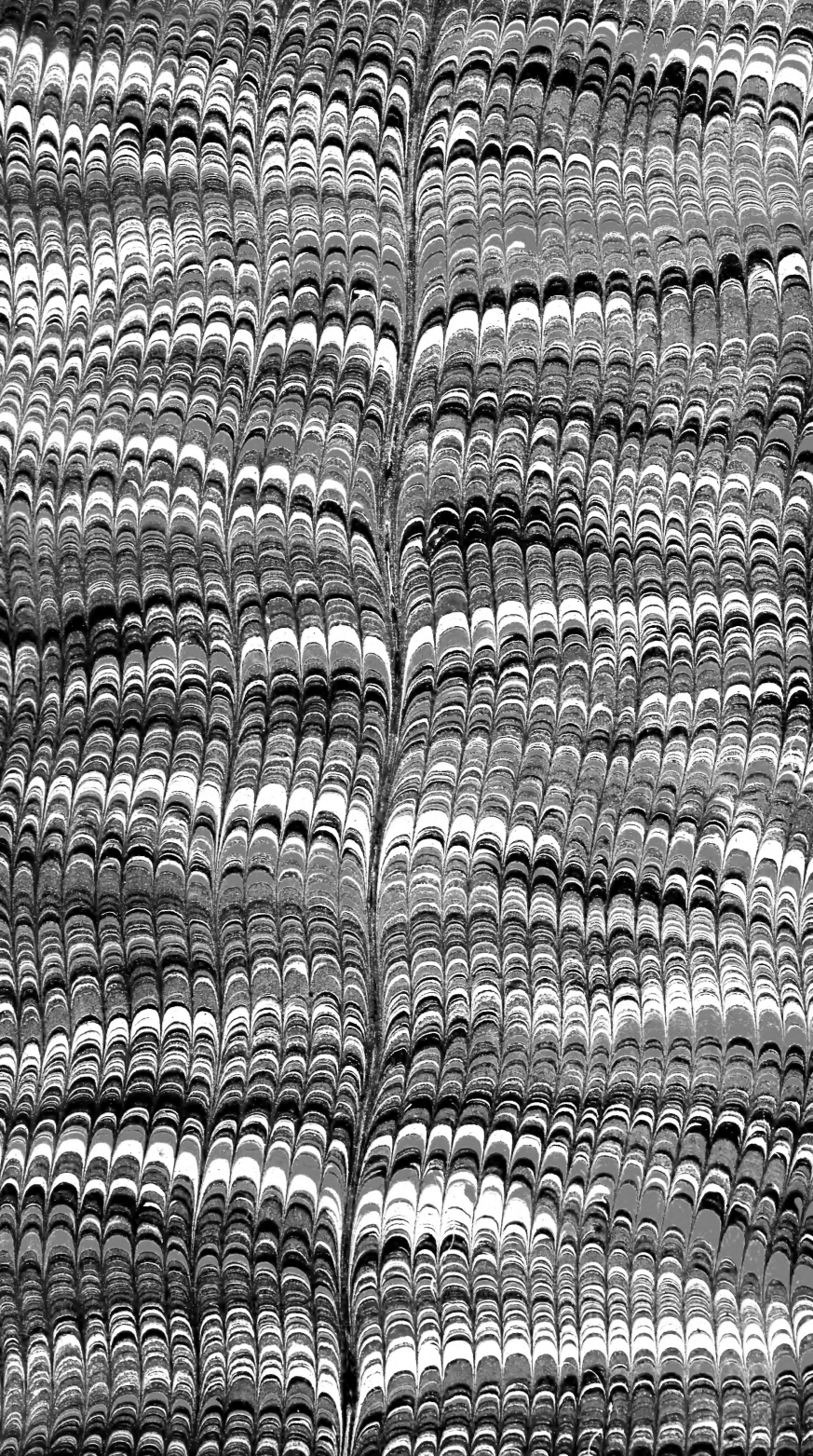
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