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**THE**  
**HORTICULTURAL REPOSITORY.**



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COE, PRINTER, DOCTORS' COMMONS, LONDON.

THE  
**Horticultural Repository,**

CONTAINING

DELINEATIONS OF THE BEST VARIETIES OF THE  
DIFFERENT SPECIES

OF

**ENGLISH FRUITS:**

TO WHICH ARE ALSO ADDED,

DELINEATIONS OF THE BLOSSOMS AND LEAVES, IN THOSE INSTANCES IN WHICH  
THEY ARE CONSIDERED NECESSARY;

TOGETHER WITH

DESCRIPTIONS OF EACH FRUIT,

*Its Time of Ripening,*

AND A VARIETY OF OTHER OBSERVATIONS ESSENTIAL TO THE SUCCESSFUL  
PRODUCTION OF THE BEST KINDS.

BY GEORGE BROOKSHAW,

AUTHOR OF THE "POMONA BRITANNICA."

IN TWO VOLUMES,

VOL. II.

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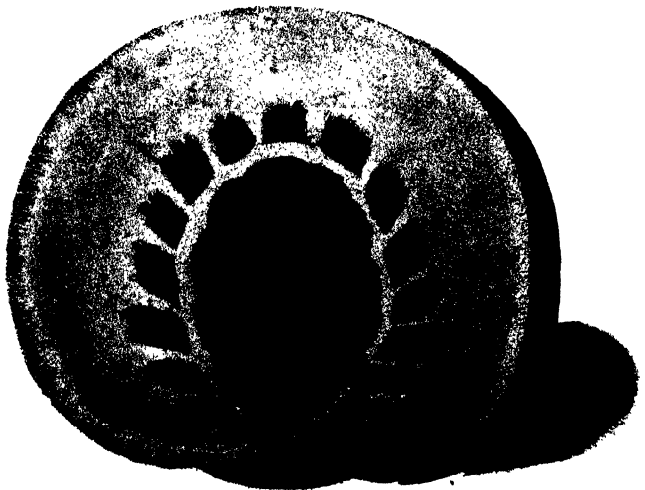
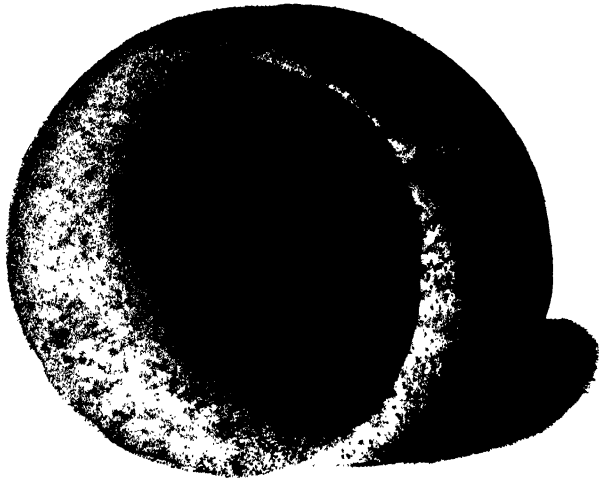
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## THE PEACH.

### THE RUMBULLION PEACH.

THIS is an old, but now very scarce, Peach, and is described by the writers in the early part of the seventeenth century, under the name which we have given above. Its scarcity might originate from being confounded with several other yellow flesh peaches of bad flavour; and, hence, indiscriminately condemned as worthless. It is, notwithstanding, a very excellent Peach, and makes a beautiful appearance in a dessert. The specimen in the Plate was taken from H. R. H. the DUKE OF YORK's garden at Oatlands.

It has a small, open, rather pale blossom; and a long, narrow leaf, taper at each end, and finely serrated. It is a good bearer, and ripens about the beginning of September.

We have shown the inside of this Peach, as it is of a remarkably deep red colour, differing from the other yellow Peaches.

Particular care should be taken not to have the yellow Auberge Peach, which is hard and tasteless, instead of this.

10





## THE FILBERT—THE COB NUT.

### FIG. 1. THE BARCELONA FILBERT.

This is an excellent Nut, and rather larger than the White Filbert, although the flavour of the kernels is so much alike that it is impossible, by it, to distinguish one from the other. The shell of the fruit is, however, more easily broken, and the husk is much larger than that of the White or English Filbert.

### FIG. 2. THE ENGLISH COB NUT.

This is an exceedingly fine Nut, its kernel being in flavour quite equal to the Filbert. It is, notwithstanding, very little known, and seldom planted. The tree grows to a large size, and is a good bearer; it will grow in any uncultivated ground, and requires no trouble. It is very rarely seen in the markets, but, whenever there, it invariably fetches a high price. The cultivation of this Nut is, therefore, on every account, to be recommended.





**THE FILBERT.—THE COB NUT.**



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**THE PINE.**

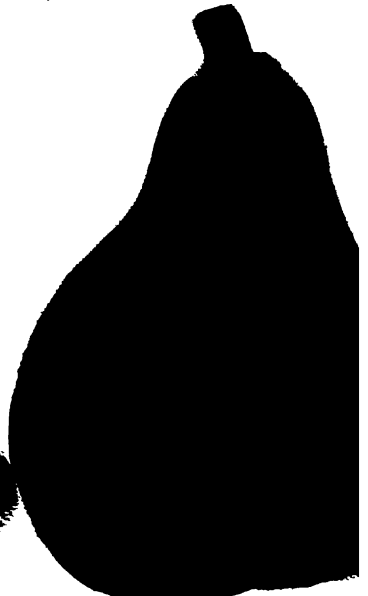
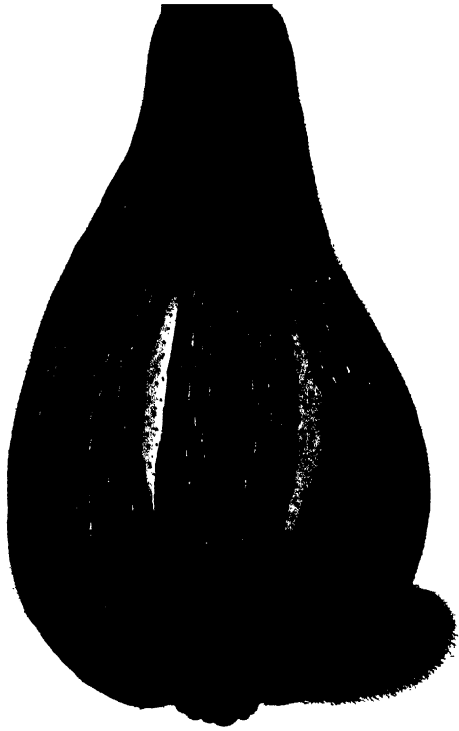
**THE SMOOTH-LEAVED GREEN ANTIGUA PINE.**

**THIS** is a first-rate Pine: the flavour is rich in the highest degree. It has a close flesh, of a cream colour, with a tinge of green, and is very juicy. It is a handsome fruit, full at the bottom, and gradually tapering towards the crown. It grows to three pounds weight and upwards.









THE FIG

FIG. 1. THE LARGE TURKEY FIG.

This Fig is frequently met with, and is a very good flavoured fruit, although not equal to the *Beshborough* and some other Figs. It always cracks. It is a shy bearer, and ripens about the middle of September. It has as large a leaf as the *Beshborough* Fig but is more divided, and has on the woody part on the back which distinguishes that variety.

FIG. 2. THE WHITE MESSING.

The specimen in the Plate was drawn from a tree raised from the original tree at the Archbishop of Canterbury's palace at Lambeth, which is upwards of one hundred years old, and said to be the first Fig-tree planted in this country but this is questionable. The fruit is frequently met with, but is very inferior to many other varieties. The inside is a little tinted of a roan colour. It ripens a week before this country, where it is to be obtained the very middle of August.

FIG. 3. THE COMMON PURPLE FIG.

This variety is more grown than any other, which must



## THE FIG.

### FIG. 1. THE LARGE TURKEY FIG.

THIS Fig is frequently met with, and is a very good flavoured fruit, although not equal to the *Besborough* and some other Figs. It always cracks. It is a shy bearer, and ripens about the middle of September. It has as large a leaf as the *Besborough* Fig but is more divided, and has not the woolly feel on the back which distinguishes that variety.

### FIG. 2. THE WHITE MARSEILLES.

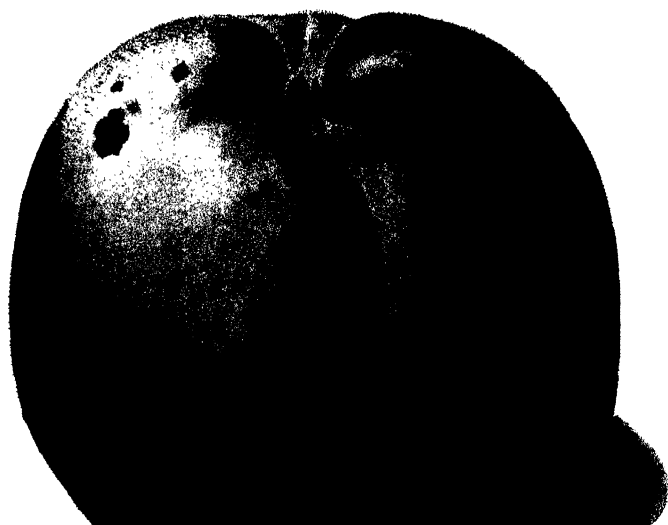
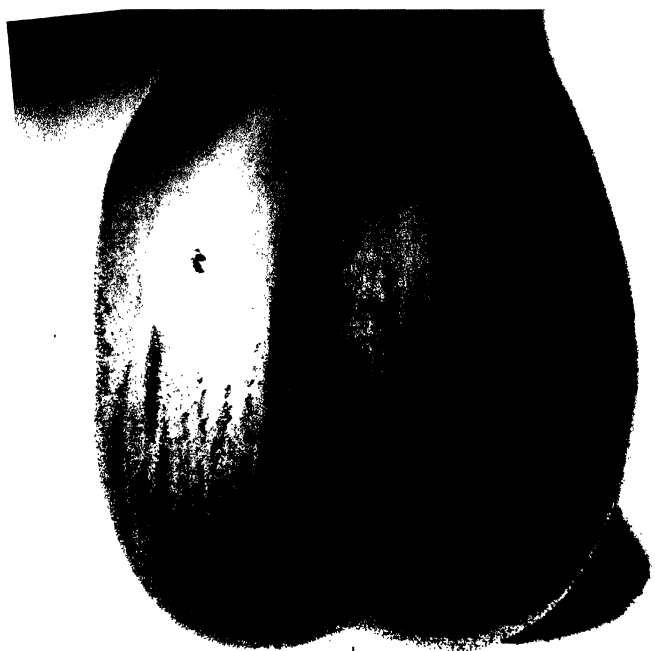
The specimen in the Plate was drawn from a Fig obtained from the original tree at the Archbishop of Canterbury's palace at Lambeth, which is upwards of one hundred years old, and said to be the first Fig-tree planted in this country; but this is questionable. This fruit is frequently to be met with, but it is very inferior to many other varieties. The inside is a little tinted of a roan colour. It is the first which ripens in this country, where it is to be obtained the beginning of August.

### FIG. 3. THE COMMON PURPLE FIG.

This variety is more grown than any other, which must

be owing to the better ones not being known. The seeds are small, and of a deep rich crimson. The flesh is very soft. It is a very good and certain bearer, and ripens the latter end of August.





# THE APPLE

## THE APPLE

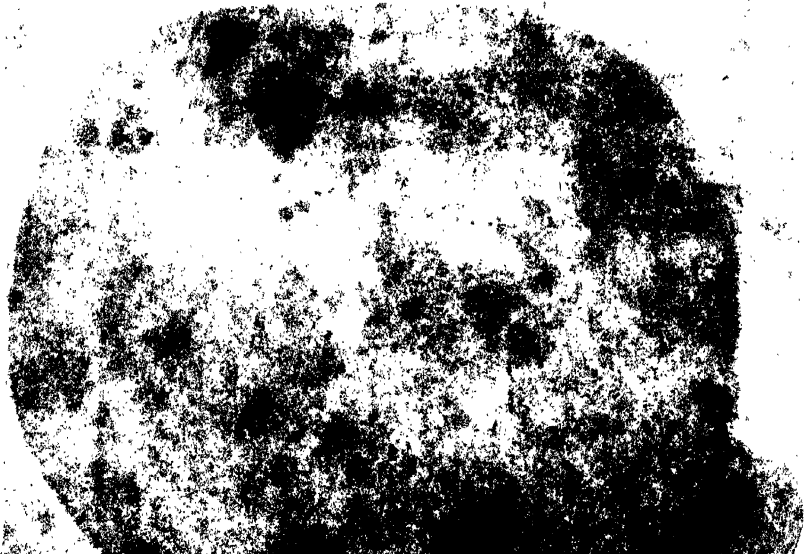
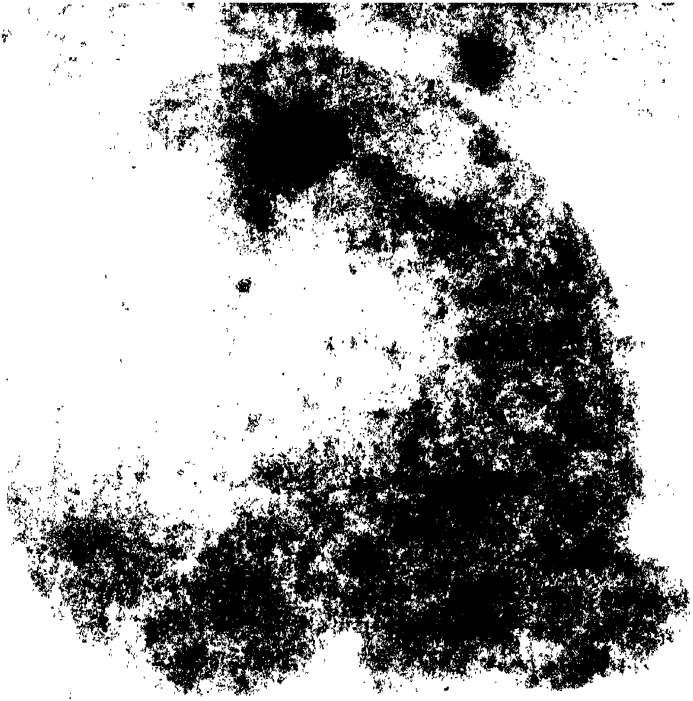
### FIG. 1. THE REDDISH OR KANE; OR, FINEST OF BEST.

This Apple is well known; it is one of the best for storage which comes to market. It ripens in September, and will keep well till March, sometimes and if it has rather an open season, and few Apples which are so well kept later in the year. Its size is large and heavy, and its color is a fine red.

### FIG. 2. THE GROWN BROWN

This is an American Apple and grows there in great perfection, so to be considered a new equal to any other. It loses its excellence when grown in the country, and becomes more inferior to most of our own. It is a very handsome Apple and deserves a place in the garden. It ripens in October, and is a very good one. The tree is a medium size.





**THE APPLE.**

**FIG. 1. THE BEAUTY OF KENT; OR, FLOWER OF KENT.**

**THIS** Apple is well known; it is one of the best for sauce which comes to market. It ripens in September, and will keep well till March, notwithstanding it has rather an open grain; and few Apples which are so will keep later than this. The tree is large and hardy, and a good bearer; the fruit large and shewy.

**FIG. 2. THE NEWTOWN PIPPIN.**

**THIS** is an American Apple, and grows there in such perfection as to be considered almost equal to a Pine; but it loses its excellence when grown in this country, and becomes much inferior to some of our own. It is notwithstanding a very handsome Apple, and deserves a place in the dessert. It ripens in October and lasts till May. It is a middling bearer; the tree is luxuriant.







**THE MELON.**



**THE GREEN FLESH, or CANDIA MELON.**

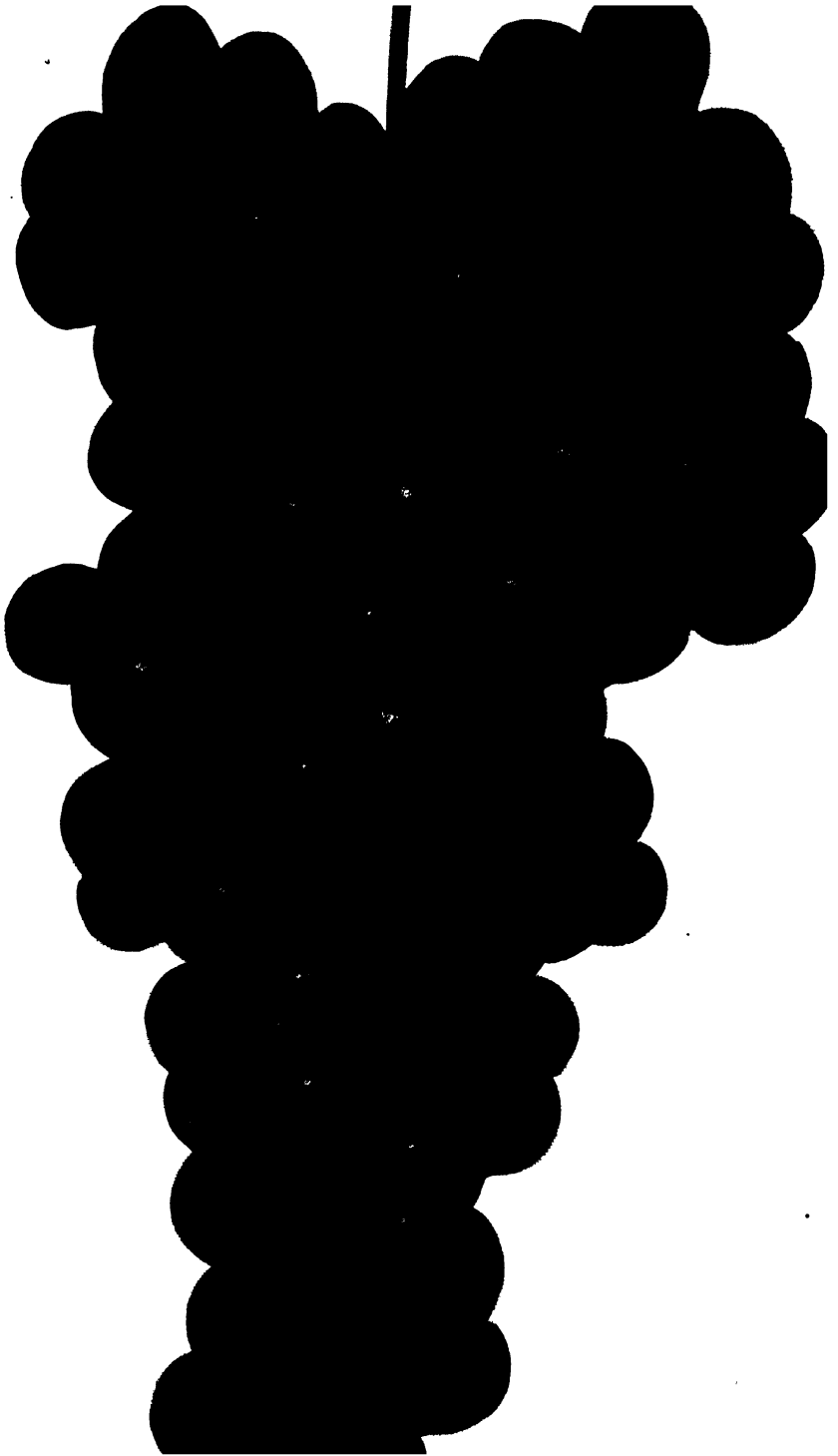
THIS variety has a very pleasant and agreeable flavour. It has not so powerful a smell as many other Melons; and, on this account, it is, sometimes, preferred. It usually attains the weight of about four pounds, seldom more.

There is a circumstance connected with the culture of Melons which may here be noted. In raising several varieties near to, or at a short distance from each other, Bees often carry the pollen from one plant and lodge it on the blossoms of another; hence new varieties are produced, or the old ones so mixed, that it is often difficult to recognize either of the parents in the new fruit. This method of planting must of course be avoided, where we desire to obtain a good and already well known Melon.





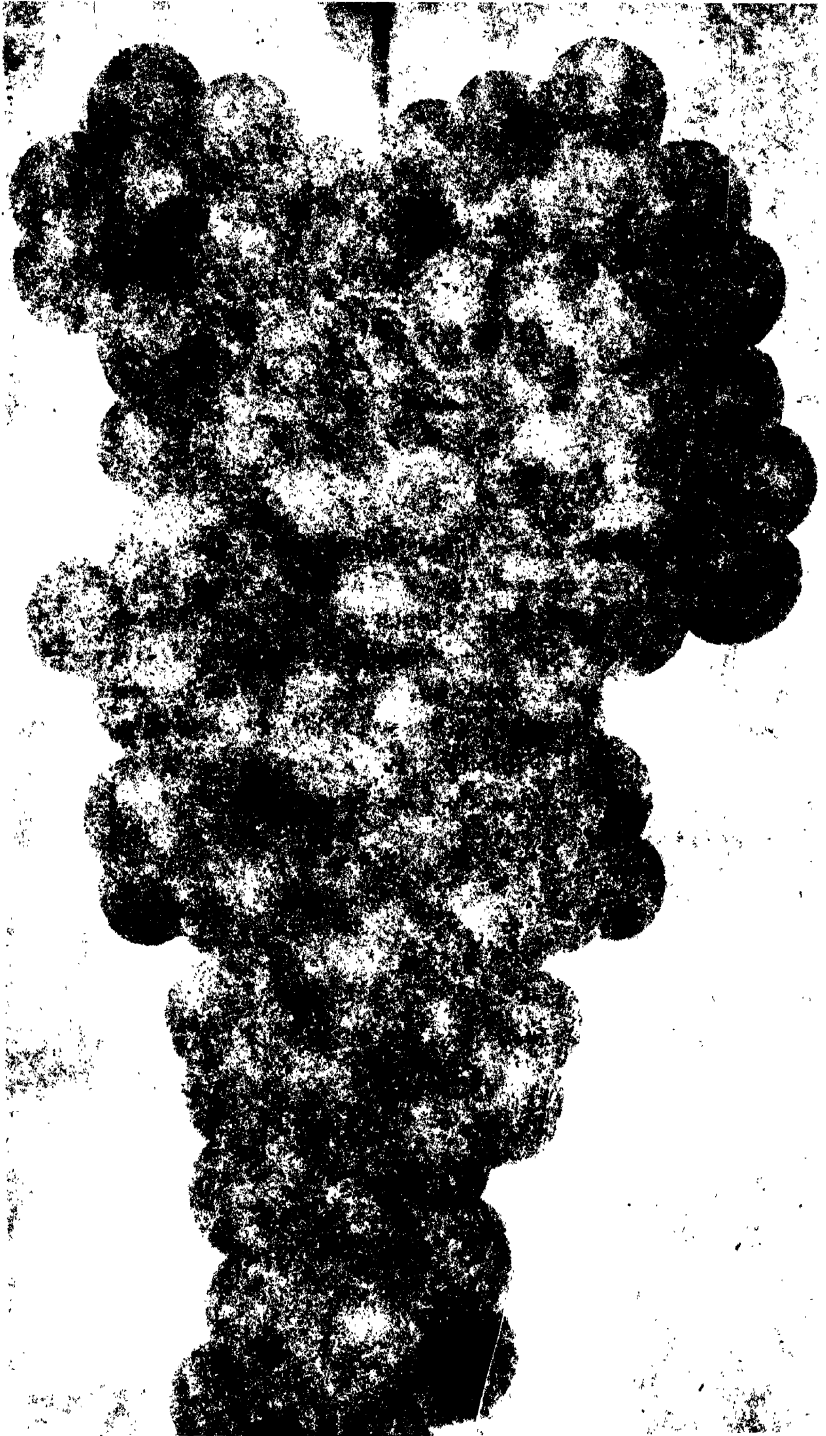




**THE GRAPE.**

**The Black Frontinac.**

This Grape has a more highly nutty flavor than the *White or Red Frontinac*; but its skin is not so thick as the *White*. It is full of juice, which has a richness of its own peculiar to itself. The berries, which have small stalks, are never larger than the specimen, and are not much larger than those of the *Red and White Frontinac*, nor do they shoulder as both those varieties do, but this variety has larger bunches than the *White Frontinac*. It ripens in October.



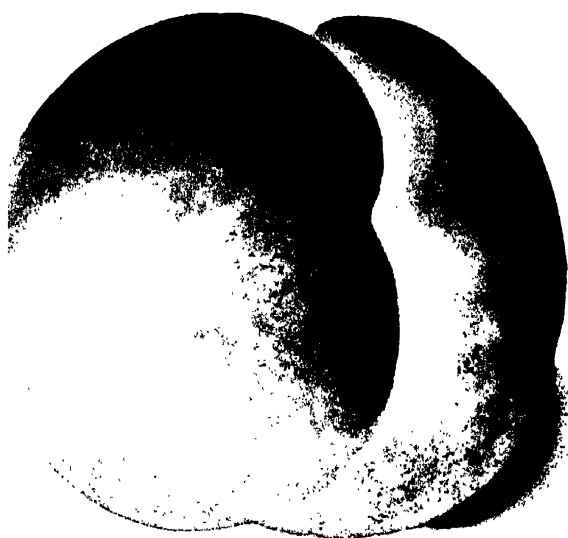
**THE GRAPE.**

**THE BLACK FRONTINIAC.**

THIS Grape has a more highly musky flavour than either the *White* or *Red Frontiniac*; but the skin is not so thin as the *White*. It is full of juice, which has a richness of flavour peculiar to itself. The berries, which have small stones, are never larger than the specimen; nor are the bunches ever much larger than those of the *Red* and *White Frontiniac*; nor do they shoulder as both those are inclined to do; but this variety has larger bunches than the *Grizzly Frontiniac*. It ripens in October.







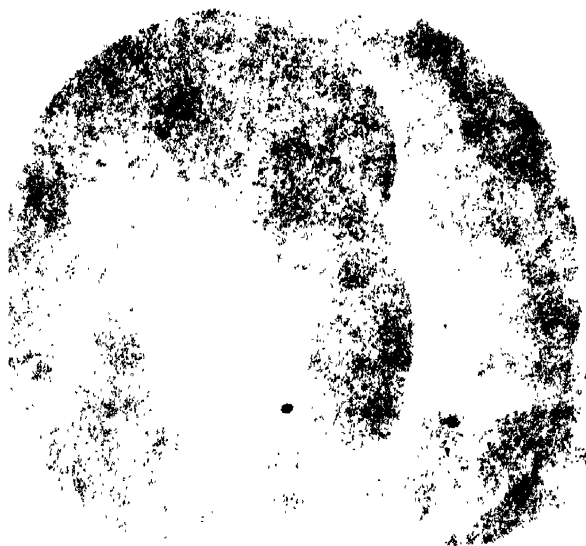
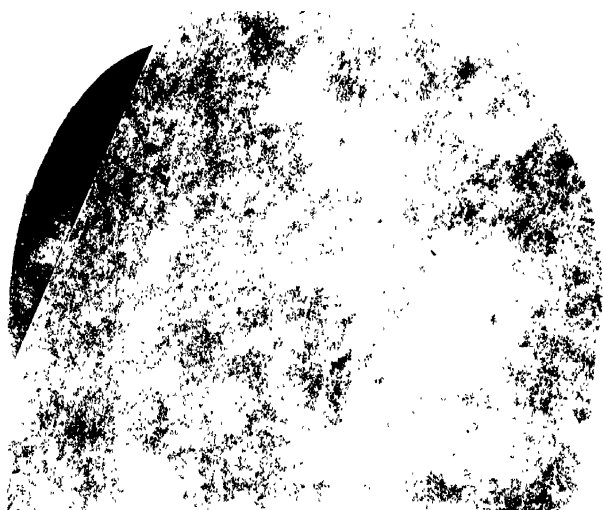
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### THE SUPERIOR

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... little red ...  
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... blossom, ...  
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**THE PEACH.**

**FIG. 1. THE GALLANDE.**

**THIS** is one of the best Peaches which our gardens produce. Its flavour is extremely rich: the pulp, which is of a yellow colour, with a little red at the stone, though melting, has a degree of firmness in it, so that it is not too thin and soft. The skin requires peeling, being too tough and thick to be eaten. This Peach may be easily distinguished from every other, by its dark brown mealy coat; having some spots, still darker, under the mealy covering. It is a freely growing, hardy tree; has a small blossom, and the leaf is very finely serrated. It ripens the latter end of August.

**FIG. 2. THE SUPERB ROYAL.**

This may compete with most of our best Peaches; having an extremely rich flavour, a very thin skin, and a small stone, with a little red round it. It is a very freely growing and bearing tree, and not subject to casualty: it has a large open blossom, and rather a coarse serrated leaf. Ripens the middle of August.







THE PEAR.

THE CLIMAX.

Perhaps the most interesting plum, the Pear which we have perhaps no other is equal to in all its qualities. It has a melting flesh, without being sweetly or too soft; the tartness is very nice. It may be sent to the table from January to the middle of April. The only defect in the fruit is, that it sometimes appears sound at its perfection, when it is rotten at the core. These Pears are not occasionally sold for more than 10s. a bushel, and are so excellent a Pear, no gardener should neglect to plant a few in his orchard or the desert, while it is in season.



*Plate LXIII.*

**THE PEAR.**

**THE COLMAR.**

**THIS** is one of the latest keeping table Pears which we have: perhaps no other is equal to it in all its qualities. It has a buttery flesh, without being swashy or too soft: the flavour is very rich. It may be sent to the table from January till the middle of April. The only defect in this fruit is, that it sometimes appears sound and in perfection when it is rotten at the core. These Pears have been occasionally sold for more than One Shilling each. As this is so excellent a Pear, no gardener should depend upon one tree for furnishing the dessert, while it is in season.





Plate XIV.

THE PLUM.

PLUM, *Prunella domestica* L.

This is an excellent Plum, suitable for sweetmeats. It has a thick skin, and is rather firm, and adheres to the stone. It is a good bearer, and has a pleasant acidity. It ripens in the month of August, and will hang on the tree till the month of October. The specimen in the Plate was taken the 4th of September. It is not so good a bearer as the *Blue Pearl*, which has a small leaf, which is coarsely jagged.

FIG. 2. THE BLUE PEARL PLUM.

This is a much superior Plum, and is very good. The flavor is more subtle, and the tree is more productive. It is a long bearer, and is very hardy, and is very good to produce a crop. It ripens in the 5th of August.



## THE PLUM.

### FIG. 1. THE WHITE PERDRIGON.

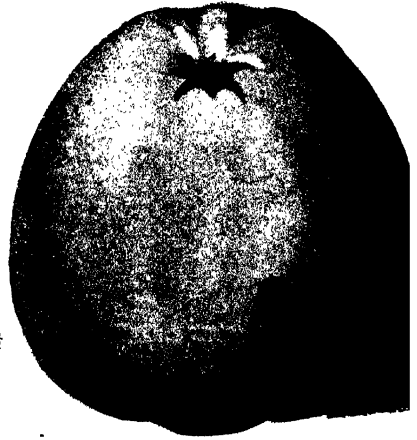
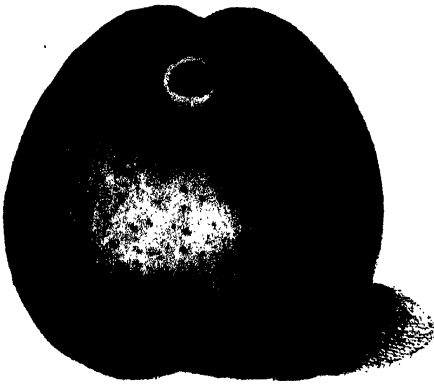
THIS is an excellent Plum, either for the dessert or for sweetmeats. It has a thin skin: the flesh, which is rather firm and adheres to the stone, has a rich, sweet, agreeable taste, with a pleasant acidity. It ripens the latter end of August; and will hang on the tree till the end of October. The specimen in the Plate was drawn the 4th of September. It is not so good a bearer as the *Blue Perdrigon*. It has a small leaf, which is coarsely jagged.

### FIG. 2. THE BLUE PERDRIGON.

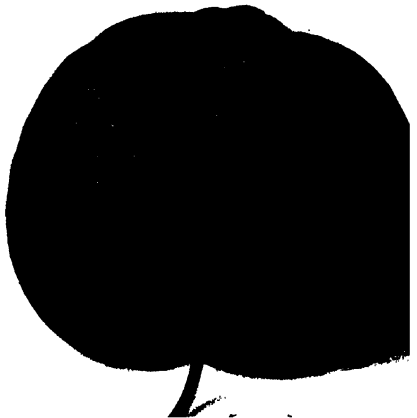
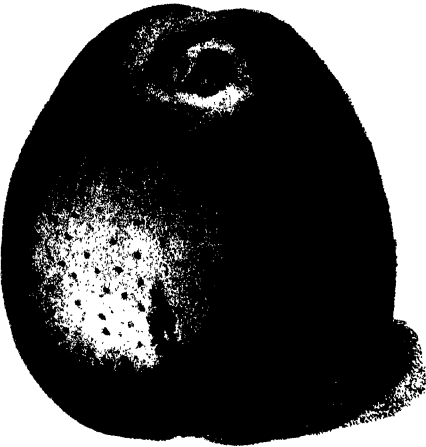
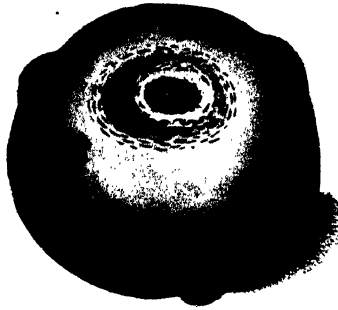
This is a much superior Plum to the preceding. The flavour is much richer; and the tree possesses the quality of being a very great and certain bearer, rarely, if ever, failing to produce a crop. Ripens about the 8th of August.







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THE APPLE

FIG. 1. FRANKLIN'S GOLDEN PIPPIN.

This is a late Apple of beauty, sweet, flavoured, firm, and strong aromatic, and approaches nearer to the *Golden Pippin* than any other Apple. Ripens in November, and keeps till February. It is a middling bearer.

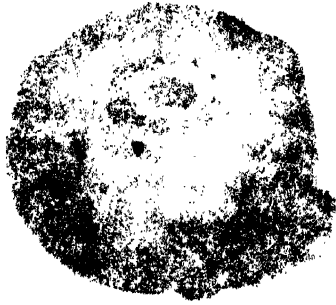
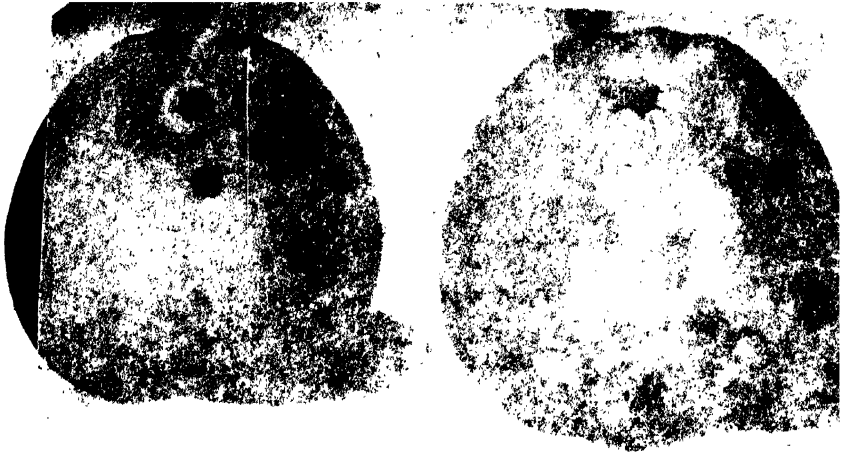
FIG. 2. BLACK HARK'S PIPPIN.

This is a very agreeably flavoured Apple, and ~~it~~ ~~may~~ ~~not~~ ~~be~~ ~~omitted~~ ~~in~~ ~~a~~ ~~collection~~. It will keep till January, and is a good bearer.

FIG. 3. THE GOLDEN PIPPIN.

This is a valuable Apple, so well known, that any particular description is unnecessary. It takes its name rather from its yellow colour, by which it is distinguished from all other small yellow Apples, than from its external appearance. It is a good bearer, and is propagated by cuttings, on which it is liable to lose its





## THE APPLE.

### FIG. 1. FRANKLIN'S GOLDEN PIPPIN.

THIS is a late Apple: it is juicy, richly flavoured, firm, and highly aromatic; and approaches nearer to the *Golden Pippin* than any other Apple. Ripens in November, and keeps till February. It is a middling bearer.

### FIG. 2. BLANCHARD'S PIPPIN.

This is a very agreeably flavoured Apple, and should not be omitted in a collection. It will keep till January, and is a free bearer.

### FIG. 3. THE GOLDEN PIPPIN.

This incomparable Apple is so well known, that any particular description of it would be superfluous. It takes its name rather from the yellow colour of its flesh, by which it is distinguished from all other small yellow Apples, than from its external appearance. It is singular that this Apple cannot be propagated by cuttings; on which account we are more likely to lose it.

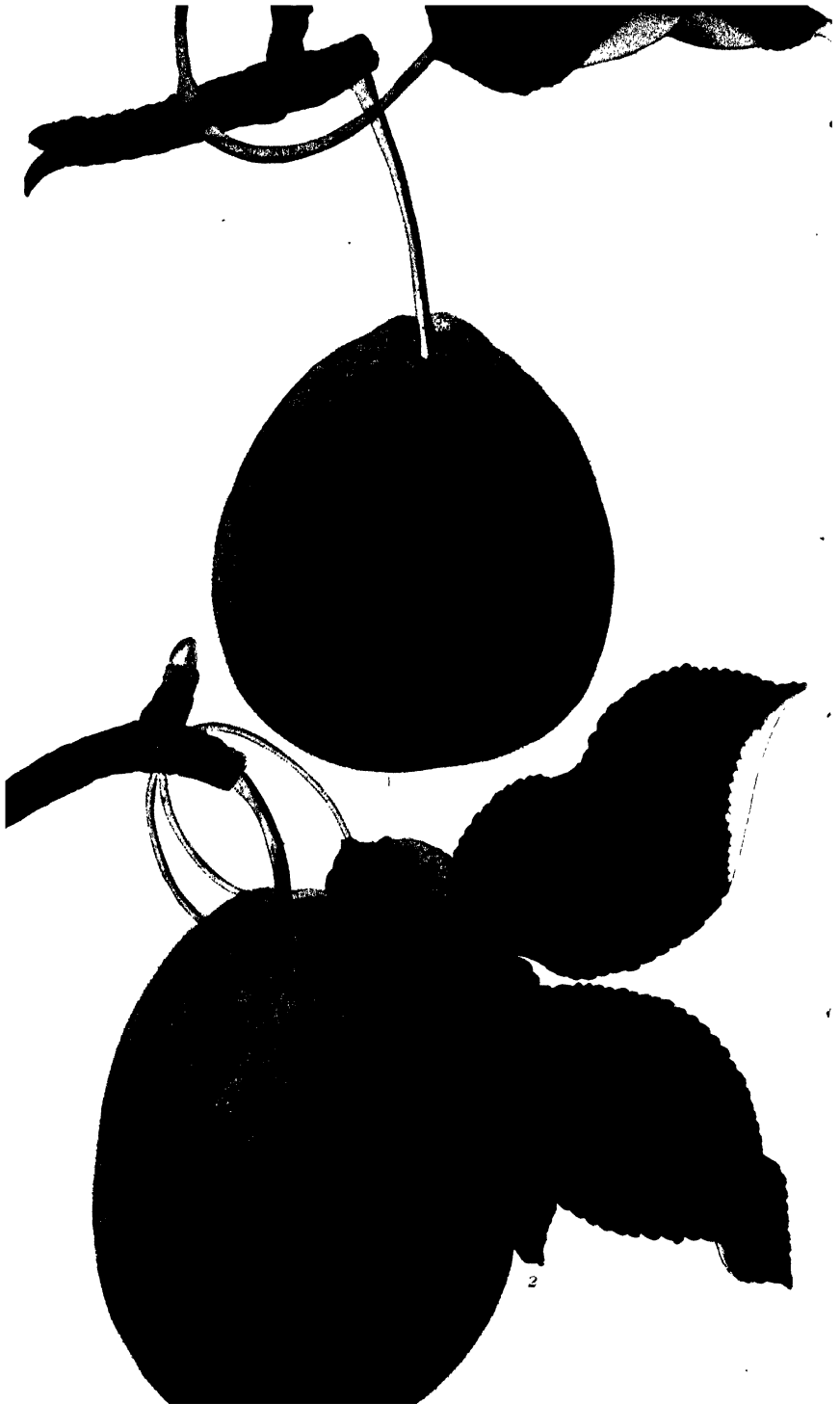
**FIG. 4. THE GOLDEN KNOB.**

This is a good eating Apple, though not equal to the preceding. It is firm and juicy; ripening in October, and keeping till April. It is a hardy tree; but a medium bearer. It is an English seedling, and is sometimes called *Enmore Castle*.

**FIG. 5. ROBERTSON'S PIPPIN.**

This tastes very much like the *Nonpareil*; the flesh also breaks exactly the same, and the grain of it resembles that valuable Apple; but it is rather sweeter, though not quite so highly flavoured. It is a freer bearer; and will keep till March or April.





*Plate 1071*

**THE PLAIN**

**FRANÇOISE BERGAMET**

This is a very scarce and valuable variety of the rose. It is of a  
medium height, and produces a quantity of single  
flowers of a pale pink color, which are of a fine fragrance,  
and are very so fragrant. It requires  
particular attention, such as the *Rose Germane*, and is not  
rotted in the ear, which appears, especially, upon some  
flowers in early June, and in the January.

**THE ROSE OF BERGAMET.**

This is a very scarce and valuable variety of the rose. It is of a  
medium height, and produces a quantity of single  
flowers of a pale pink color, which are of a fine fragrance,  
and are very so fragrant. It requires  
particular attention, such as the *Rose Germane*, and is not  
rotted in the ear, which appears, especially, upon some  
flowers in early June, and in the January.



**THE PEAR.**



**FIG. 1. THE CRASANNE BERGAMOT.**

This is another of the most valuable table Pears. It has a soft, tender, buttery pulp, without any thing gritty or unpleasant: the juice is richly perfumed, sweet, and highly flavoured. It will not keep so long as some other Pears, it requiring particular attention; and like the *Saint Germain*, becomes rotten at the core, while it appears, externally, quite sound. It is in eating from November till January.

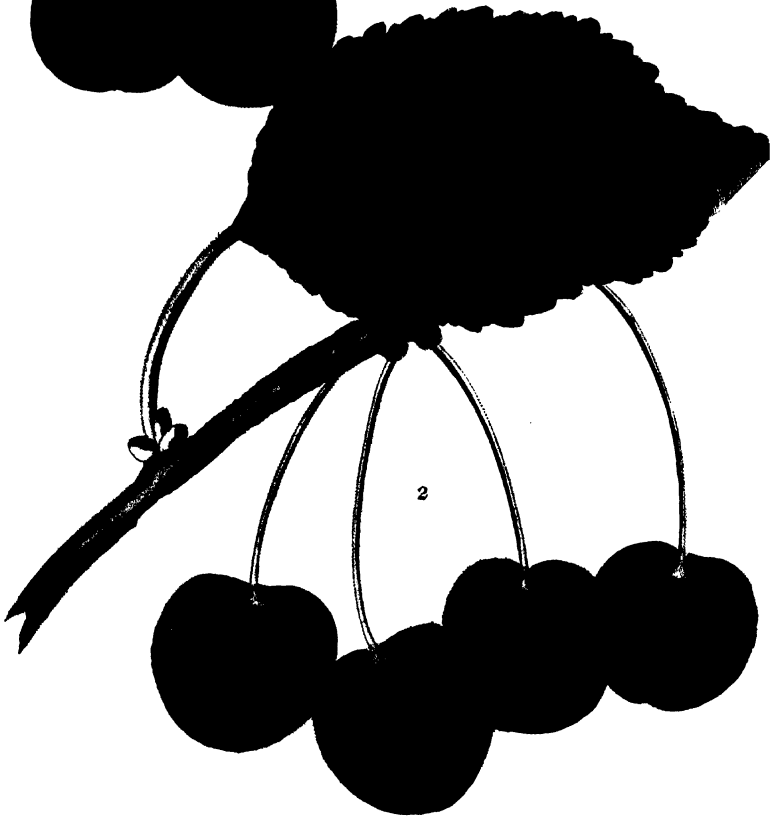
**FIG. 2. THE EASTER BERGAMOT.**

This is a very scarce and valuable Pear. The flesh is tender, with a degree of firmness which renders it pleasant: it eats short, and is juicy, with an agreeable flavour. It is in perfection during the months of February, March, and part of April, and makes a very handsome appearance in the dessert. The specimen, in the Plate, came from the Royal Gardens at Hampton Court.









THE CHERRY.

FIG. 1. THE HERBERT.

This Cherry is frequently planted against north walls, but it never ripens in such situations with a good flavour, nor will any fruit ripen well which has not the benefit of the sun. It will keep on the tree, if pruned and taken care of, during September and October, when it becomes an agreeable variety in the dessert. It is also used for making jam, and for wine. The tree is a great bearer; the leaf is of an oval shape, and finely serrated, and differs from any of the *Prunus* species.

It is said, that there is the white and the black cherry of this kind, but this is not true. Both will be found, and both on the same tree.

FIG. 2. HERBERT'S HERBERT.

This Cherry is next in quality to the *Herbert*. It is a fine fruit when raised against a wall, having a sweet and tender aspect; but in a standard, the Cherry cracks, and becomes smaller. It ripens about the second week in July, and if pruned and kept from rain, will continue till September. It is not so beautiful a colour as the *Herbert*, being of a pale crimson, and only speckled all over. The *Herbert* has a bright



## THE CHERRY.

### FIG. 1. THE MORELLA.

THIS Cherry is frequently planted against north walls, but it never ripens in such situations with a good flavour; nor will any fruit ripen well which has not the benefit of the sun. It will keep on the tree, if matted and taken care of, during September and October, when it becomes an agreeable variety in the dessert. It is also used preserved in brandy, and for tarts. The tree is a great bearer; the leaf is of an oval shape, and finely serrated, very differently from any of the *Heart Cherries*.

It is said, that there is the long and the short stalked of this kind; but this is not correct: both will be found, occasionally, on the same tree.

### FIG. 2. HARRISON'S HEART.

This Cherry is next in quality to the *Graffion*. It is a fine fruit when raised against a wall, having a south or west aspect; but as a standard, the Cherries crack, and are much smaller. It ripens about the second week in July; and, if matted and kept from rain, will continue till September. It is not so beautiful a colour as the *Graffion*, being of a dull crimson, coarsely speckled all over: the *Graffion* has a bright

rose tint on one side, and light yellow on the other; and is, also, very finely speckled. The flesh of this Cherry is firm; and, though large, it has rather a small stone. It should be invariably planted in every good garden. There are, at the present time, in Kensington Gardens, some trees of this Cherry one hundred years old, which still bear good crops.





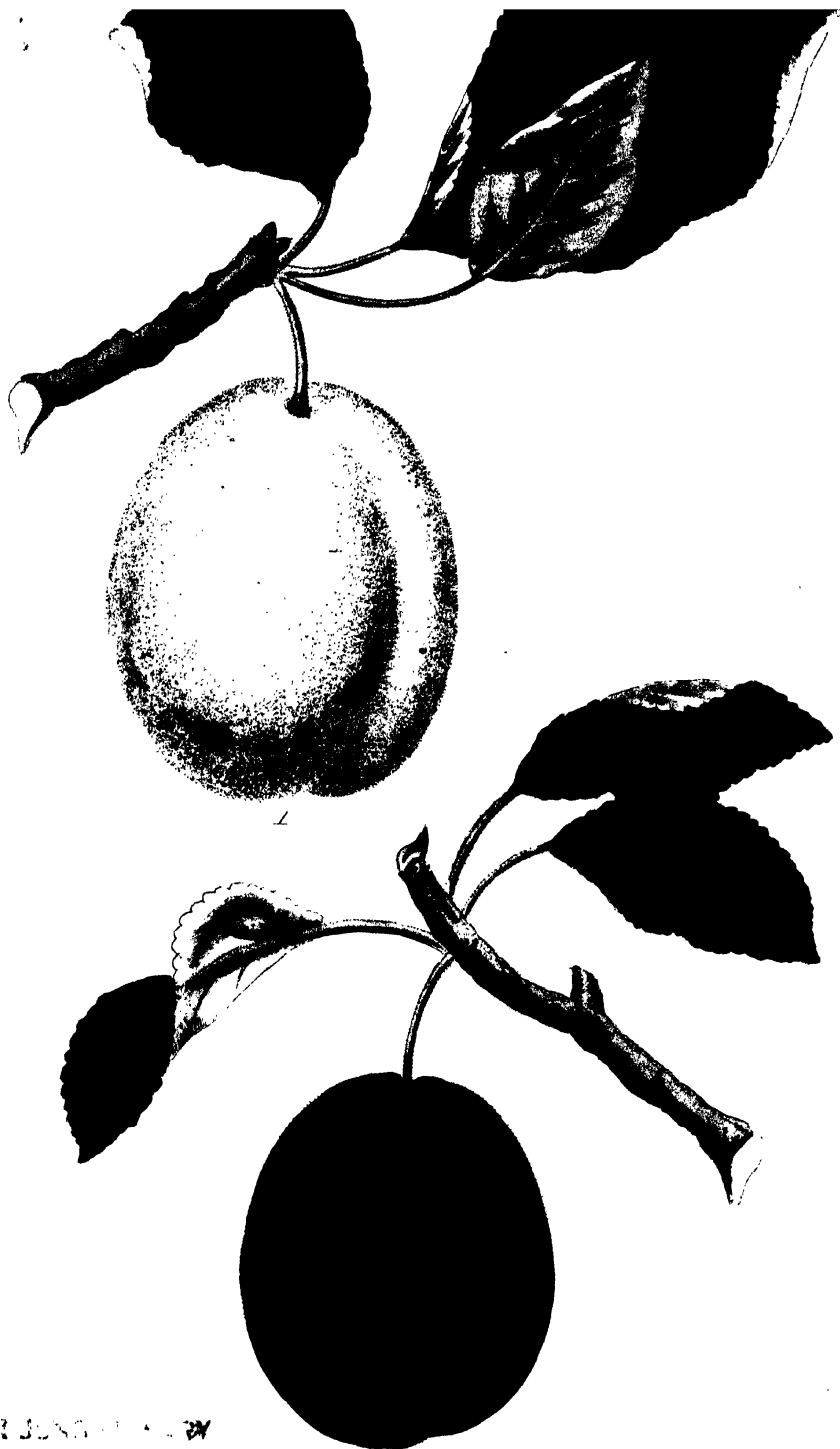


FIG. 1. Coe's Compound

It is singular that this compound, which is  
 used in all late styles, has not been  
 used. This fact proves how much  
 has been omitted in experiments. In  
 the *White Mountain* *Barometer*,  
 the *Coe's Gage* than any other  
 quality of keeping for  
 meat. It ripens the  
 wine as a substitute  
 case with all  
 situation  
 always be found  
 spared.

FIG. 2. Coe's Compound

This is a very  
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 Pith is



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## Plate LXVIII.

### THE PLUM.

FIG. 1. COË'S GOLDEN DROP.

IT is singular that this excellent Plum, which has not been much known till lately, should have remained so long unnoticed. This fact proves how much a work like the present has been wanted. In appearance, this fruit might pass for the *White Magnum Bonum*; but it has more of the flavour of the *Green Gage* than any other Plum. It has the peculiar quality of keeping for six months, becoming quite a sweet-meat. It ripens the beginning of September. It does well either as a standard, or against a wall; but, as is generally the case with all fruit, it grows considerably less in the former situation than the latter: a crop on a standard will, however, always be found desirable, particularly where a wall cannot be spared.

FIG. 2. THE SEMIANA PLUM.

This is a very scarce Plum, not described by MILLER, or any of the older writers; but it is found in the modern Nursery-men's Catalogues. Although it has not all the qualities of the *Green Gage*, it is, nevertheless, a very excellent fruit, and should never be omitted in a garden; and, being also a late Plum, is, on this account, still more desirable. It ripens,

generally, about the middle of September; it has been occasionally found in perfection the beginning of October. The specimen in the Plate was obtained from the late Dr. Lettson's garden at Camberwell Green; to which we are indebted for several valuable kinds of fruit, not to be obtained any where else.



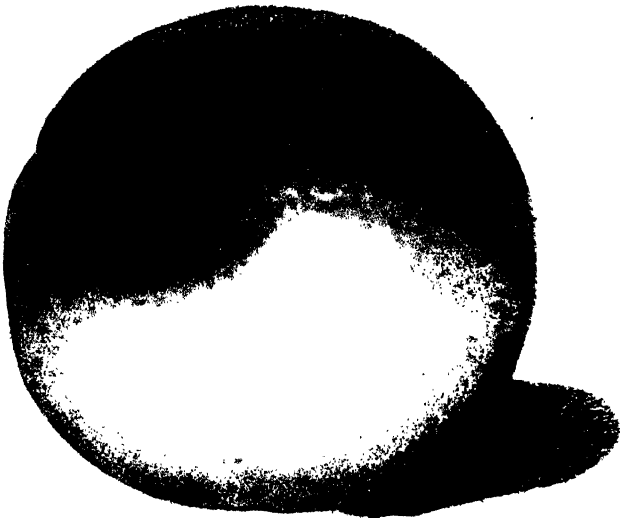


Fig. 1. *Common Peach*

This is a... much like... Michigan that when... be made... other... that of... one... the beginning... subject to...

Fig. 2. *French Michigan Peach*

This... has been considered... of the most French Peach... which possess... as it opens... other respects. It may be distinguished... the brilliancy of the red, and the... headed... the yellow... The... the... subject to...





## *Plate LXIX.*

### THE PEACH.

#### FIG. 1. GRIMWOOD'S ROYAL GEORGE.

THIS is a variety obtained from France, by the late Mr. GRIMWOOD, an eminent Nurseryman at Kensington. It is one of the highest flavoured Peaches which we have, but so much like the *French Mignonne* that, when peeled, it would be impossible, in eating them, to distinguish the one from the other. The only difference is in the skin, which is remarkably thick, of a darker colour, and has more woolly brown meal upon it: the blossoms and leaf are alike. This fruit ripens the beginning of August. It is a free bearer, and not very subject to mildew.

#### FIG. 2. THE FRENCH MIGNONNE, OR MINION.

This has always been considered, by the generality of gardeners, as the best French Peach; indeed, there are few which possess a higher flavour, or are, in fact, more valuable, as it ripens rather earlier than those which are equal to it in other respects. It may be distinguished from all others by the brilliancy of the red, and the elegant manner in which it is blended with the yellow. It is red at the stone. Its only defect is a very thick skin. It ripens the first week in August. The blossom is large and open; the leaf finely serrated. It is a free bearer; not much subject to mildew.





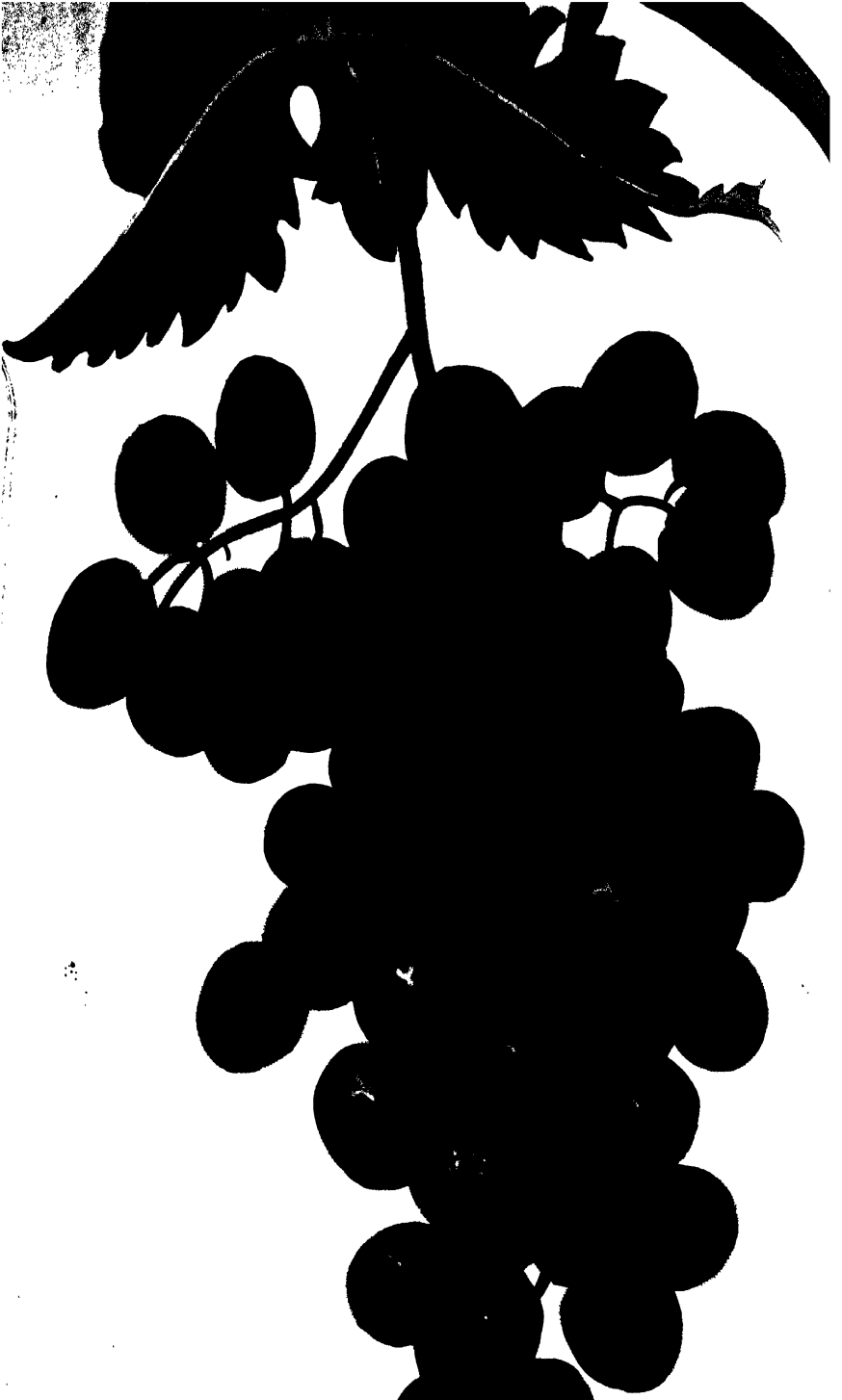


PLATE XXXI

THE GLASS

The Plate represents the Glass of the CALMES. It is  
not in the know, although nearly all the  
... ..  
... ..  
... ..  
... ..  
... ..

The Lamp has a rich, warm, and strong, and  
are very agreeable to the eye, and the Glass is  
stone in each horn. It will not melt, and  
it requires, however, rather more than  
of the lamp.



*Plate LXX.*

**THE GRAPE.**

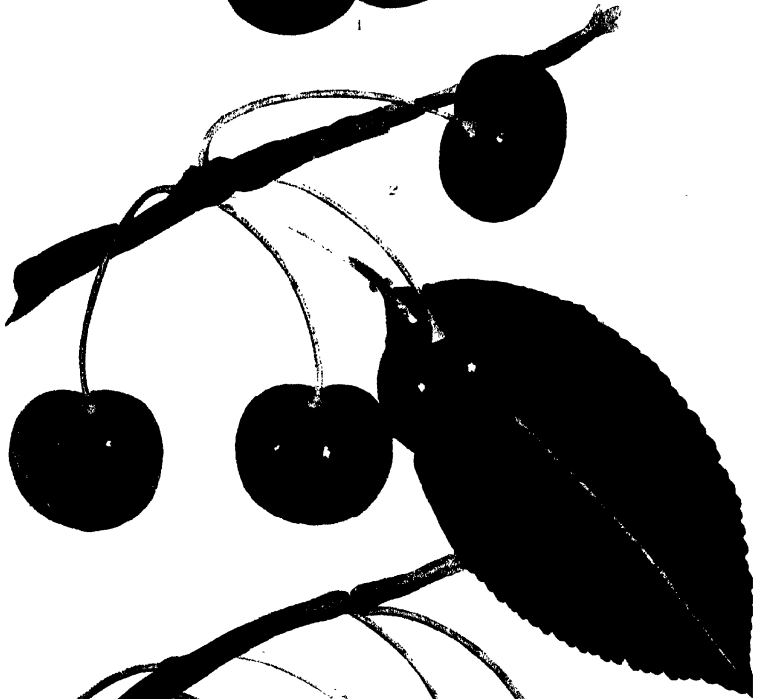
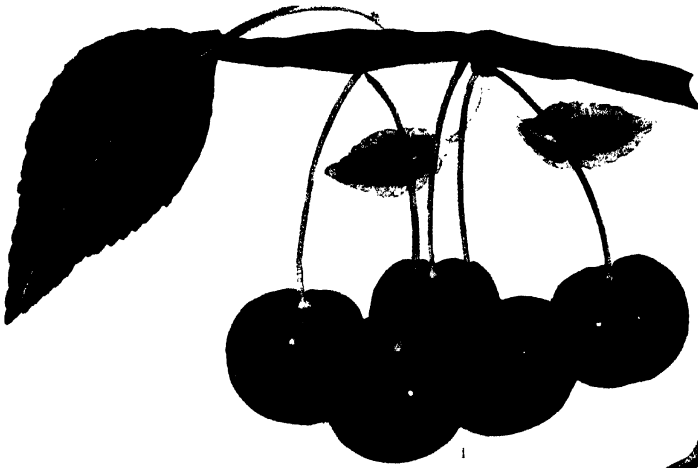
**THIS Plate represents the RAISIN DE CALMES. It is a Grape not much known, although greatly superior to many which are cultivated: thus demonstrating the necessity and advantage of a correct delineation, accompanied with accurate description of each of the varieties of this valuable and luxuriant plant.**

**This Grape has a rich sweetness, and a vinous taste that are very agreeable: it has a remarkably thin skin, and but one stone in each berry. If well managed it will bear good crops; it requires, however, rather more heat than some other varieties of the Grape.**









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FIG. 1. KENT'S CHERRY.

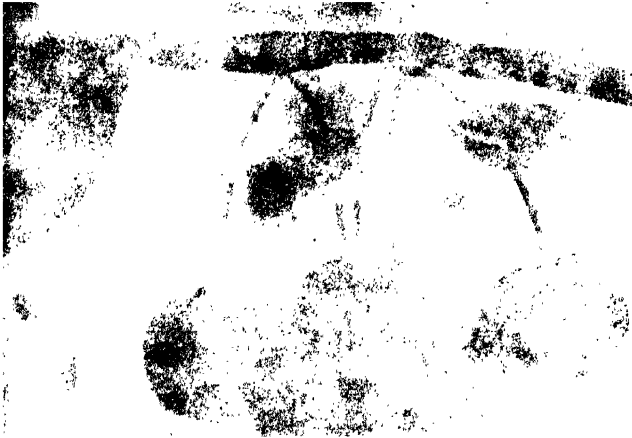
FIG. 2. FRENCH BEARER.

FIG. 3. ITALIAN CHERRY.

Upon a careful inspection of these three Cherries, they may all be taken for the same variety. But there are two important reasons for detaching them separately, and pointing out their peculiar characteristics.

The **KENT'S CHERRY** is a very large variety, and is found in bunches, containing three, four, or five, and is very sweet, and its spots, the flavor is acid. The best season for picking it ripens the latter end of June, or beginning of July.

The **FRENCH BEARER** is rather large, than the Italian and Cherry; it may be distinguished by the leaves, which are of an irregular shape, and about the size of those of the other an indifferent bearing, and on this account, it is scarcely worth planting, although its flavor is more agreeable than the preceding. It is also an excellent Cherry for preserving; and is called, in Kent, the **WATER CHERRY**, in which county it is to be obtained in great perfection. The



**THE CHERRY.**



**FIG. 1. THE KENTISH CHERRY.**

**FIG. 2. THE ENGLISH BEARER.**

**FIG. 3. THE CARNATION CHERRY.**

UPON a cursory inspection of these three Cherries, they may all be taken for the same variety. But there are important reasons for delineating them separately, and pointing out their peculiar characters.

The **KENTISH CHERRY** is a very prolific bearer; it grows in bunches, containing three, four, or five; it has a clear red, free from spots: the flavour is acid. The leaf is rather broad. It ripens the latter end of June, or beginning of July.

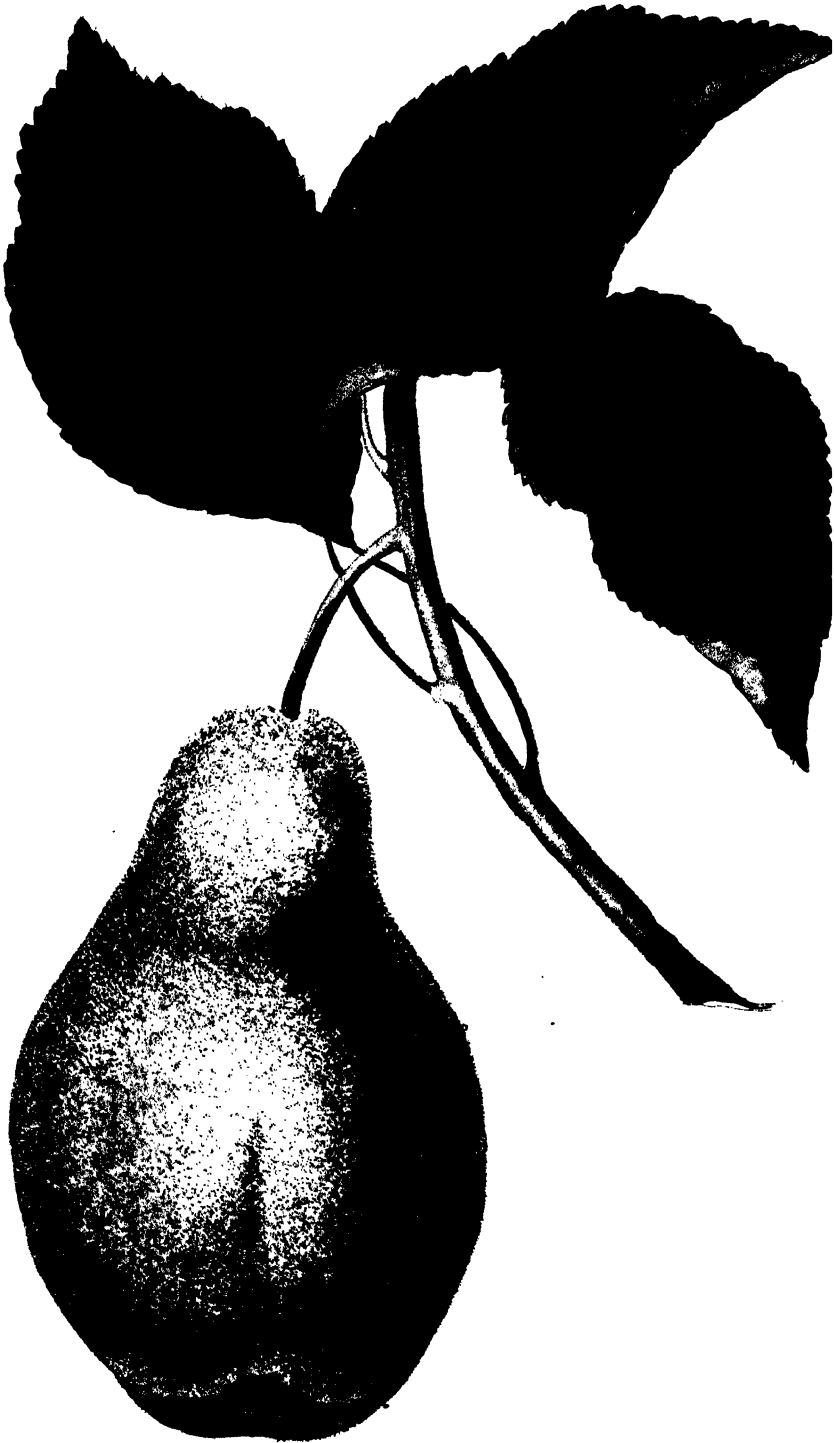
The **ENGLISH BEARER** is rather larger than the first-named Cherry; it may be distinguished by dark spots under the skin, of an irregular shape, and about the size of large shot. It is an indifferent bearer; and, on this account only, is, perhaps, scarcely worth planting, although its flavour is much more agreeable than the preceding. It is also an excellent Cherry for preserving; and is called, in Kent, the **ENGLISH PRESERVER**, in which county it is to be obtained in great perfection. The

leaf is rather larger than that of the *Kentish Cherry*. It ripens the first or second week in July.

The **CARNATION CHERRY** is invariably marked with broad dark blotches, that look like bruises. The leaf of this variety differs so much from the preceding, that, if attended to, no one can be deceived by it; it is very coarsely jagged, whereas the leaves of both the *Kentish Cherry* and the *English Bearer* are very finely jagged. The *Carnation Cherry* is so bad a bearer, that we cannot recommend it. It is, nevertheless, a showy fruit, and ripens towards the end of July.



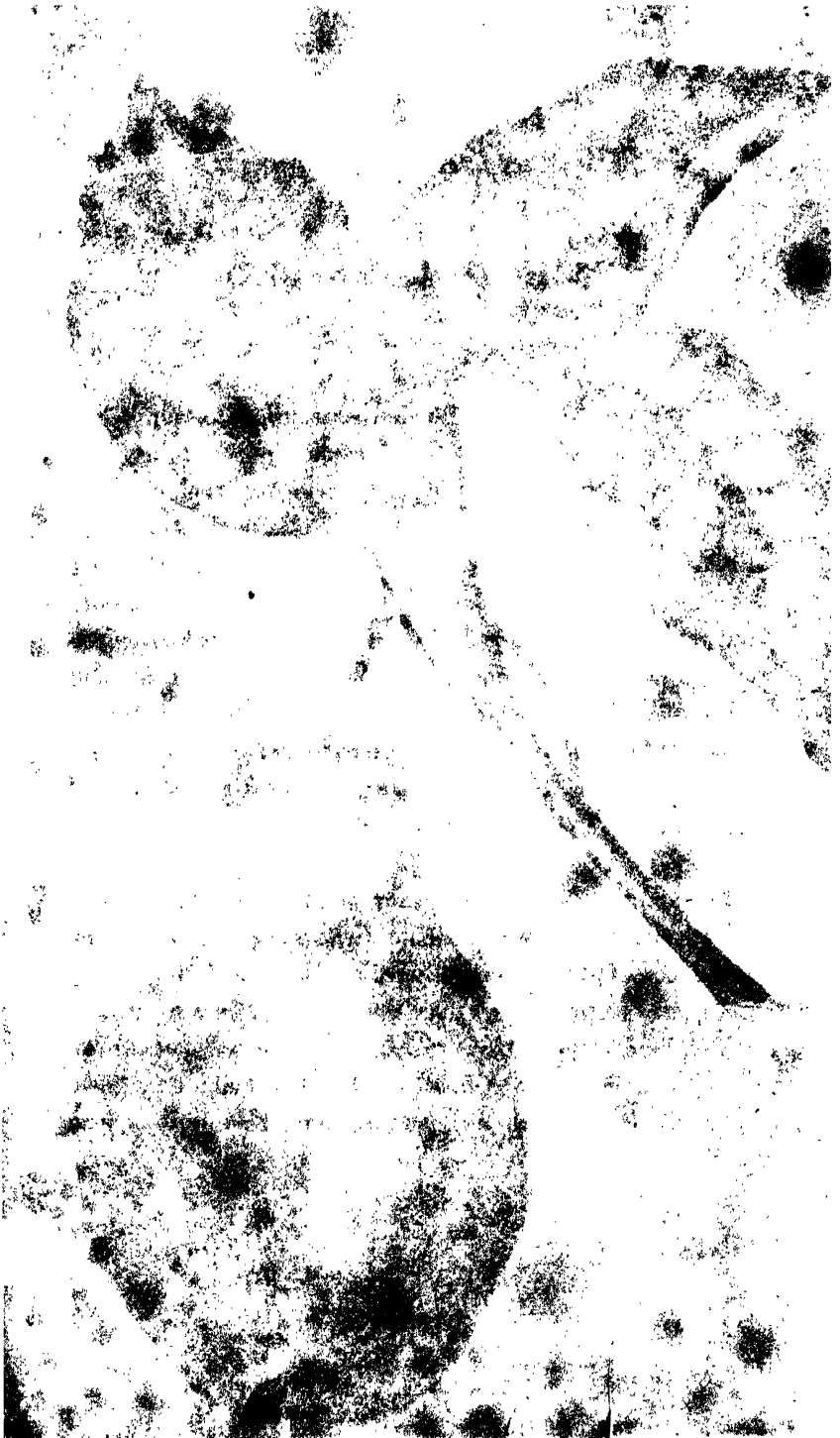




THE NECTARINE

The Nectarine is a variety of the Peach, and is distinguished from the Peach by its smooth skin, and its more tender and juicy flesh. It is a very popular fruit, and is much cultivated in the West Indies. It was first introduced into the West Indies by the Spaniards, and is now one of the most valuable fruits of the country. The only fault in which it must yield to that Peach, is its leaving a watery taste in the mouth: it is, however, a soft fruit, and has a remarkably pleasant taste. It is not so juicy, that it is impossible to peel it, and a considerable quantity of juice is remaining from it, in this respect it very much resembles the *Fernish Nectarine*, which is a variety of the Peach.

The specimen in the Plate was sent me by Mr. WILKINHAM, Esq. at Twickenham (Gentleman who is in possession of it) and was gathered at Twickenham, when it was getting rather over-ripe. It was, however, possibly, kept longer; it was green, and contained, but turned to a strong red, and well ripened. The tree had a very good crop, as it, I think, when we had made that it was a tree-bearer.



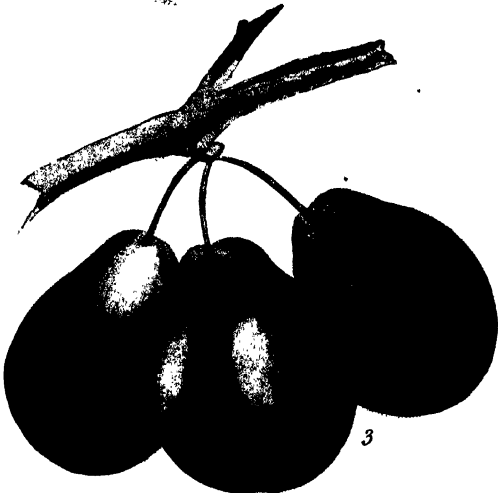
## THE NEAPOLITAN PEAR.

THIS is another most valuable acquisition to our Pears. GENERAL GANSELL brought the *Gansell Bergamot* into this country about the year 1760; since which period, scarcely one good Pear was introduced here till this made its appearance. It so nearly approaches the *Gansell Bergamot*, that it is almost doubtful whether it does not equal it. The only point in which it must yield to that Pear is, in its leaving too watery a taste on the palate: it is, however, a rich fruit, and has a remarkably thin skin. It is so extremely juicy, that it is impossible to peel it without a considerable quantity of the juice running from it; in this respect it very much resembles the *Vermash Nectarine*, as well as, also, in its flavour.

The specimen in the Plate came from the garden of — WILBRAHAM, Esq. at Twickenham, (who is the only gentleman in possession of it), and was gathered on the 18th of November, when it was getting rather over-ripe; it may, however, very possibly, keep longer: it was green when gathered, but turned to a strong yellow as it mellowed. The tree had a very good crop on it, from which we may conclude that it is a free bearer.







## THE PLUM

### THE BERRY PLUM

WHEN the tree bears fruit, the flowers are generally but a blossom so early, that they are generally cut off by the frost it seldom, therefore, produces any fruit. It ripens, however, before the latter part of June. As a fruit for eating, although juicy and sweet, it is little to be recommended. The tree has a preference for a situation in the spring, where it should be always placed.

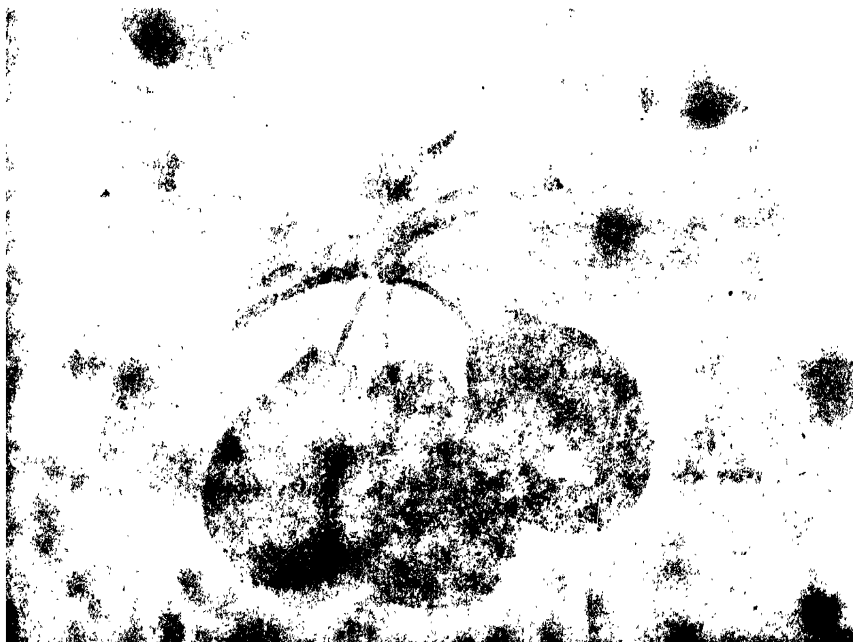
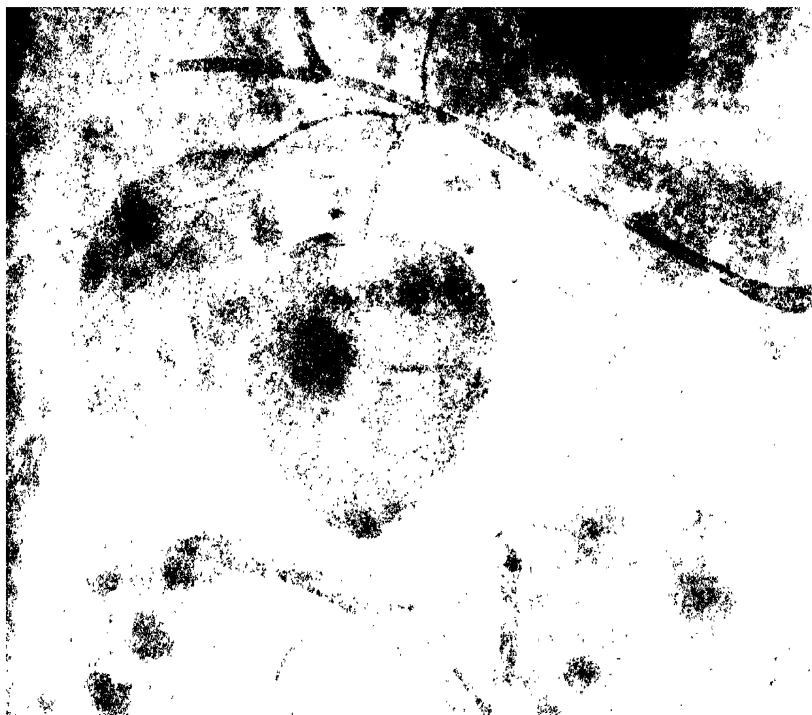
### THE GREAT BERRY PLUM

This being a variety of the same kind, though the berries are not so large as those of the former, it is recommended. Its flavor is sweet, and it ripens before the other. When ripe it is juicy, and a great quantity. It ripens about the middle of July, sometimes earlier, when it is nearly all of a yellow colour: the unripe fruit is red, and so it remains. The tree is a great bearer.

### THE PURPLE BERRY PLUM

This fruit has the same flavour as the former, but it is not so large, and it ripens about a week or ten days earlier than the other.





## *Plate LXXIII.*

### THE PLUM.

#### FIG. 1. THE CHERRY PLUM.

WHEN this tree bears a crop, the Plums look beautifully: but it blossoms so early, that they are generally cut off by the frost; it seldom, therefore, produces any fruit. It ripens, however, before the latter end of June. As a Plum for eating, although juicy and sweet, it has little to recommend it. The tree has a pretty effect in the shrubbery, in the spring, where it should be always placed.

#### FIG. 2. THE JAUNE HATIVE.

This being the first Plum which is brought to market, it is esteemed a rarity; and, indeed, its precocity is its chief recommendation. Its flavour is sweetish; if eaten before it is ripe it is juicy, with a brisk tartness. It ripens about the middle of July, sometimes earlier; when ripe it is mealy, and of a yellow colour: the unripe fruit is used, occasionally, for tarts. The tree is a great bearer.

#### FIG. 3. THE PURPLE HATIVE.

This Plum is of the same flavour as the *Jaune Hative*, after which it ripens about a week or ten days; indeed, it may

be said to be a continuation of it; but is not superior, in other respects, to that Plum. The leaf of this variety is much more jagged than the preceding, by which the plant may be distinguished.





1



2

# THE FEAR

THE WINTER OF 1918

WHEN THE infection of the influenza virus  
contaminated the air in the crowded  
rooms of the city, the disease of considerable  
virulence appeared to be spreading rapidly  
throughout the population. The influenza  
epidemic was not yet over when the influenza  
virus, which had been the common cause of  
the influenza.





*Plate LXXIV.*

**THE PEAR.**

**FIG. 1. THE WINTER SWAN'S EGG.**

WHETHER this be distinct from, or only an accidental variety of the common *Swan's Egg*, cannot be clearly decided; but from another specimen sent us by a gentleman of considerable judgment, it appears highly probable that it is a distinct Pear: this latter specimen was preserved till the end of January; it is difficult to keep the common *Swan's Egg* till the end of December.

FIG. 2. Is another variety of the **EASTER BERGAMOT**. For an account of which, see the description of *Plate LXVI*.









**THE GRAPE.**



THIS Grape has been lately introduced by Mr. TURNER, of Bond Street, who met with it, probably, by chance; obtaining cuttings from a very old vine, and after propagating it, advertised it at Ten Shillings and Sixpence a plant. Mr. JOHN WILMOT, of Isleworth, purchased one of these, from which the specimen in the Plate was obtained: that gentleman's account of this Grape is as follows: An uncommonly great bearer, ripens early, and even in an unkind season, has been perfectly black, and sweet enough for the birds to attack on a south wall. It is very hardy, and will ripen, if any Grape ever ripens in this country, without the assistance of art. The flavour is good: in short, Mr. WILMOT thinks it the best Grape which we have.







## THE PLUM

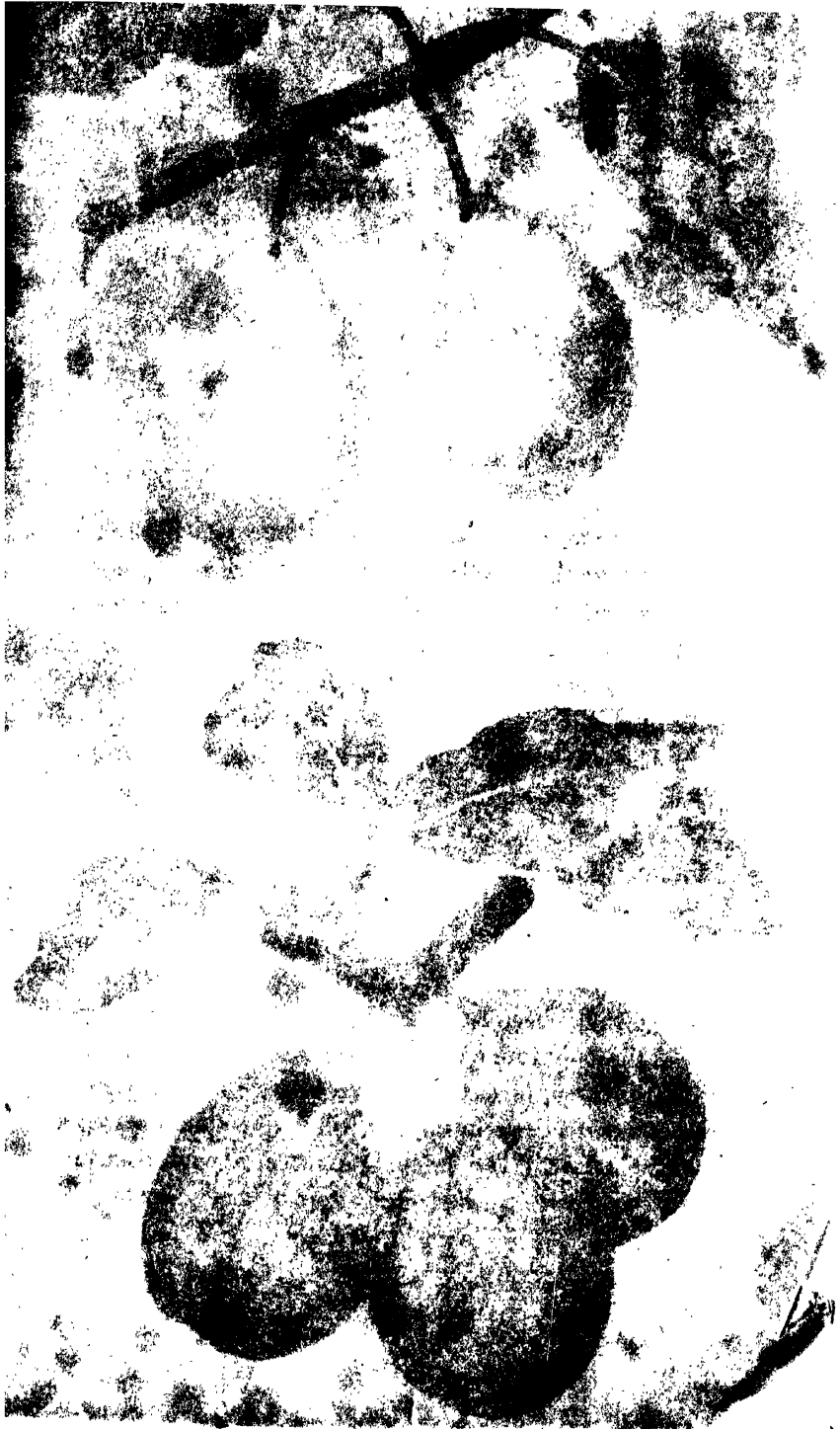
### FIG. 1. THE WEST PLUM.

NOTWITHSTANDING there are few Plums which ripen in this country in the month of October, that merit a place in the Dessert, this is, nevertheless, one of the best table Plums we have; and ought to be found in every gentleman's garden, although it is not cured met with. It is a very hard Plum, and will not ripen till it is shrivelled, by the frost, and is very temperate. The specimen is the State Plum, and is the garden of the Earl of Desart, at Harb.

### FIG. 2. THE BLUE VERNACULA.

This may, in some respects, be considered a valuable Plum in the whole collection, and is the *Drop*, which has been lately brought into France, before which this was the only Plum that could be sent to Paris at Christmas. It is not in perfection till the ~~stone~~ shrivels, when it becomes a perfect sweetmeat, and will keep without decay for a considerable time. The flavour is excellent, though not equal to the *Green Gage*, and flesh cleaves to the stone. It is a good bearer.





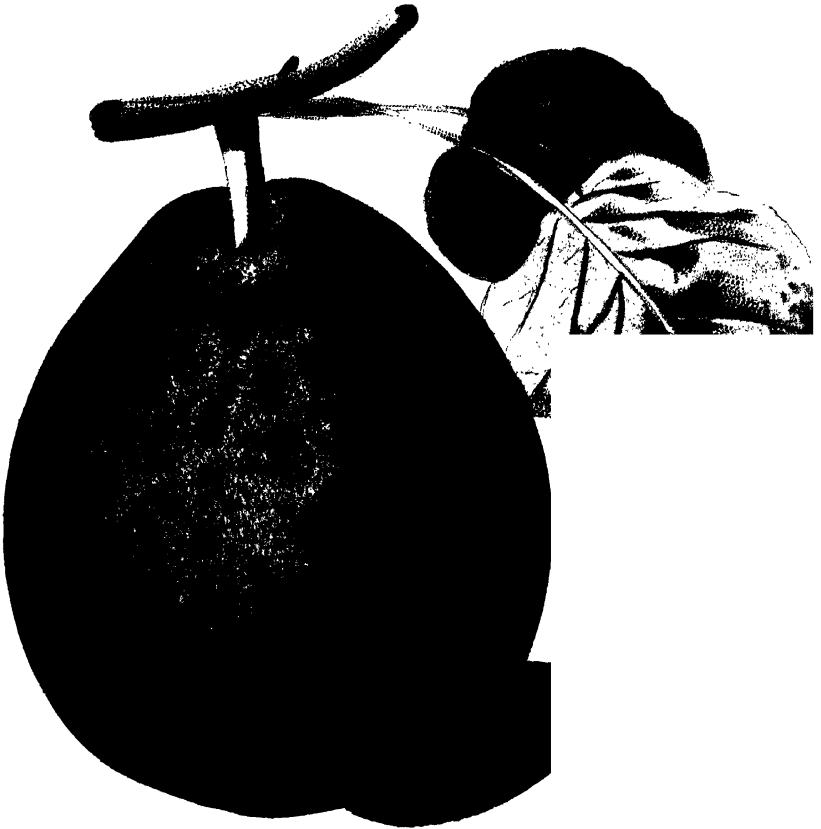
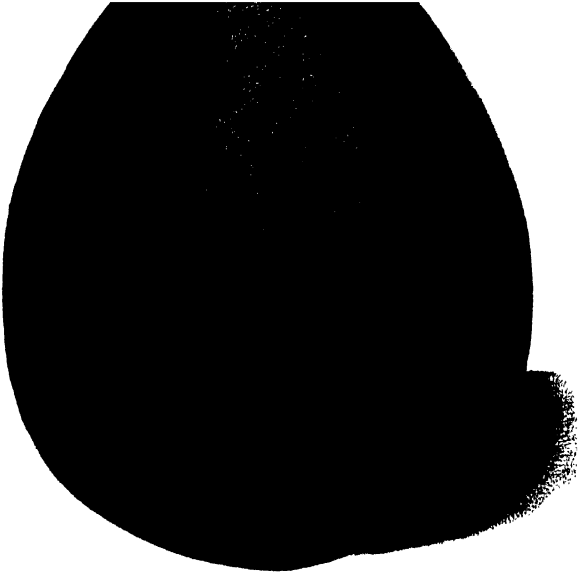
## THE PLUM.

### FIG. 1. THE WHITE IMPERATRICE.

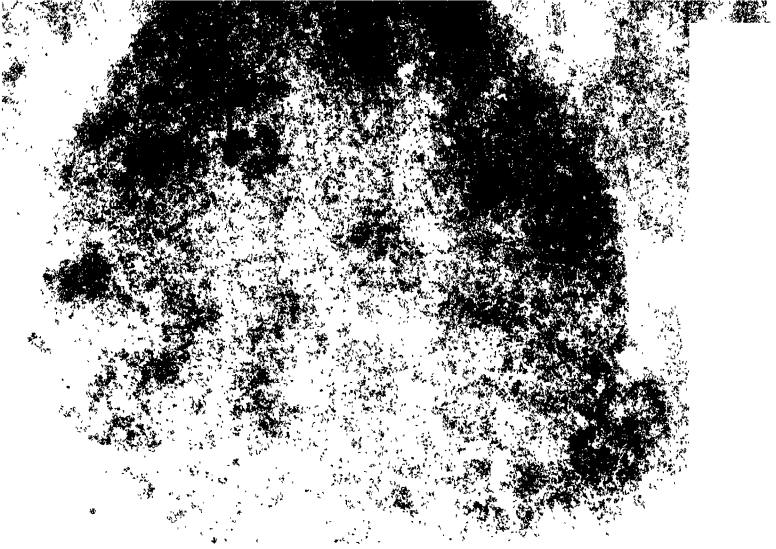
NOTWITHSTANDING there are few Plums which ripen in this country in the month of October, that merit a place in the dessert, this is, nevertheless, one of the best table Plums we have; and ought to be found in every gentleman's garden, although it is not often met with. It does not hang on the tree till it is shrivelled by the frost, as the *Blue Imperatrice* does. The specimen in the Plate came from the garden of the Earl of Dysart, at Ham.

### FIG. 2. THE BLUE IMPERATRICE.

This may, in some respects, be considered as the most valuable Plum in the whole collection, except *Coe's Golden Drop*, which has been lately brought into notice, before which, this was the only Plum that could be sent to table at Christmas. It is not in perfection till the frost shrivels it, when it becomes a perfect sweetmeat, and will keep within doors for a considerable time. The flavour is excellent, though not equal to the *Green Gage*; the flesh cleaves to the stone. It is a good bearer.







THE PEAR.



FIG. 1. HAMPDEN'S BERGAMOT.

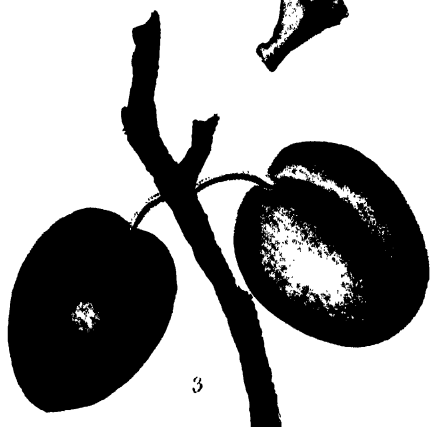
FIG. 2. GANSELL'S BERGAMOT.

THESE are two of the best Pears that can be sent to table. Gardeners, and nurserymen in general, are little acquainted with *Hampden's Bergamot*, and suppose, that this and the *Gansell's Bergamot* are the same Pear; the shape, taste, and colour, are nearly alike, but they are, nevertheless, two distinct varieties, and may be distinguished, chiefly, by the growth of the stem: in the *Gansell's Bergamot* there is always a depression, out of which the stem grows; whereas in the *Hampden's Bergamot* it is *vice versá*. The specimens in the Plate were taken from two trees growing near to each other, in the celebrated garden of ISAAC SWAINSON, Esq. at Twickenham, where I had an opportunity of observing the particular characters of the two Pears. In addition to the difference above noted, there is also considerable difference in the colour of the leaves of these plants, which are of a much brighter green in the *Hampden's*, than in the *Gansell's Bergamot*. As the fruit is, however, similar in quality, there can be no other advantage in planting both sorts, than the probability, that, when one fails to produce a crop, the other may succeed. These Pears

ripen about the end of September. Relative to their excellence, no Pear can be placed in competition with them, except the *Neapolitan Pear*, *Plate LXXII.* to which, and to the description of that Pear, the reader will please to refer.











**THE PLUM.**

**FIG. 1. THE PRECOCE DE TOURS.**

THIS Plum ripens three or four days after the *Morocco Plum*, to which it is rather superior in flavour; the flesh is also firmer: it has a very thin skin; its taste is brisk and tart, yet pleasantly sweet; hence, it is preferred to many other Plums. Ripens toward the latter end of July, but does not last long; nor is it a great bearer: few are brought to the London Market. The leaf is long.

**FIG. 2. LAWRANCE'S EARLY PLUM.**

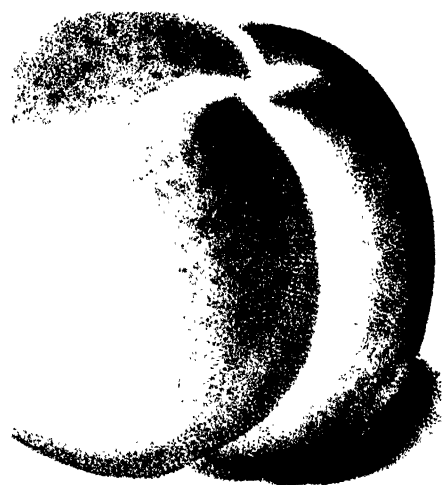
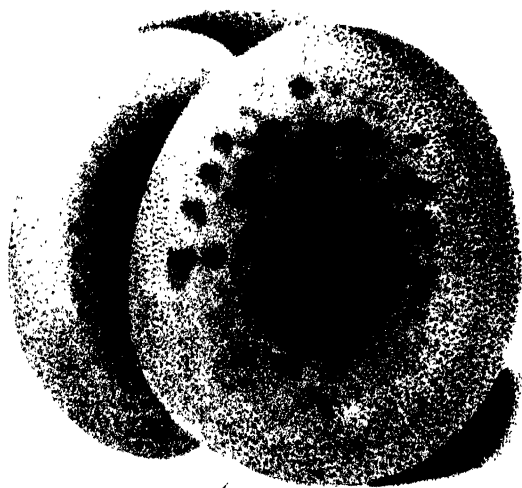
This Plum was first raised by an obscure person named LAWRANCE, residing near Kensington; and, being an early fruit, has been propagated and sold by the London nurserymen, under the name by which we have here described it. It is considered a good Plum for the season, ripening about the middle of July; and selling at a high price in the fruit shops.

**FIG. 3. THE VIOLET PLUM.**

This is a well known Plum. It possesses no particularly good quality, except that it ripens early in July, and is useful for tarts.







THE PEACH.

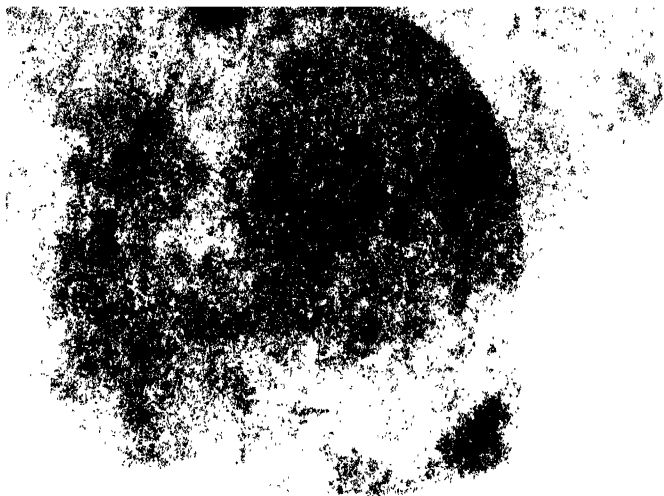
FIG. 1. THE LATE ADMIR.

This is another late melting Peach, on which account it should never be omitted in a collection; it is, however, not equal to the early melting Peaches; but it has a rich and vinous sweetness that is much esteemed. Its colour, on the side towards the sun, is handsome, and of a tawny; on the other parts, of a greenish yellow; with some deep red next the stone. Ripens about the middle of September. It is a free, clear growing plant, and an excellent bearer; the blossom is small, yet open; the leaf finely serrated.

FIG. 2. THE DOUBLE MOUNTAIN.

This is considered, by some amateurs, as good a flavoured Peach as any that grows; and it is, certainly, excellent. The skin is thin, and the flesh white, even close to the stone, which is rather small. It is a fine large fruit, with a red, deep colour. Ripens from the middle, to the end of August. It is a free growing plant, and a good bearer. It has a large, open, rose-like blossom; and a somewhat coarsely serrated leaf. It is a French fruit; but, nevertheless, not subject to mildew, as most of the French Peaches are.





6/1/74

**THE PEACH.**



**FIG. 1. THE LATE ADMIRABLE.**

**THIS** is another late melting Peach, on which account it should never be omitted in a collection: it is, however, not equal to the early melting Peaches; but it has a rich and vinous sweetness that is much esteemed. Its colour, on the side towards the sun, is handsome and brilliant; on the other parts, of a greenish yellow: it is of a very deep red next the stone. Ripens about the middle of September. It is a very free, clean growing plant, and an excellent bearer: the blossom is small, yet open; the leaf finely serrated.

**FIG. 2. THE DOUBLE MOUNTAIN.**

**This** is considered, by some amateurs, as good a flavoured Peach as any that grows; and it is, certainly, excellent. The skin is thin; and the flesh white, even close to the stone, which is rather small. It is a fine large fruit, with a rich, deep colour. Ripens from the middle, to the end of August. It is a free growing plant, and a good bearer. It has a large, open, rose-like blossom; and a somewhat coarsely serrated leaf. It is a French fruit; but is, nevertheless, not subject to mildew, as most of the French Peaches are.







## THE APPLE.

FIG. 1. THE MARSH.

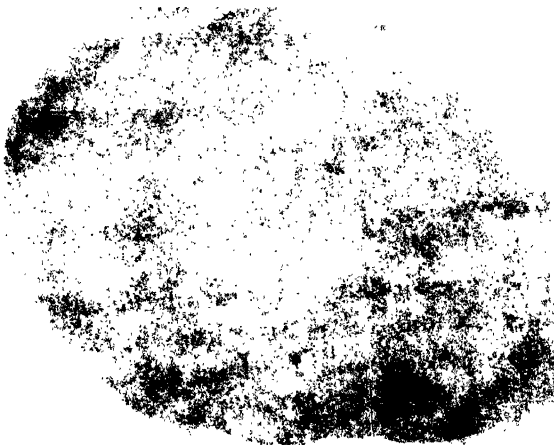
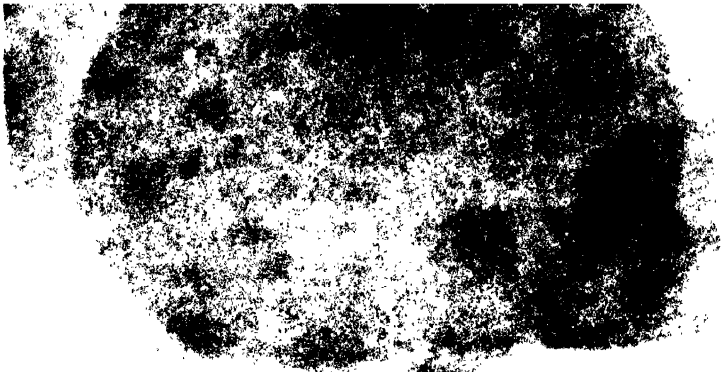
This Apple ripens in November, and continues good till Christmas, or longer. It is one of the best eating Apples which the season affords; the flesh is pleasant and aromatic, the Pith is juicy, with an agreeable sweetness. It is a free bearer; the tree is small and compact; the growth of the leaf is long and narrow.

FIG. 2. THE GENTLEMAN.

This is a small, fine eating Apple, which is the source of knowledge, and is said to be the most delicious fruit of the garden; it is called the Gentleman, because it has been found to bear any number of years from November till April; and is the only perfection in the list, that is any of the preceding seasons. The grain of the flesh, which has a greenish white tinge, is extremely fine; the skin is remarkably thin.

FIG. 3. THE GRAY-FLOWERED, OR, JURY-FLOWER APPLE.

This variety is to be found occasionally in some of the old private gardens of a Lord; although it is little known, and rarely to be met with in any gentleman's Park, notwith-



*Plate LXXX.*

**THE APPLE.**



**FIG. 1. THE MARGIL.**

THIS Apple ripens in November, and continues good till Christmas, or longer. It is one of the best eating Apples which the season affords: the flavour is pleasant and aromatic; the flesh is juicy, with an agreeable sweetness. It is a free bearer: the tree is small and delicately twigged; the leaf is long and narrow.

**FIG. 2. THE RHENET GRAY.**

This is a valuable French Apple; but, such is the want of knowledge, even at this time, among many of our nurserymen and gardeners, that it is very little known. It has an excellent flavour, and is fit for eating from November till April; and is in higher perfection in the last, than in any of the preceding months. The grain of the flesh, which has a greenish white tinge, is extremely fine; the skin is remarkably thin.

**FIG. 3. THE GILLY-FLOWER, or, JULY-FLOWER APPLE.**

This variety is to be found, occasionally, in some of the old market gardens near London; although it is little known, and rarely to be met with in any gentleman's garden, notwith-



standing its excellence. It ripens early, when Apples for sauce and tarts are most wanted; and is so constant and great a bearer, that no garden should be without it. Its smell is very fragrant; and, in all probability, it obtained its name from the similarity of smell to that of the *July-Flower*





**Plate LXXXI.**

**THE PEAR.**

**FIG. 1. THE WINTER SWEET SUGAR PEAR.**

THIS Pear is seldom to be found. It is, nevertheless, one which no good garden should be without. It is a very sweet, and full of juice, though not very richly flavoured; and as it will keep till March, it is, on this account, very acceptable. It bears well as a standard.

**FIG. 2. THE COMMON SWAN'S EYE.**

THIS is rich, juicy, and melting; and, although very common, is an excellent Pear, and one of the most esteemed and cultivated in the whole species. It ripens the beginning of October; and, with care and attention, will keep till the latter end of December.



**THE PEAR.**

**FIG. 1. THE WINTER SWEET SUGAR PEAR.**

THIS Pear is seldom to be found; it is, nevertheless, one which no good garden should be without. It is very sweet, and full of juice, though not very richly flavoured; and as it will keep till March, it is, on this account, very acceptable. It bears well as a standard.

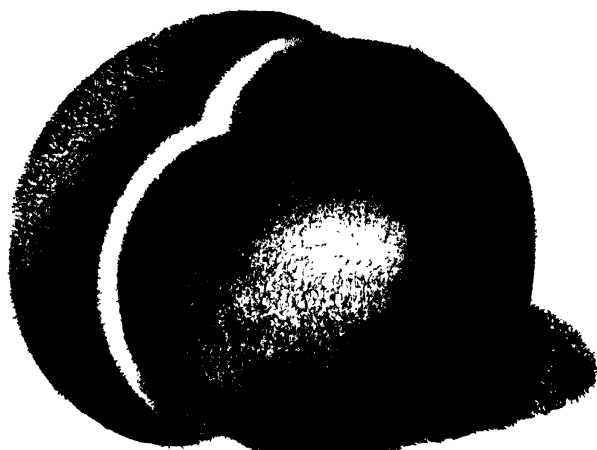
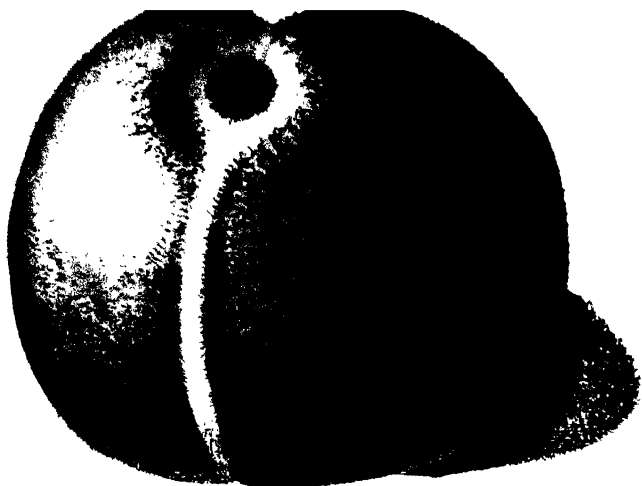
**FIG. 2. THE COMMON SWAN'S EGG.**

This is rich, juicy, and melting; and, although very common, is an excellent Pear, and one of the most constant and certain bearers of the whole species. It ripens the beginning of October; and, with care and attention, will keep till the latter end of December.









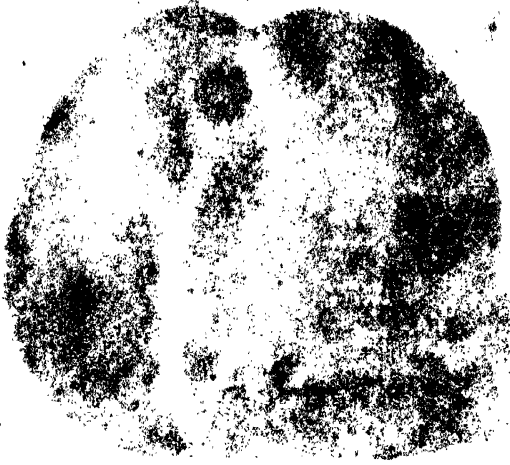
THE PEACH.

THE GREAT PEACHES.

This is one of the best of peaches, and differs from the *Common Peach* in its shape, which is more round than oval, and its fruit, which is more abundant than that of the *Common Peach*. It is a very good fruit, and is much valued for its size and its early ripening. It is a very good fruit, and is much valued for its size and its early ripening.

The Nectar.

This is one of the best of peaches, and differs from the *Common Peach* in its shape, which is more round than oval, and its fruit, which is more abundant than that of the *Common Peach*. It is a very good fruit, and is much valued for its size and its early ripening. It is a very good fruit, and is much valued for its size and its early ripening.



*Plate LXXXII.*

**THE PEACH.**

**FIG. 1. THE GROSSE MIGNONNE.**

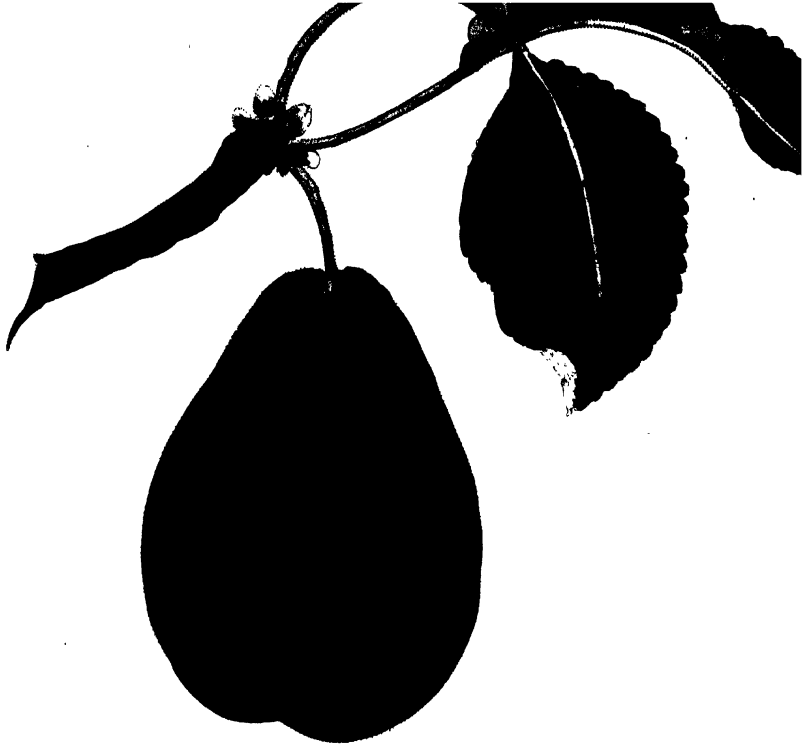
THIS, a very good Peach, is a variety of, and differs but little from the *French Mignonne*; although it is of a larger size: it ripens, also, rather later in August. It has a large, open blossom; and a finely serrated leaf. It is justly considered as one of the best Peaches for forcing. It is so tender, as to require being grafted on a Peach or Apricot stock.

**FIG. 2. THE ROYAL GEORGE.**

This is one of the French melting Peaches; the pulp is white, and has a fine rich flavour: the fruit is of a brilliant, red colour, spotted; with a deep furrow across the eye, and down the front. It is red at the stone, which is large. The blossom is large and open: the leaf has the edge nearly smooth; hence, it is, sometimes, called the *Smooth Leaved Royal George*. Ripens the latter end of August, or beginning of September. Subject to mildew. It is a great bearer; and the fruit sets with less air than most other Peaches.





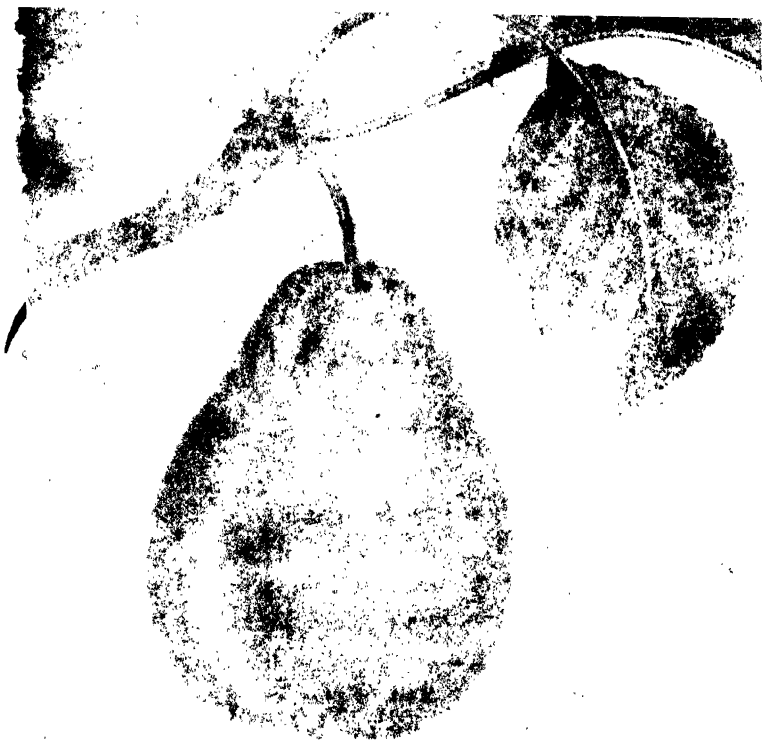


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**THE PLUM.**

**FIG. 1. THE RED MAGNUM BONUM.**

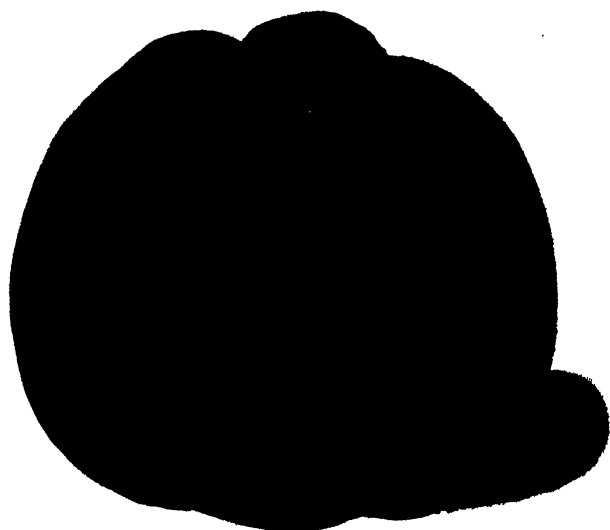
THIS is a very coarse, common Plum; although, when there is a good crop, it makes a noble appearance: but, it is very apt to be stony, and gummy; and, at best, is only fit for common pies, for the poorer class of people. It ripens about the end of July. It is not a very free bearer. It will not do as a standard, and is not worth a wall.

**FIG. 2. THE WHITE MAGNUM BONUM.**

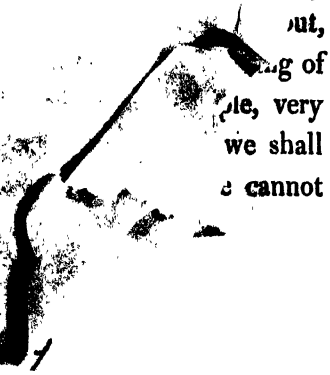
This is a fine looking, large, handsome Plum; when ripe, inclining to yellow; but, indifferent eating: it is said to be excellent for sweetmeats, and bakes very well. It is a very good bearer; both as a standard, and against a wall. Ripens from the end of August to the beginning of October: it continues in gathering for six weeks.

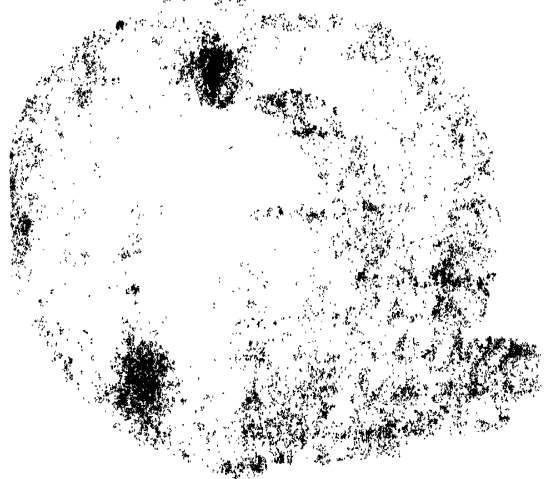






... as they are ...  
... of the ...  
... reserve to ...  
... of the ...  
... more general ...  
... of ...  
... own, but ...  
... we shall ...  
... cannot ...





*Plate LXXXIV.*

**THE APPLE.**

**THE RED AND WHITE CALVILLE.**

THESE are both French Apples; and not so scarce, or little known, as some others. Those who are fond of Apples will be gratified with both these; as they have a very pleasant flavour, and an agreeable smell. The red, however, is the best: the pulp is tinged, to some depth, with a carmine hue; those Apples which are most so, have the best flavour. Both varieties ripen in October, and keep till January: if kept too long, they get dry and mealy. They both grow in ribs.

It may not be inappropriate, here, to observe, that, although we have introduced some of the most valuable varieties, both old and new, of the different fruits, to the notice of our readers, it ought, by no means, to be concluded that we embrace *all* which deserve to be described. There are doubtless, many *old* varieties of the *Apple*, in particular; which, if sought out, and made more generally known, would be found deserving of attention. An account of one old, and valuable Apple, very little known, has been communicated to us, which we shall take leave to introduce here. We are sorry that we cannot add a drawing, to the description.



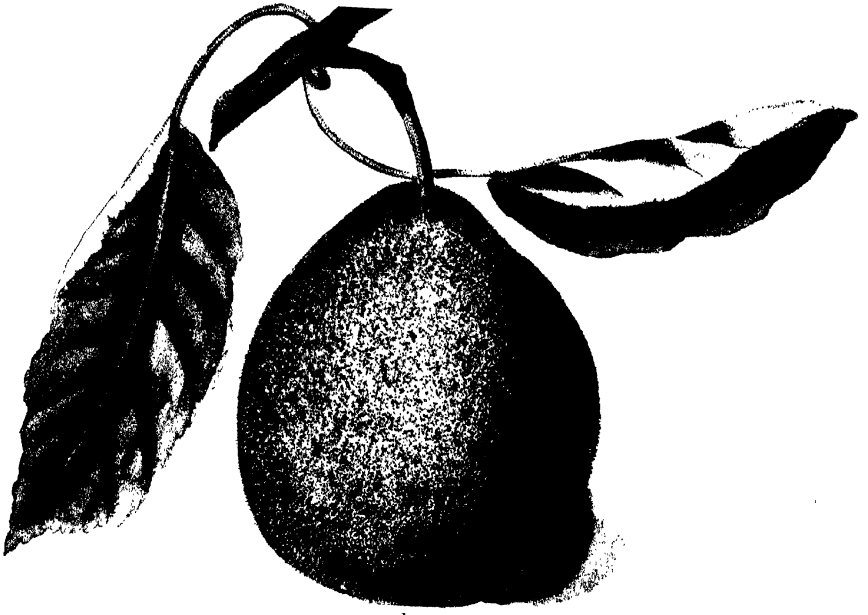
## THE PENNY LOAF.

This Apple is found, occasionally, in the west of England, particularly in Somersetshire. It is a constant bearer, and of a large size; sometimes weighing nearly a pound avoirdupoise; it very commonly weighs half a pound. It ripens in October; but is, nevertheless, fit for dumplings and pies, as early as August; and continues so till about Christmas. Indeed, as a kitchen Apple, it is, we believe, superior to any which grows.

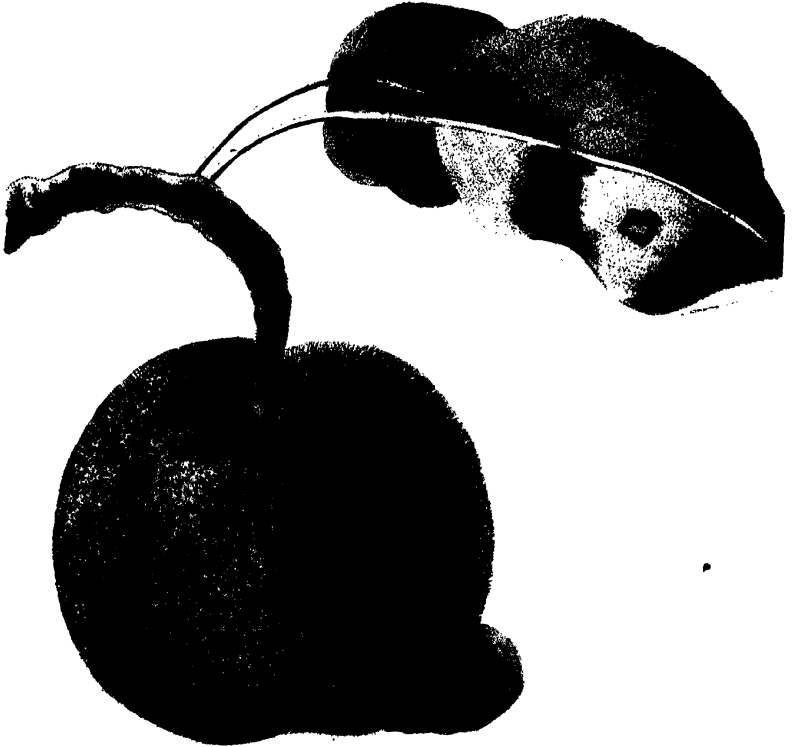
We are indebted for this account to Mr. JENNINGS, the author of the FAMILY CYCLOPÆDIA; who has a tree, of this variety, now growing in his garden, in Somersetshire. The following *Inscription* was written for this identical tree; and is copied from the article, GARDENING, in the work to which we have alluded.

Beneath my shade repose, and hear my voice!  
Ere last eventful century sprang to light  
I stood where now I stand. Spring smiles as fair,  
And Summer laughs, midst all the flowery train  
As beautiful as when, at first, my youth  
Flung forth the fairest foliage—but not so  
With him who placed me here—he, long ago,  
Was gather'd to his fathers; many a son  
Of Adam, since, hath sigh'd beneath my shade,  
My dainties tasted, and with hoary head  
Descended to the grave. My branches, now,  
Remind me of my fate; my withering limbs  
Portend my ruin near, and tell the tale  
*That all of Earth must perish!* Yet, O Man!  
Thy fate, for thee, a happier doom hath fixed:  
I fall to rise no more; but thou shalt rise,  
And be thou grateful to the *King* of Kings,  
To live for ever in the realms of light.





1



2

... although it was a ...  
... but the ...  
... The ... next mentioned ...  
... crop ... and ...  
... the ...

The MICHAELMAS, OR ...

This is a ... and ...  
... description of ...  
... ripening: being about ...  
... tree bears a full crop one season ...  
... next; indicating, of course, a ...  
... the production of a large bearing. ...  
... in the exhaustion of the tree itself ...  
... the ...  
... matter of the earth, with which ...  
... are surrounded. Although this ...  
... have never known any ...  
... about the roots, so as to ...  
... which, perhaps, would do ...  
... supplied with proper nu ...



**THE PEAR.**

**FIG. 1. THE SUMMER BERGAMOT.**

THIS is the first of the Bergamot Pears which ripens; it is, however, by no means equal to the *Michaelmas Bergamot*; although it has a faint degree of the same flavour as that Pear. It is, also, juicy and sweet; but the flesh is neither so soft nor so tender. This, like the next mentioned tree, bears an uncommonly thick crop one year, and scarcely any the following season. It ripens the latter end of July.

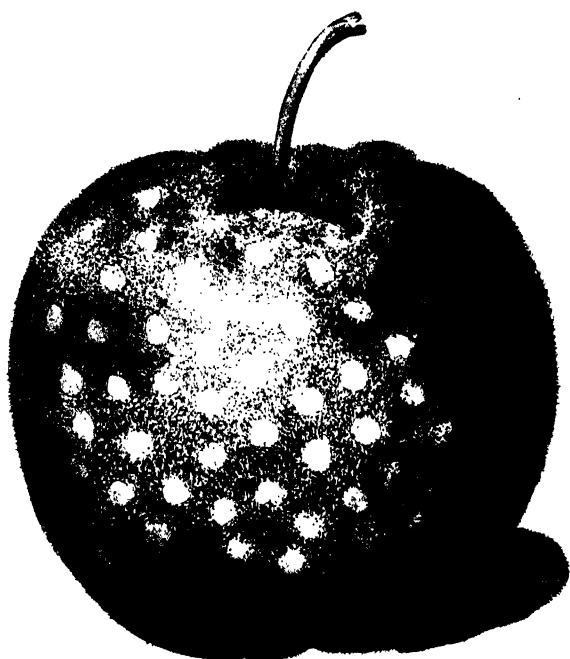
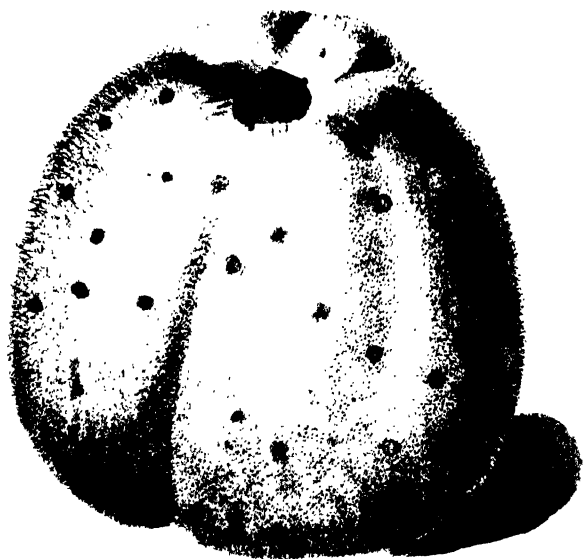
**FIG. 2. The MICHAELMAS, or, AUTUMN BERGAMOT.**

This is so commonly planted, and so well known, that a particular description of it is scarcely necessary. The name denotes the time of its ripening; being about Michaelmas. When this tree bears a full crop one season, it seldom bears much the next; indicating, of course, a considerable effort and exhaustion in the production of a large bearing. This may originate, not only in the exhaustion of the tree itself, but in that of the nutritive matter of the earth, with which the roots of the tree are surrounded. Although this Pear bears so good a price, we have never known any experiment tried to replenish the earth about the roots, so as to cause it to bear equally well every year, which, perhaps, would do, if the earth around the roots were supplied with proper nutritious matter for them.



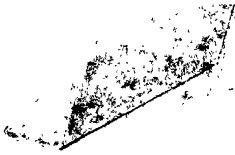






THE CAESOPENDIA BLANCHA

These are excellent Apples for the Dessert. The pulp is very fine and close; and the flavor is sweet, with a fragrant aromatic smell. The only thing so noted is the criterion by which they are judged. They are fit to be eaten from the middle of February, or later. The *Caesopendia Blancha* or *White* *Apple*, as it is sometimes called, (rather, perhaps, *Orange* *Apple*), is a spreading tree; the fruit hangs down, whence the



*Plate LXXXVI.*

**THE APPLE.**

**THE COURPENDU ROUGE.**

**THE COURPENDU BLANCHE.**

THESE are excellent Apples for the dessert. The grain of the pulp is very fine and close; and the flavour extremely pleasant, with a fragrant aromatic smell. The singularity of their being so spotted, is the criterion by which they may be distinguished. They are fit to be eaten from December till February, or later. The *Courpendu Blanche* or *White Court pendu*, as it is sometimes called, (rather, perhaps, *Corps pendu*) is a spreading tree; the fruit hangs down, whence the name.







1



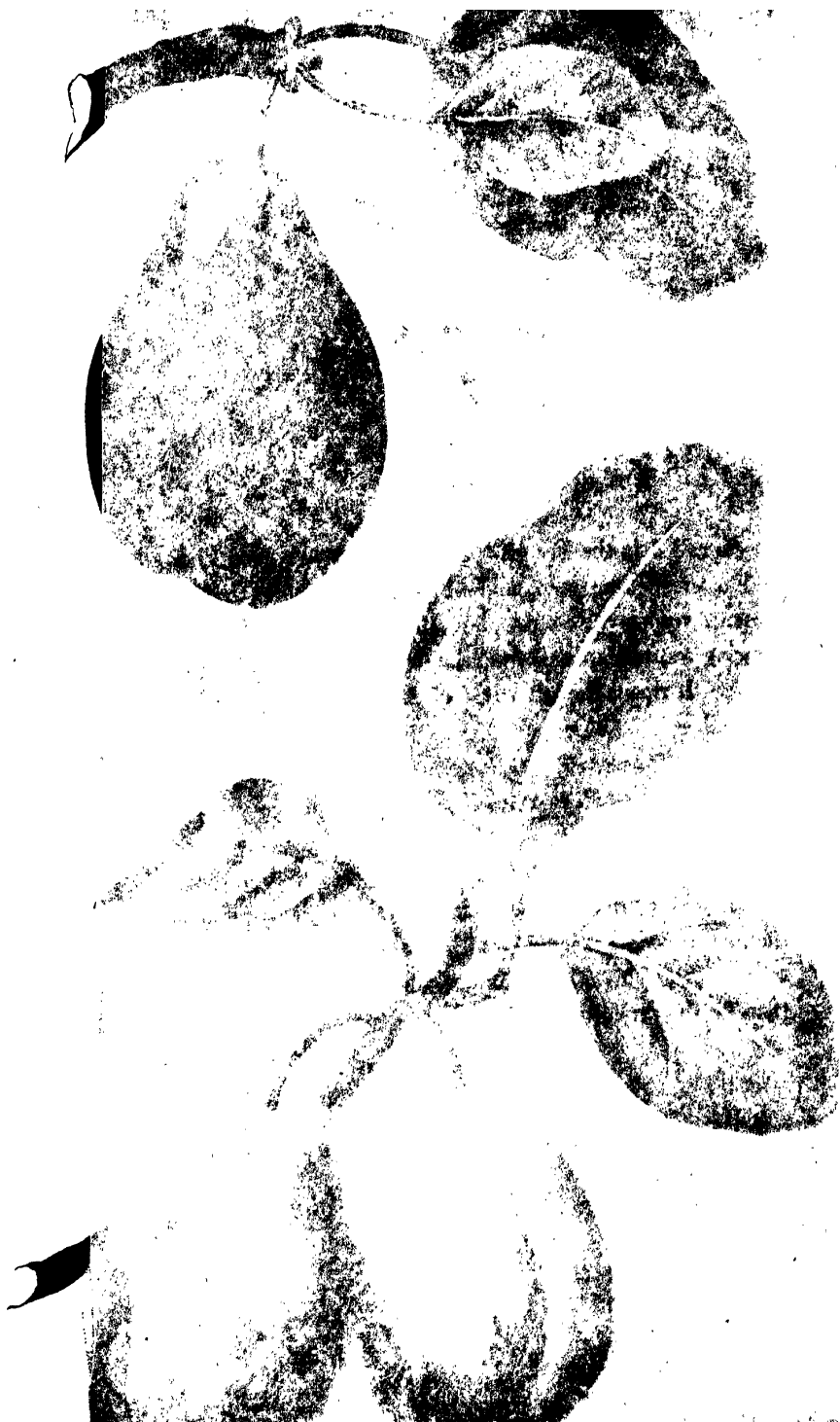


THE ROYAL SOCIETY

THE ROYAL SOCIETY OF LONDON  
FOR IMPROVING KNOWLEDGE AMONG MEN  
BY PUBLISHING THEIR WORKS  
AND BY PROMOTING THEIR INTERESTS  
AND THE ADVANCEMENT OF THE ARTS  
AND MANUFACTURES  
AND THE IMPROVEMENT OF THE MIND  
AND THE ENLIGHTENMENT OF THE WORLD

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AND THE ENLIGHTENMENT OF THE WORLD





**THE PLUM.**

**FIG. 1. THE ROYAL DAUPHIN,**

So called in the French Catalogues, is a very good Plum, with a soft melting pulp, and a thin skin. It bears, in some seasons, very good crops. The specimen, from which the drawing was taken, came from the Royal Gardens at Hampton Court. It ripens the latter end of August, and beginning of September.

**FIG. 2. THE PEAR PLUM.**

This is not an agreeable Plum for the dessert; but, having a great acidity, it is excellent for preserving. It ripens about the middle of September. It is, however, propagated rather to be grafted with other Plums, (it being a very free bearer), than for the produce of its fruit.







2





**THE PEAR.**

**FIG. 1. THE ROUSSELET DE RHEIMS, or, GROSSE ROUSSELET.**

THIS is a very good summer Pear: the flesh is very fine and tender; the flavour is pleasant, and agreeably perfumed. This fruit makes an excellent dry sweetmeat: it is also very good either stewed or preserved. Ripens the latter end of August, and the beginning of September; lasts three weeks: is a great bearer, in any soil; and, as a standard, very well deserves planting.

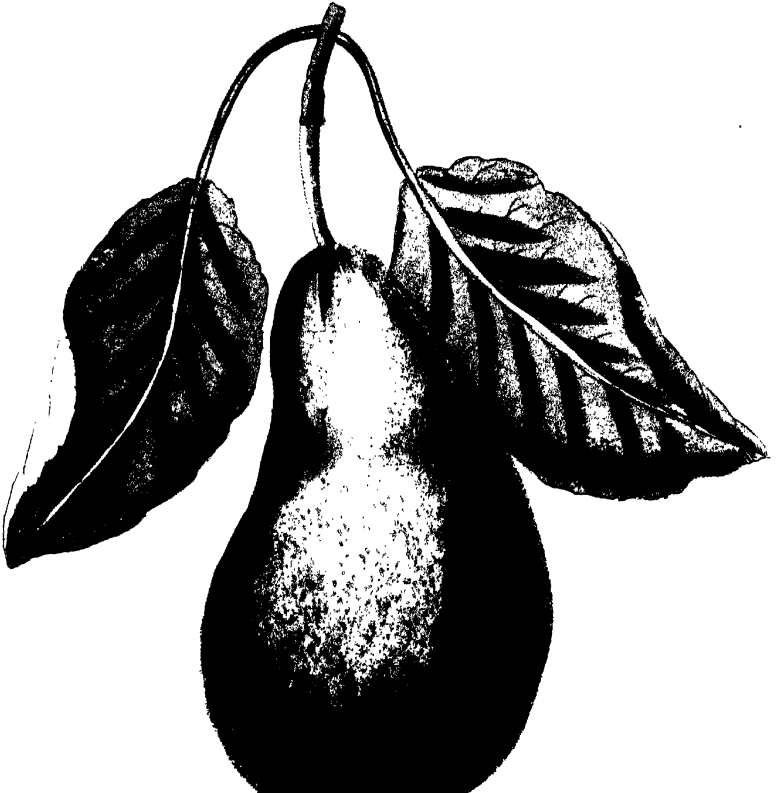
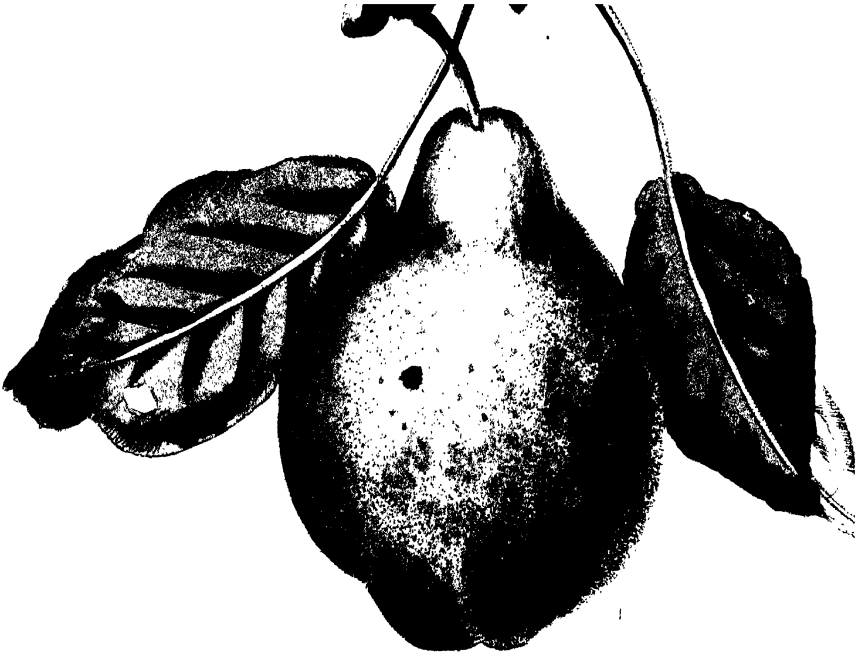
**FIG. 2. THE PETITE ROUSSELET.**

This is a very nice Pear. The pulp is soft and tender, and has an agreeable scent. It is a very good bearer; and, generally, grows in clusters. It does well, either as a dwarf, or standard. Ripens the latter end of August.









THE PEAR

FIG. 1. THE BOUTELLE, or French pear, large & POUCHET.

This is a French Pear, but it is a very good one, and is ever a good fruit, eating soft and tender, and is very juicy and sugary. Ripens the beginning of September, and keeps very long. It is a free bearer, and grows well in all soils.

FIG. 2. THE BISHOP'S THUMB.

This is a very old Pear, and was first brought to this country, very good one, being raised among the hills near Bath, and is much in quantity in different situations. It is not entitled to much notice at London, it is not entitled to much notice at Bath, and is not of a larger size, and of the same quality. In fact, brought specimens of the fruit to London, and did not bring them to keep till March, and some of the specimens in the metropolis rarely keep longer than June, and it would be a standard, and deserve a place in the collection.



## *Plate LXXXIX.*

### **THE PEAR.**

**FIG. 1. THE BOUCHEE, or, rather perhaps, POIRE DE POUCHET.**

**THIS** is a French Pear, but it is very scarce. It is, however, a good fruit, eating soft and tender; and is full of a rich, sugary juice. Ripens the beginning of September, but does not last long. It is a free bearer; and does well as a standard.

**FIG. 2. THE BISHOP'S THUMB.**

**THIS** is a very old Pear; and was, formerly, considered a very good one, being classed among the best; but it varies much in quality in different situations: in the neighbourhood of London it is not entitled to much commendation; but at Bath it is of a larger size, and of a superior flavour: we have, in fact, brought specimens of this fruit from Bath to London, and found them to keep till March; whereas those grown near the metropolis rarely keep longer than January. It bears well as a standard, and deserves a place in the orchard.









THE PLUM.

FIG. 1. THE COMMON DAWSON.

Although this is not a very common variety in the Home-fishery, and some other countries, it is said to be obtained in any of the London markets, but such is no exception to the *Common Dawson*, with which the *Common* is so plentifully supplied, that in the districts where it grows, it is not so rare as is generally supposed. It is said to be obtained in London, and is not inferior to the *Common* in any respect, but is always inferior to the *Common* in the Home-fishery, and is not so plentifully supplied as the *Common*. It is said to be obtained in the Home-fishery, and is not inferior to the *Common* in any respect, but is always inferior to the *Common* in the Home-fishery, and is not so plentifully supplied as the *Common*. It is said to be obtained in the Home-fishery, and is not inferior to the *Common* in any respect, but is always inferior to the *Common* in the Home-fishery, and is not so plentifully supplied as the *Common*.

FIG. 2. THE COMMON DAWSON.

It is well known to all who are conversant with the Home-fishery, and it is said to be obtained in any of the London markets, but such is no exception to the *Common Dawson*, with which the *Common* is so plentifully supplied, that in the districts where it grows, it is not so rare as is generally supposed. It is said to be obtained in London, and is not inferior to the *Common* in any respect, but is always inferior to the *Common* in the Home-fishery, and is not so plentifully supplied as the *Common*.



## *Plate XC.*

### THE PLUM.

#### FIG. 1. THE PRUNE DAMSON.

ALTHOUGH this is so common in Worcestershire, Herefordshire, and some other counties, it is rarely, if ever, to be obtained in any of the London markets; but, such is its superiority to the *Common Damson*, with which the metropolis is so plentifully supplied, that, in the district where it grows, it sells for a price greatly above that which the *Common Damson* obtains in London. No Plum is equal to this for preserving; and, if possible, it should be always obtained for that purpose. Many other varieties of the Plum are, occasionally, sold for the *Prune Damson*, and, on a slight inspection, may be taken for it; the rich tartness of this fruit is, however, its distinguishing characteristic, and constitutes its chief value as a preserve: it is, besides, pointed at both ends, and longer and larger than the *Common Damson*. Ripens about the middle of September; and continues in gathering for nearly six weeks. The specimen in the Plate was obtained from Worcestershire.

#### FIG. 2. THE COMMON DAMSON,

Is too well known to need any description. We may just mention that it ripens in September, and is a good fruit for baking and preserving; that it continues in gathering for a

month, or more; and that the tree may be raised from suckers or stones. It is universally known to be a great bearer.

**FIG. 3. THE WHITE DAMSON,**

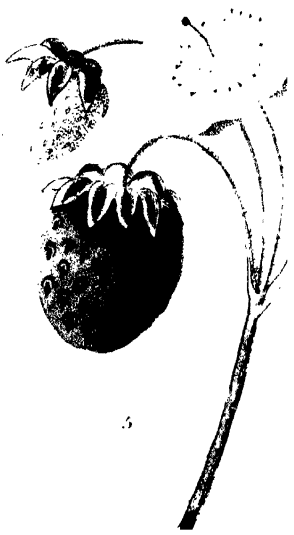
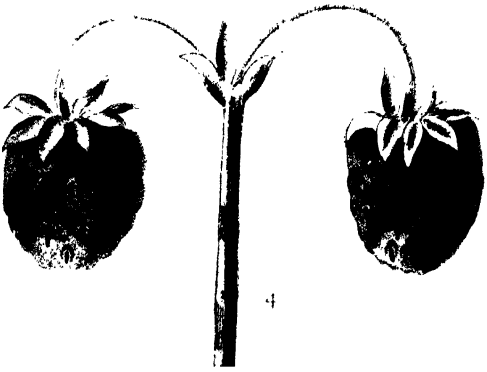
Is not equal to the *Common Damson*, and, consequently, has not been much propagated; nor, indeed, does it appear to deserve propagation.

We may mention here, that another variety of the Plum,

**THE GREEN DAMSON,**

Is plentiful in some districts, particularly the west of England. It is a very free bearer; and found, occasionally, in our hedges. When carefully cultivated it is a pleasant fruit; without the tartness of the first and second mentioned varieties: ripens the beginning of September. It is, we believe, little known in or about the metropolis.





This Plate represents Five varieties of the Strawberry, and wholesome fruit. It has been a common error to suppose that the *Stoe* are the only indigenous fruits of our country, and to regard them as evidently a great mistake. Besides many varieties of the *Vaccinium*, including the *Cranberry*, *Huckleberry*, and the *Whortleberry*, an agreeable fruit for the stomach, the *Strawberry* is, beyond question, an indigenous plant, and is found wild, in innumerable places, both in England and Wales. Whether many of our varieties of this fruit have been obtained from the *Wild Strawberry*, by long culture, is a question which we cannot decide; but that some of these have been so obtained, there is no reason whatever to doubt. Others, again, have been improved, as doubtless, from other countries, and imported, of foreign varieties.

#### FIG. 1. THE STRAWBERRY.

This Strawberry differs much in flavour from every other species: to some, this flavour is very agreeable; to others, not so; it is, however, very generally esteemed.

It is not universally known that there are male and female plants of this species: to secure, therefore, good crops, each acre should contain about eight female plants, in the usual manner.

(27)





## *Plate XCI.*

### THE STRAWBERRY.

THIS Plate represents Five varieties of this very agreeable and wholesome fruit. It has been said that the *Crab* and the *Sloe* are the only indigenous fruits of our island; this is, evidently, a great mistake. Besides many varieties of the *Vaccinium*, including the *Cranberry*, *Bogberry*, and the *Whortleberry*, all agreeable fruits for tarts or pies, the Strawberry is, beyond question, an indigenous plant, being found wild, in innumerable places, both in England and Wales. Whether many of our varieties of this fruit have been obtained from the *Wood Strawberry*, by long culture, is a question which we cannot decide; but that some of them have been so obtained, there is no reason whatever to doubt: whilst others, again, have been improved, as doubtless, from admixture with, and importation of foreign varieties.

#### FIG. 1. THE HAUTBOY.

This Strawberry differs much in flavour from every other variety, or species: to some, this flavour is very agreeable; to others, not so: it is, however, very generally esteemed.

It is not universally known that there are *male* and *female* plants of this species: to secure, therefore, good crops, one male, to about eight female plants, is the usual number

planted together, by which such crops may be obtained. The leaves are rough, oval, javelin-edged; the fruit is large, and of a pale red colour. It is said to be a native of this country. Ripens about the middle of June.

**FIG. 2. THE CHILI STRAWBERRY.**

This has a poor flavour, but from its colour and large size is in great demand. It ripens about the third week in June. We cannot recommend the cultivation of this fruit. It has large, oval, thick, hairy leaves, and large flowers. A native of South America.

**FIG. 3. THE PINE STRAWBERRY.**

For richness of flavour, this is certainly the first Strawberry that grows. But from its growing on so short a stem, and so many in a cluster, it is apt to drop on the ground, and, hence, is frequently eaten by the slug, and often becomes dirty. There are two varieties of this species: the red and the white, or greenish-tinted. The leaves are small and delicate. It ripens about the middle of June. A native of South America.

**FIG. 4. THE GOLDEN DROP.**

This is a very scarce Strawberry, but highly deserving cultivation, both for its excellent flavour, and the length of time which it continues in bearing; as it will throw up and ripen its fruit for six weeks, beginning to do so the latter end of June. It grows also so high, that its fruit is neither liable to be injured by dirt nor slugs. It may be distinguished from all others by the calix and the small stems above the first joint, which are always of a reddish-brown. It has a golden tint, from which, and the manner in which it hangs, it has obtained its name.

FIG. 5. Is a new, early, prolific Strawberry, obtained from H. R. H. the DUKE OF YORK's garden at Oatlands. We have seen more than fifty pots together, containing this plant, every pot having from fourteen to eighteen stems, on each of which were from twelve to sixteen good Strawberries. There were at the same time fruit quite ripe, young Strawberries in different degrees of forwardness, and blossoms : so that, upon an average, every plant will produce about two hundred Strawberries.

We take the opportunity again, here, to solicit the reader's attention to the work of Mr. HAYNES, *on the Improved Culture of the Strawberry, Raspberry, Gooseberry, and Currant*. Persons who desire to become acquainted with the best method of raising Strawberries, will find this Tract deserving their attentive perusal: an improved edition of it has been lately published.







Plate XCII.

THE PEAR.

This Plate represents a excellent, but very scarce Pear.

FIG. 1. THE LONG SKEW PEAR.

This is one of the best of Pears when the season progresses, but it is worth observing that the birds are very fond of them, and it is this inconvenience which has led to the care being taken to cultivate it. It ripens about the middle of August, as a very good one as a standard, and is very productive of three or four bushels. The fruit is of a fine yellowish green, and is called the *Long Pear*, which is much more than a bushel, and is very large.

FIG. 2. THE LONG SKEW PEAR, OR THE SKEW PEAR.

This is another variety of Pear, has a very pleasant flavour, and an agreeable perfume. It should be gathered and eaten before it has much of the yellow tinge; it is said to be in the highest state of perfection in it more than two days. Ripens the latter end of September, or beginning of October. It is a very free bearer, either as a standard, or against a wall.





**THE PEAR.**

**THIS Plate represents two excellent, but very scarce Pears.**

**FIG. 1. THE LONG STALKED BLANQUET.**

This is one of the best early Pears which the season produces: it is so sweet, and the skin is so thin, that the birds generally peck it very much; to obviate this inconvenience the tree should be carefully netted all over. It ripens about the middle of August; is a very free bearer as a standard, and grows in clusters of three or four together. There is another of the same variety, called the *Blanket Pear*, which is much larger than this, but it is by no means so good.

**FIG. 2. THE DOYENNE, DEAN'S, or, ST. MICHAEL PEAR.**

This is a soft, buttery Pear; has a very pleasant flavoured juice, and an agreeable perfume. It should be gathered and eaten before it has much of the yellow tint; it is said to be in its highest state of perfection not more than two days. Ripens the latter end of September, or beginning of October. It is a very free bearer, either as a standard, or against a wall.







Plate XCIII

THE CADILLAC PEAK

The town is seldom used, except  
occasionally, and the houses are  
few. The town is situated on the  
east side of the mountain, and  
is a very small town, but  
it is a very important one,  
as it is the only one of its  
kind in the state. It is  
situated on the edge of the  
mountain, and is a very  
beautiful town. It is a  
very important town, and  
is a very beautiful one.



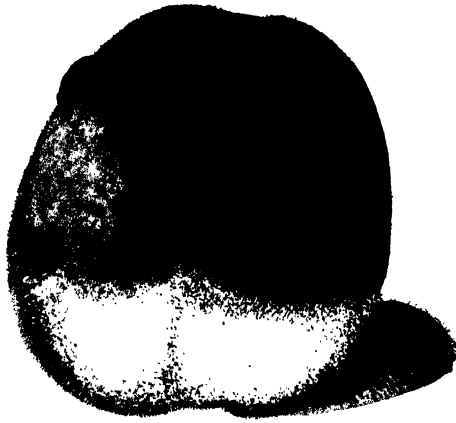
## **THE CADILLAC PEAR.**

Pear is seldom used, except for preserving, and  
ats; and, for these purposes, it is the best which we  
his is the Pear which is seen in the confectioners'  
y-cooks' shops in London, cut in halves. It is a  
ng tree, either as a standard, or against a wall. The  
nen in the Plate was taken from a very large tree, against  
, at Hampton Court. It is not fit to be gathered till  
October or November, and will keep till May. It is not  
agreeable to be eaten raw, not having much flavour; and being,  
in this state, extremely hard.

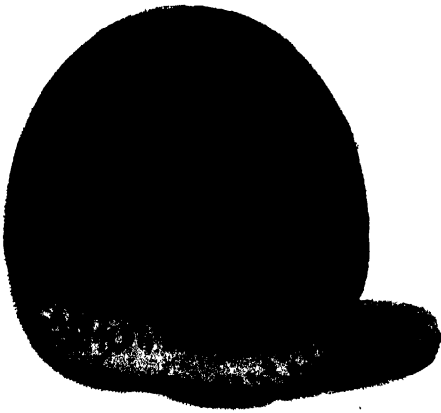




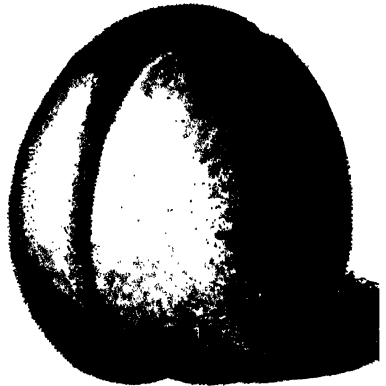




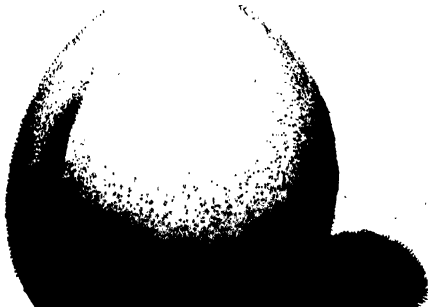
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THE NECTARINE

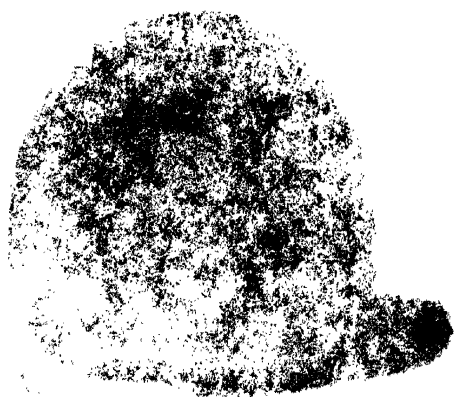
FIG. 1. THE NECTARINE, No. 1232

This is a fruit of a yet existing tree, which has been preserved in alcohol, and is now in the possession of the British Museum. No good gardeners ought to be without a specimen of this sort. It is distinguished from the other varieties of this fruit by its shape, which is generally round, and its size, which is usually from 4 to 6 inches in diameter. It is said to have been produced by a cross between a nectarine and an apricot. The very present fruit is much better than the one which it is said to be descended from, and is of no ordinary kind.

This is a variety of the *Fragaria Vesca*, and is described in the description of *Plate A Vis*.

FIG. 2. THE CLEMENT, OR, TEMPLE NECTARINE

This is one of the most beautiful of the fruiting. It is a highly-scented, melting fruit, but has a little skin. It is produced from the middle to the first of September. The fruit of this, and the *Vermont Nectarine*, of the *Hortus*, are stated from the *Royal Gardens, at Hampton Court*.



## THE NECTARINE.

**FIG. 1. THE VERMASH NECTARINE.**

**THIS** is a delicious, yet extremely scarce variety. It is so juicy and agreeable, as almost, in eating it, to persuade us that it is nectar. No good garden ought to be without two or three trees of this sort. But, notwithstanding most nursery-men will tell you that they have it, it is very difficult to be obtained: those which are sold for this fruit being usually very different from, and inferior to it. So many impositions of this kind have been practised, that we are fully warranted in speaking so plainly. This very pleasant fruit ripens the beginning of August, at which time, to eat it immediately from the tree is a luxury of no trifling kind.

**FIG. 2.** Is another variety of the **RED ROMAN NECTARINE**, for an account of which, see the description of *Plate XXIV.*

**FIG. 3. THE CLAREMONT, OR, TEMPLE NECTARINE.**

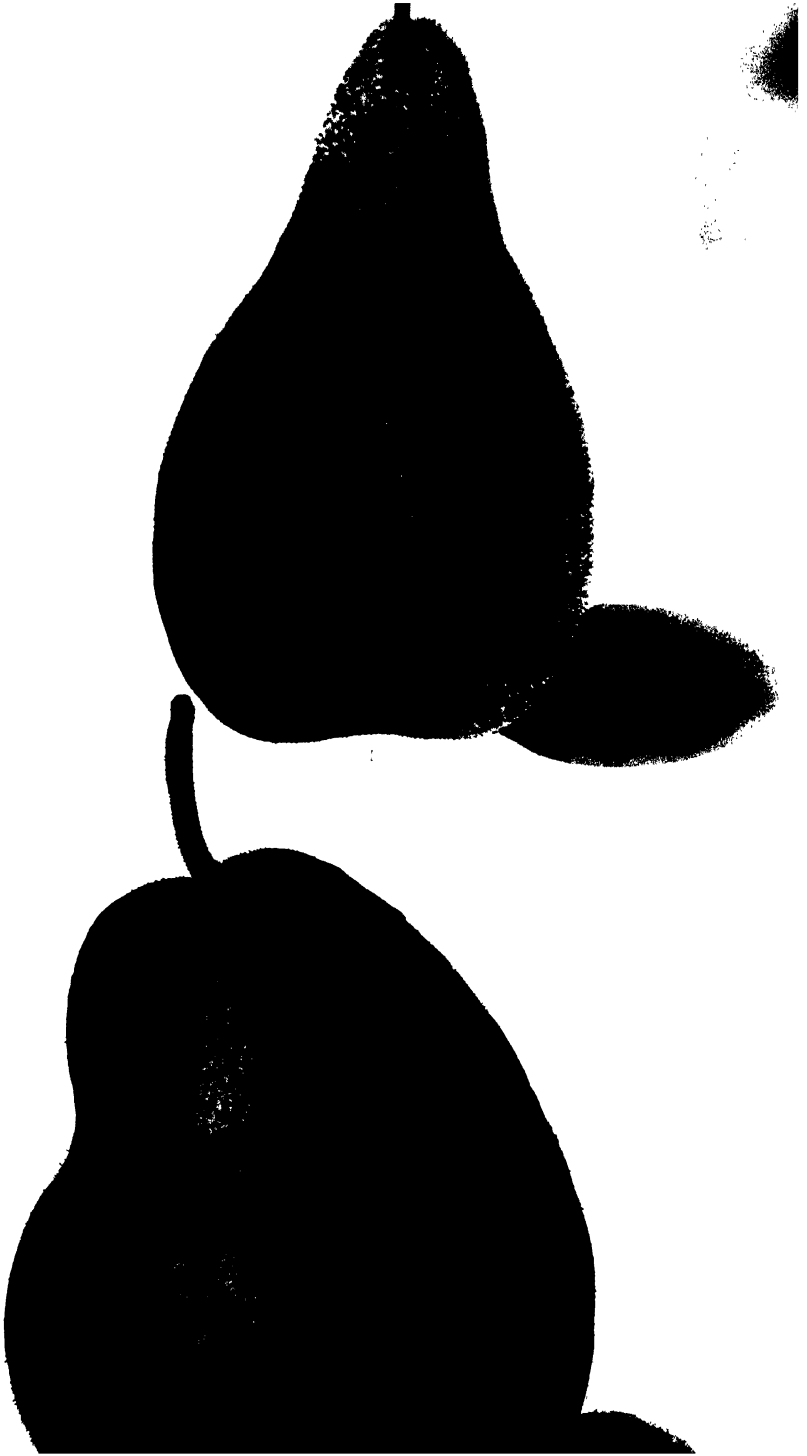
This is one of the best kinds for forcing. It is a highly-flavoured, melting fruit, but has a thick skin. It ripens out of doors, from the middle to the latter end of September. The specimens of this, and the Vermash Nectarines, in the Plate, were obtained from the Royal Gardens, at Hampton Court.

#### FIG. 4. THE GENOA NECTARINE.

This may be considered the last of the wall fruits which ripen so late in the season, with an agreeable flavour. It is rather a small fruit, but is, nevertheless, a Nectarine, which should never be omitted in a good garden. It ripens about the middle of October; has a small blossom. The PETERBOROUGH NECTARINE ripens after this, but is by no means equal to it in quality.











*Plate XCV.*

**THE PEAR.**

THIS Plate contains two very old Pears, both extremely scarce. They have never been delineated; but are described by some of the writers in the beginning of the last century, when Horticulture was more attended to than it has been since, till the POMONA BRITANNICA made its appearance; which seems to have given an impulse to the public mind, and paved the way for the establishment of the present *Horticultural Societies*. It may be asserted with truth, that since that work first began to appear, more public benefit has been derived from the improvements in Horticulture, than has resulted from all the discoveries made in the science of *Botany*, for the last fifty years.

**FIG. 1. THE SPANISH BON CHRETIEN.**

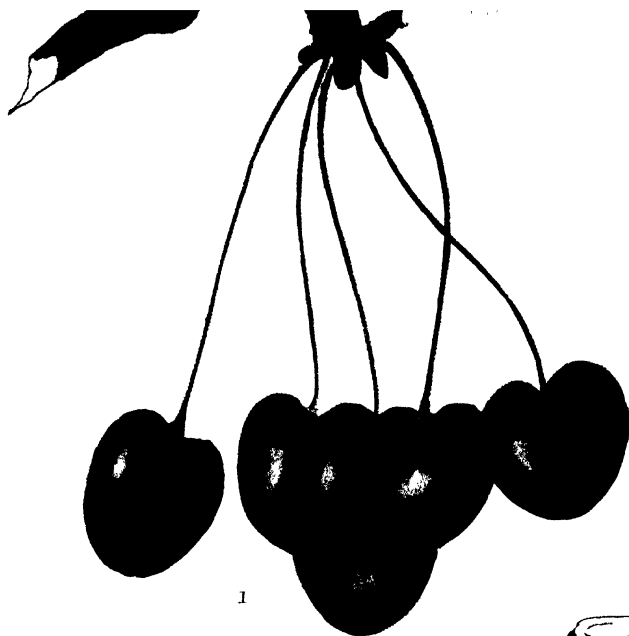
This fruit has no affinity, either in form, or colour, to the *Summer* or *Winter Bon Chretien*, which were originally, French Pears: this is, most probably, of Spanish origin; it has the merit of keeping till January, and is then a handsome ornament in the dessert; and, as a good Pear at that season is a rarity, this ought to be planted in every well-assorted garden. It is said, by some persons, to be a shy bearer; but, from the appearance of a crop on many trees, which we saw, at some distance from London, we are disposed to conclude

that it is a free bearer. The fruit is rarely seen in the London market ; and when there, it sells at the high price of five or six shillings per dozen. It bears well as a standard.

**FIG. 2. THE WINTER BON CHRETIEN.**

This ought to be planted in an orchard, or any waste ground. It is a very coarse looking Pear, but has its merits notwithstanding. It will hang on the tree till December; when gathered, it will keep for many months. It is extremely hard, but full of sweet juice ; it makes good domestic pies ; and, when baked, it becomes a very good sweetmeat. It is a very free bearer. The tree should be always planted where the fruit may fall upon grass ; for, if it falls on hard ground, it breaks in pieces.





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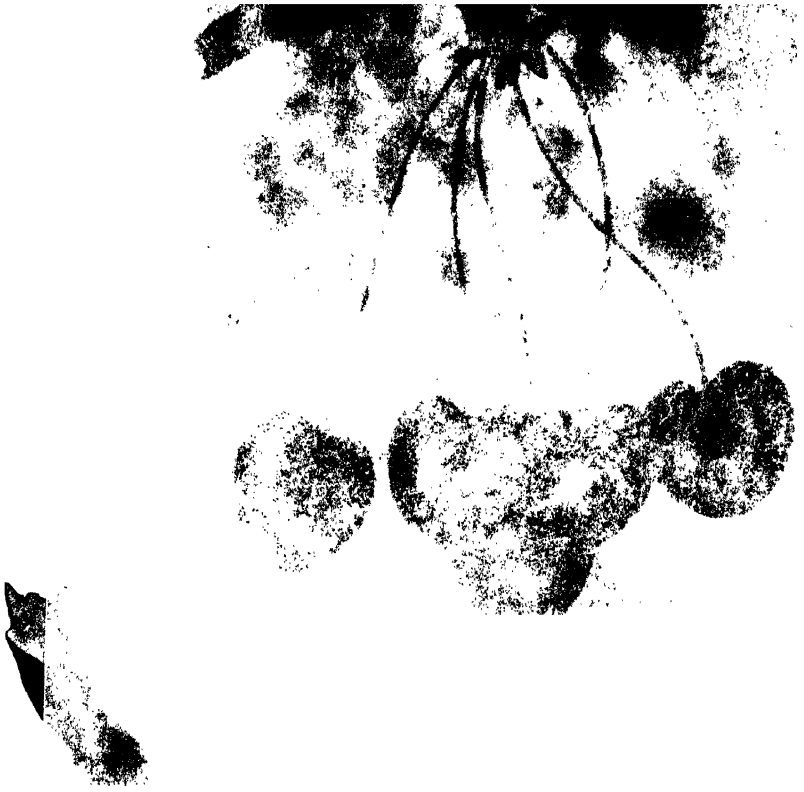
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## THE CHERRY.

**FIG. 1. THE RED HEART CHERRY.**

THIS Cherry is not so commonly found in the orchards, and market gardens, around London, as the *White Heart*; but it is equally prolific, and rather more fleshy: the stone is not quite so large as that of the last mentioned fruit.

**FIG. 2. THE WHITE HEART CHERRY.**

**FIG. 3. THE BLACK HEART CHERRY.**

These are fine, early, and well-known fruits; so well known, indeed, as to require no description: we may, however, just add, that the *White Heart* ripens the last week in June, the *Black Heart* the first week in July. The flavour of both is alike.







XCVII.

PEAR.

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## *Plate XCVII.*

### THE PEAR.

#### FIG. 1. THE LATE MUSCAT,

Is so called, from its ripening about three weeks after the *Early Petit Muscat*; it is, however, a larger, and much better fruit, with a more perfumed flavour than that Pear; nor is its colour so yellow as that fruit. Ripens about the middle of August, and is a very free bearer.

#### FIG. 2. THE VALLEY PEAR.

As there is frequently a great difference in Pears and Apples, merely from the situation in which they grow; it is probable, that this Pear grew, originally, to better perfection in a valley, than on high ground; and, hence, it obtained its name. It is a soft, buttery Pear, with a very pleasant flavour; but it has a thick skin. Ripens the second week in August, and will keep a month. It is a free bearer as a standard.

It may not be amiss to observe here, that Pears and Apples which grow on hilly, high ground, and exposed situations, will generally keep much better, and longer, than those which grow in vales: but we must not expect the flavour of such fruits to be so exquisite.

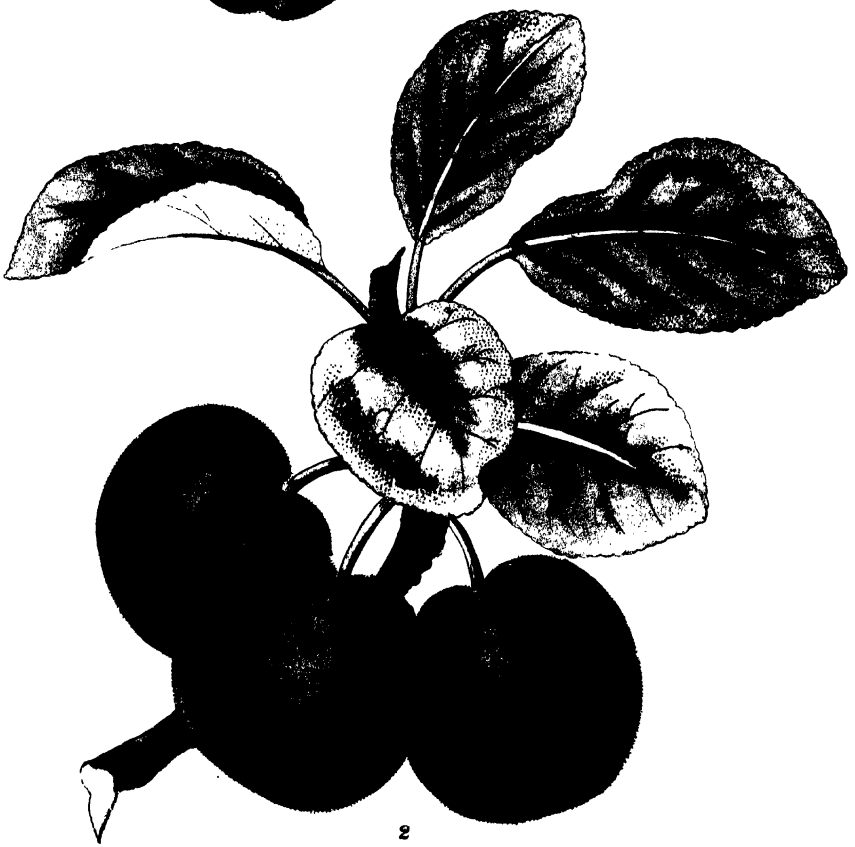






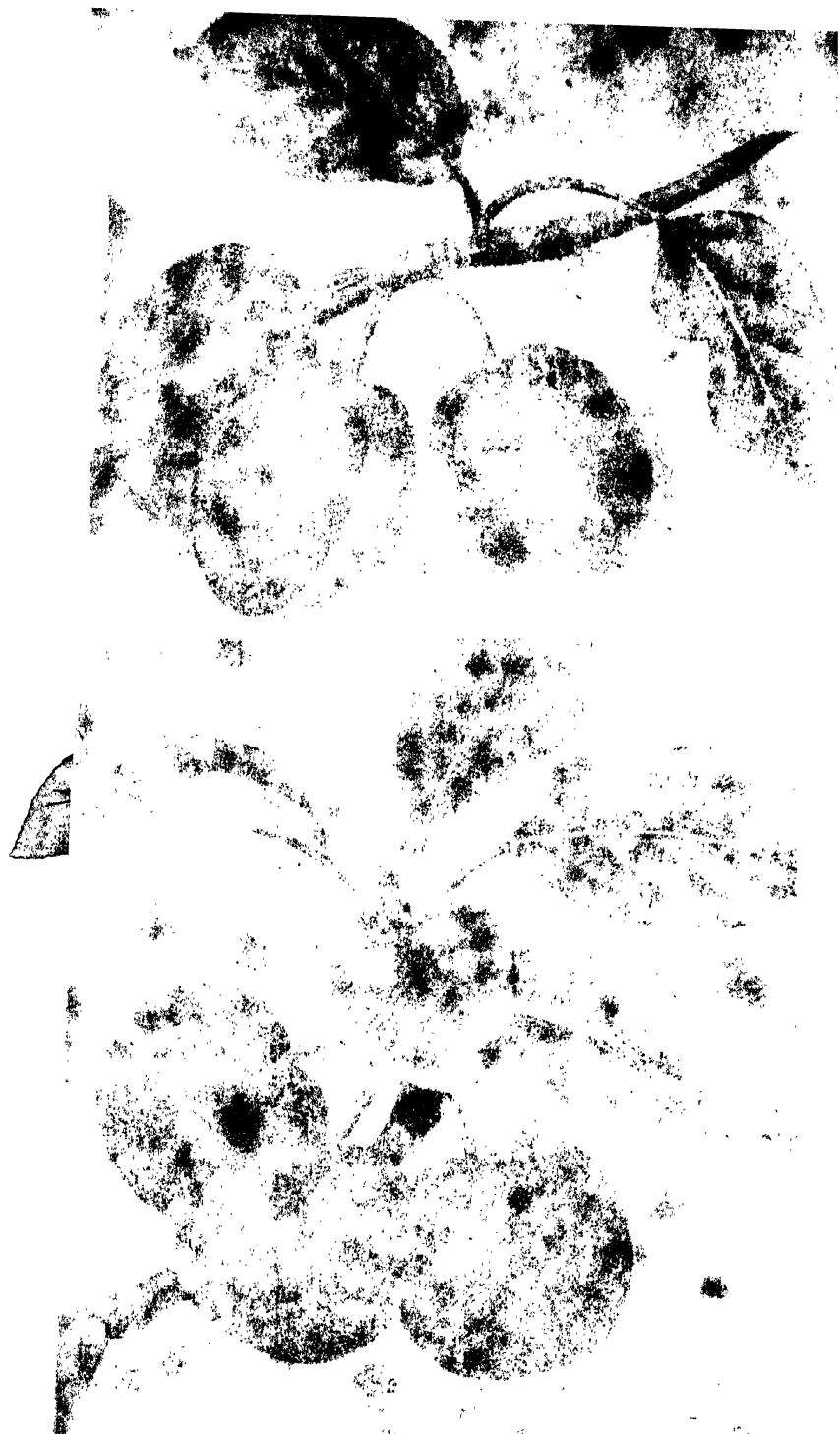


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**THE PLUM.**

**FIG. 1. THE WINE SOUR PLUM.**

**THIS Plum grows to great perfection in Yorkshire; but, it is said, not so well any where else. We have, however, seen many trees of this variety, which were planted by the Hon. and Rev. Dr. HAMILTON, at Richmond, in Surrey, and all standards, with good crops on them: these trees were not more than seven years old. It is an excellent fruit for preserving; and, also, as a dry sweetmeat. It has much of the flavour of the black currant, with a brisk tartness, which renders it very agreeable eating; the flesh is rather firm: it has, also, a thin skin, and a small stone. It is a free growing plant, and a great bearer. Grows on any soil; but best on lime-stone or gravel. Ripens during the month of September.**

**FIG. 2. Is a Drawing of another variety of the MYROBALAN PLUM. For an account of it see the description of *Plate XXII.***

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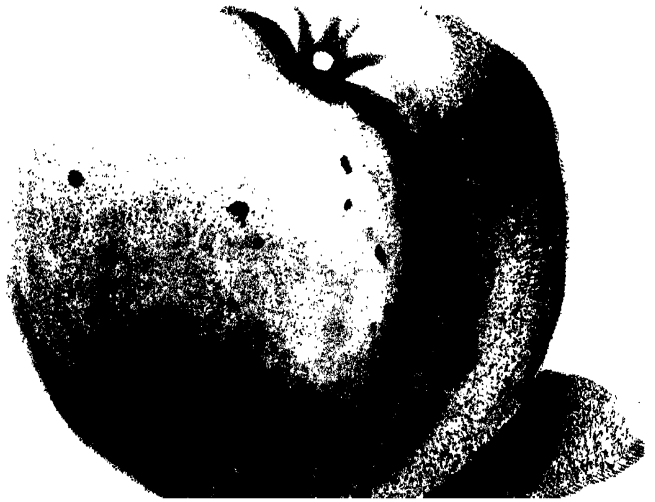






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## *Plate XCIX.*

### **THE APPLE.**

**THIS** Plate displays three very desirable Apples, neither of which should be omitted in a good garden, or orchard.

**FIG. 1. FEARN'S PIPPIN.**

This Apple has the merit of keeping in perfection, for tarts, from January till April; it is not quite so good for the dessert as the next. It is an indifferent bearer.

**FIG. 2. POMME D'APIA, OR APPIUS'S APPLE.**

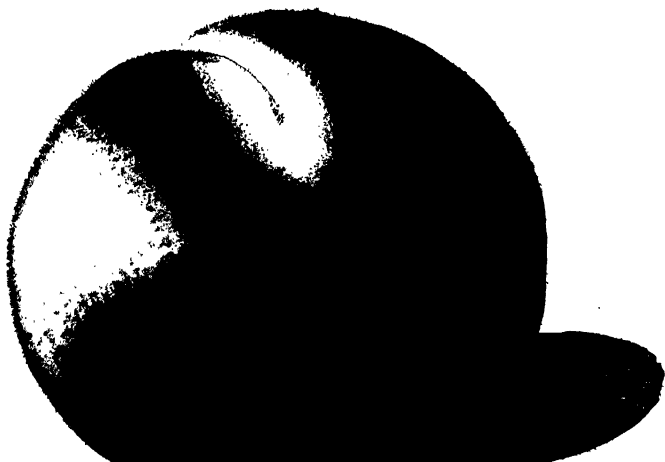
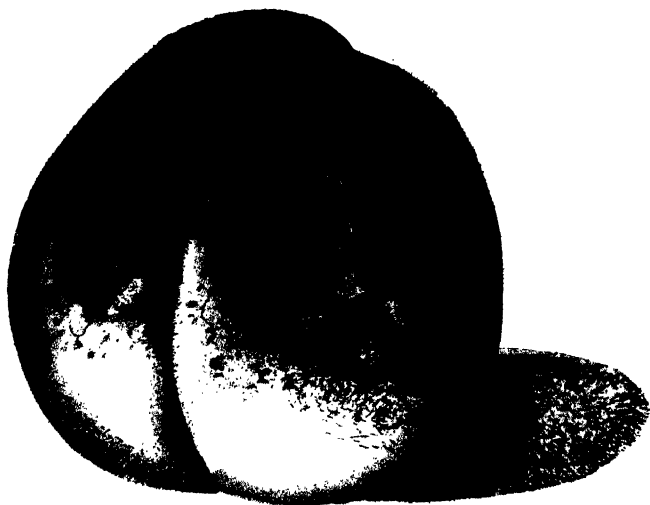
This is one of the most delicious, and beautiful little Apples which can adorn the dessert. The pulp is extremely fine and tender, and the skin so delicate, as not to be observed in eating it. The yellow part is green when the fruit is gathered, but it acquires the yellow tint in December, when it is in perfection, and continues so till April or even later, without losing its beauty, retaining also a delightful perfume to the last. It has scarcely any core or seeds, and hence is often wholly eaten. The tree is small; but it is a great bearer.

**FIG. 3. KIRK'S INCOMPARABLE,**

Is an excellent Apple for eating, but is too large for the dessert; it has an aromatic perfume; the pulp is white, soft, and has an open grain. It is in eating from October to Christmas.







## THE PEACH.

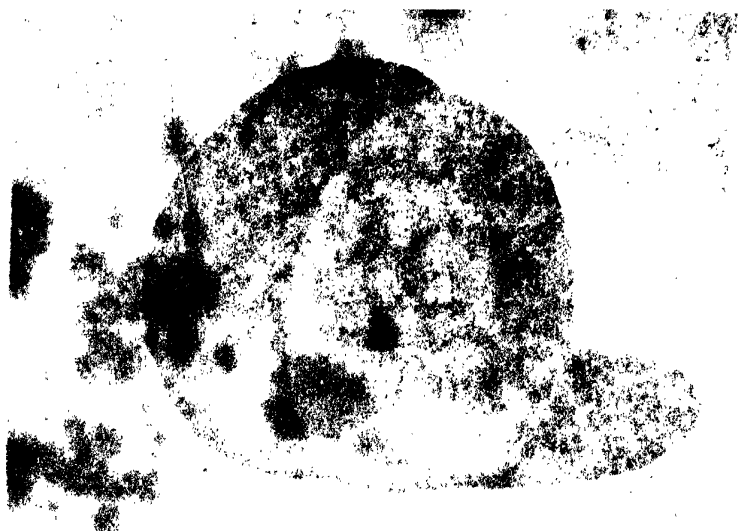
FIG. 1. THE PEACH OF LYON.

So called, from its having been introduced into the *Château de Sceaux's* gardens in France. It is a very early ripening Peach, having also a degree of tenderness peculiar to most kinds of Peaches. In short, this fruit is so far from being in itself a desert. It may be easily distinguished from any other by its external appearance: its generally greenish conical or oval shape, towards the end has a dusky part spotted with light spots; the other part is of a greenish hue. It has a thin skin, and a small stone; the flesh next to it is very good. The blossom is small, and the leaf finely serrated; it is not a heavy bearer. The tree is, however, tender, and will not succeed on common stocks, it is generally budded to the wall. In France, it was, in the *Chancellor's* garden, a standard; we have never known it succeed in the field but against a wall.

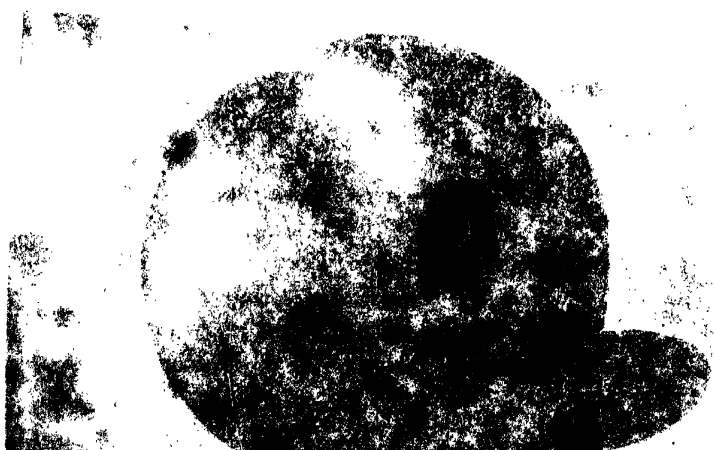
FIG. 2. THE BLACK PEACH OF MONTREAL.

This is one of the richest flavoured Peaches we have; it has a thin skin, and a remarkably small stone, close to which the flesh is red; it is a melting fruit, and ripens after most other Peaches are nearly over, so that it is, on this account, more





24



## THE PEACH.

FIG. 1. THE CHANCELLOR.

So called, from its having been first reared in the *Chancellor* SEGUIER's gardens, in France. It is a very excellent, melting Peach; having also a degree of firmness not common in such kind of Peaches. In short, this fruit is so delicious, as to be in itself a dessert. It may be easily distinguished from any other by its external appearance: it generally grows a little conical or oval; towards the end has a dark purplish tint with light spots; the other part is of a greenish hue. It has a thin skin, and a small stone, the flesh near which is very red. The blossom is small, open; the leaf finely serrated; it is a good bearer. The tree is, however, tender, and will not succeed on common stocks; it is generally budded twice. In France, it was, in the Chancellor's garden, a standard; we have never known it succeed in England but against a wall.

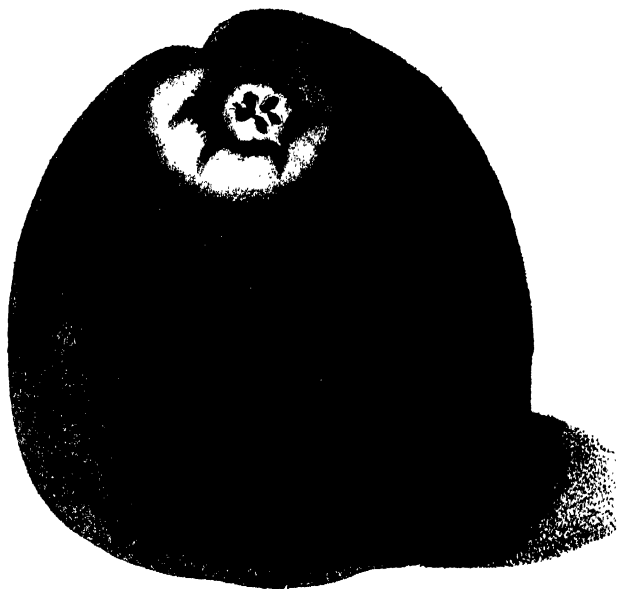
FIG. 2. THE BLACK PEACH OF MONTREAL.

This is one of the richest flavoured Peaches we have; it has a thin skin, and a remarkably small stone, close to which the flesh is red; it is a melting fruit, and ripens after most other Peaches are nearly over, so that it is, on this account, more

valuable. It has a small blossom, and a finely-serrated leaf. Ripens the latter end of September.

The specimen in the Plate came from the garden of the Hon. Mrs. DAMER, at Strawberry Hill, Twickenham; and is a genuine specimen of the true *Montreal Peach*, of which place, *Montreal*, it is a native, and grows there extremely black.





**THE APPLE.**

**FIG. 1. THE LEMON PIPPIN,**

THUS called, in consequence of smelling so much like the Lemon, is a good Apple for eating: it is, also, excellent for tarts; having an agreeable acidity, combined with the flavour of the Lemon, which renders it peculiarly pleasant. It ripens in October; will keep till January, and, often, much later. It is a vigorous tree, and a good bearer.

**FIG. 2. THE EMBROIDERED PIPPIN,**

Takes its name, most probably, from the singular manner in which it is marked. It is a very good Apple for the dessert; having the grain close, and the flavour rich. It ripens in October, and will keep till March. It is a curious Apple in its appearance, and should never be omitted in a collection.



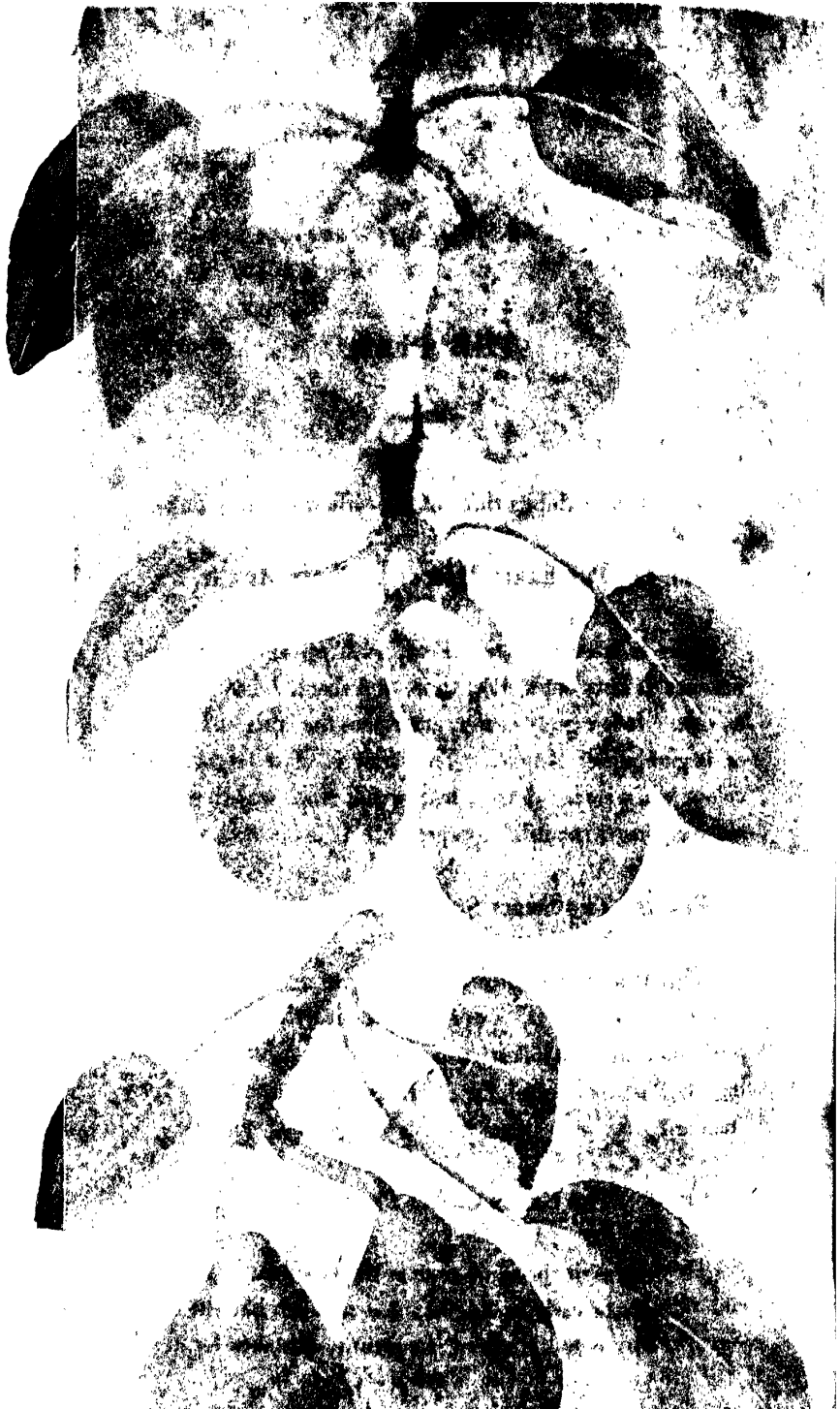
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## *Plate CII.*

### **THE PEAR.**

**THIS Plate exhibits three of the earliest ripening Pears.**

**FIG. 1. THE EARLY MUSCAT, or, PETIT MUSCAT.**

This is a sweet, juicy Pear, with an agreeable musky flavour; it lasts but a short time, and should be eaten as soon as ripe. It is a great bearer, and ripens the latter end of July, or beginning of August. This fruit is of a bright yellow colour when ripe. A tree, with a full crop, which grows in clusters, has a beautiful appearance. It is always a standard.

**FIG. 2. THE SWEET SUGAR PEAR.**

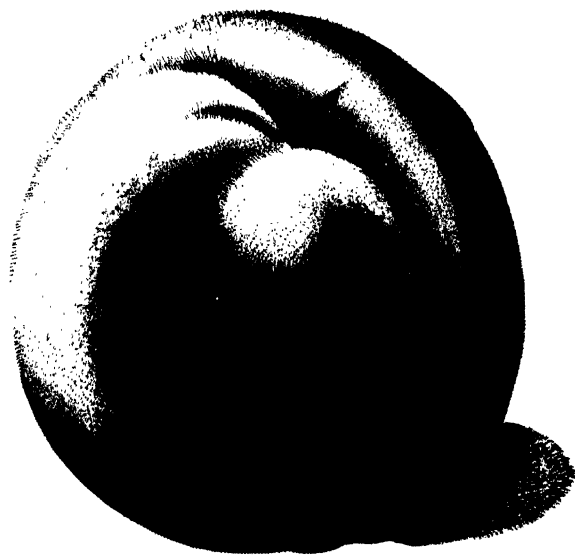
This Pear has a taste very similar to a mixture of sugar and water, whence it, probably, obtained its name: its chief recommendation is its early ripening; it, immediately, succeeding the last-mentioned Pear. It is a very free bearer as a standard.

**FIG. 3. THE GREEN CHISEL PEAR.**

This ripens at the same time as the last; that is, the latter end of July, or early in August: it is so much like the *Sweet Sugar Pear*, as to have been, frequently, mistaken for it. It

is, however, a larger, and a better flavoured fruit; eating short and tender. It throws out the stem in a peculiar manner, by which it may always be distinguished from the preceding Pear; it has, also, a smoother-edged leaf than that tree. It is a free bearer as a standard; and, like most early Pears, lasts but a short time. It should, however, never be omitted in a collection:





## THE CHH.

### THE PEACH.

This Peach is the best of Peaches, both of which are exactly used for preserving. It is found upon the same branch for this purpose.

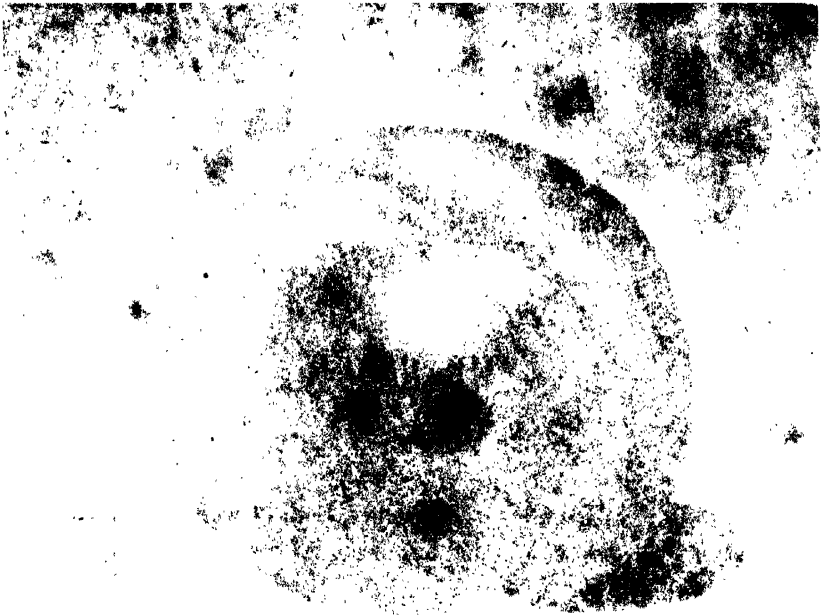
#### FIG. 1. THE CALAMOND PEACH.

This is a rather hard-fleshed fruit, but if grown in a southern spot, and in a season like that, favourable to, sometimes, grow comparable to, the best. One of which good Peaches is shown. It may be distinguished from all other Peaches, by always having several furrows on the sides of it. It has rather a round blossom, and a rather narrow leaf. Ripens in October, and is a very good bearer. It is excellent for forcing, in a cold room place.

#### FIG. 2. THE CALAMOND.

Nothing more can be said of this Peach, than that it is one of the best for preserving; it is never considered a table fruit. It has a large open blossom, and a coarsely serrated leaf, ripens the latter end of September, or beginning of October, and is a good bearer.





## *Plate CIII.*

### **THE PEACH.**

**THIS Plate contains two Peaches, both of which are chiefly used for preserving, being found superior to any others, for this purpose.**

#### **FIG. 1. THE CATHERINE PEACH.**

This is a late, hard-flesh Peach; but if grown on a southern aspect, and the season has been favourable, it, sometimes, proves acceptable in the dessert, in October, when good Peaches are scarce. It may be distinguished from all other Peaches, by always having several furrows, or ribs, on one side. It has rather a small blossom, and a coarsely serrated, narrow leaf. Ripens in October, and is a very great bearer. It is excellent for forcing, or under cold glass.

#### **FIG. 2. THE CAMBRIA.**

Nothing more can be said of this Peach than that it is one of the best for preserving; it is never considered a table fruit. It has a large open blossom, and a coarsely serrated leaf; ripens the latter end of September, or beginning of October, and is a good bearer.

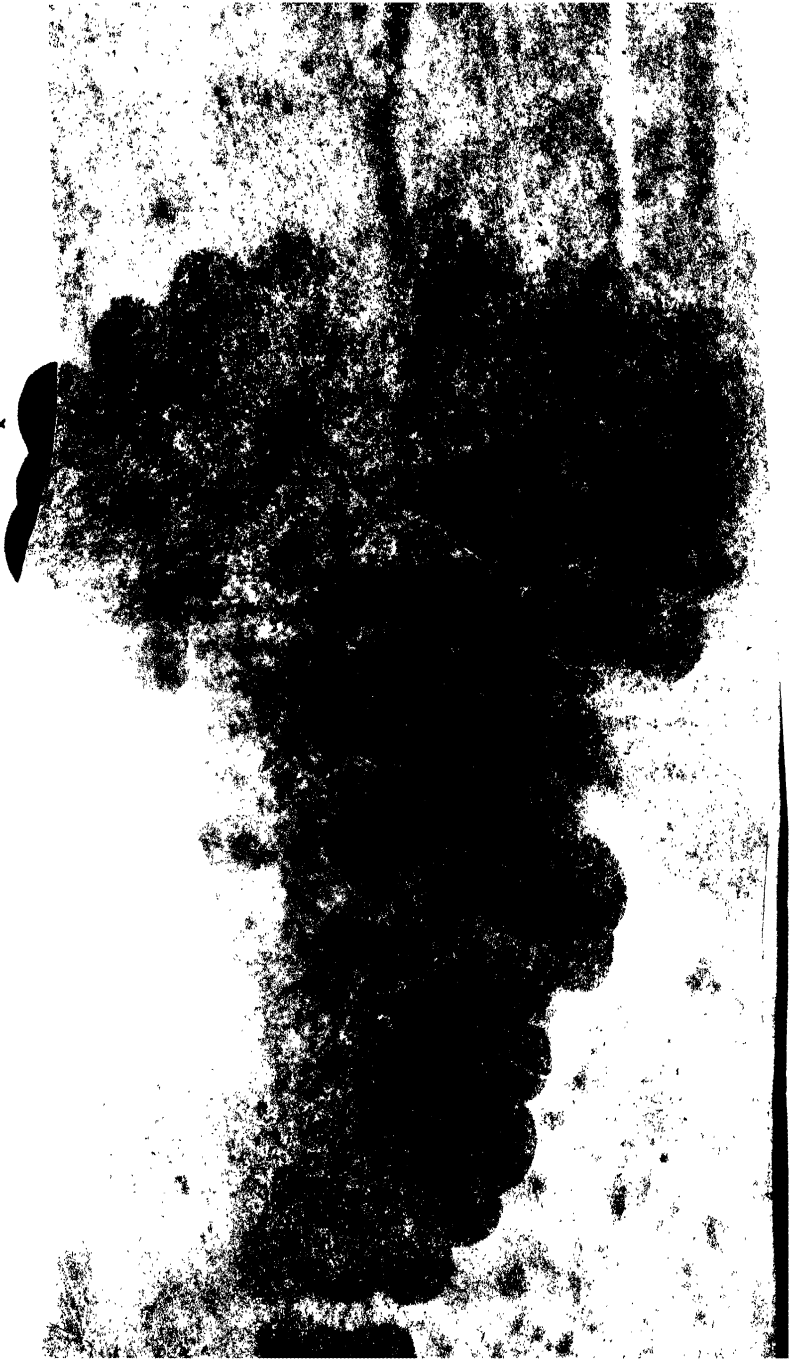






## THE RED FRONTINAC GRAPE

It is to be noted that the name *Frontinac Grapes*,  
is not to be confused with the name of the  
varieties, the names of which are, however, rather  
obscure. In any of the wine countries of the world  
there are many varieties of grapes which have  
been known since they were first distinguished. The  
varieties of the red generally are of the



**THE RED FRONTINIAC GRAPE.**

AFTER what has been said on the other *Frontiniac Grapes*, there is less necessity for enlarging on the character of the present variety; the berries of which are, however, rather smaller than any of the other *Frontiniac* sorts: this Grape has not, besides, so much of that high flavour as the others have, and by which they are so easily distinguished from other Grapes. The bunches of this sort generally shoulder, also, much more than the others.

F I N I S.



**COE, PRINTER, DOCTORS' COMMONS, LONDON.**

