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Descriptive Catalogue

of the

NURSERIES

of the

Milwaukee-Florida Orange Company

Dunedin, Hillsborough Co., Florida.

SEASON OF 1888-89.

A. L. DUNCAN, Resident Manager.
DESCRIPTIVE CATALOGUE
OF THE
NURSERIES
OF THE
Milwaukee-Florida
Orange Company,
DUNEDIN,
HILLSBOROUGH CO., FLORIDA.

A. L. DUNCAN, RESIDENT MANAGER,

Season of 1888-89.
References by Permission.

Douglas & Sommerville, Merchants, - Dunedin, Fla.

G. I. Loucks, Merchant, - - - - Dunedin, Fla.

Bank of Tarpon Springs, - - Tarpon Springs, Fla.

Prof. A. H. Curtiss, - - - - Jacksonville, Fla.

Hon. Matthew Keenan, - - - - Milwaukee, Wis.
NURSERIES

OF THE

Milwaukee-Florida Orange Co.

LOCATION.

These nurseries are located one mile east of Dunedin, on Clear Water Harbor, and are in direct railway communication with all parts of the State by way of the Orange Belt Railroad, and its connections, and by Steamers with Tampa, Manatee and the lower Gulf ports.

Our affairs in Florida are under the direction of our manager, Mr. A. L. Duncan, to whom all communications and orders should be addressed, at Dunedin, Florida.

The Milwaukee-Florida Orange Co
Introduction.

In presenting our Third Annual Catalogue to the public, it is proper to explain why we believe our nursery stock to be of a very superior character.

The Milwaukee-Florida Orange Company was organized to purchase lands and to establish and maintain large Citrus and other groves as permanent investments. With this in view, I came to this state, and after an extended tour secured valuable lands with some improvements, near Dunedin. The first work was to start extensive nurseries from which to plant our groves. This was first done five years ago. Our stock is all young, has been transplanted at least once, and being on good, high pine land, carefully prepared, the trees have made a vigorous growth without forcing, are well rooted, free from insects and are suitable for planting in any soil adapted to Orange and Lemon culture.

Impressed with the fact that the success of our enterprise depended largely upon the varieties of trees selected for our groves, I have made at different seasons, six visits to many of the most noted groves and nurseries in the State (including those of Gen. Sanford, at Belair). These visits have afforded me ample opportunities to examine into the merits of all the varieties of trees that have been thoroughly tested and approved, as well as of the newer sorts that have not been so thoroughly tested, but which promise well.

I have secured trees and buds of the choicest strains, both of the Early, Midwinter and Late varieties of Oranges, which promise the best results, and from these have had our nurseries budded under my own supervision, the greatest possible care being taken to have each variety true to name. I have been equally particular in the selection and budding of our Lemon stock.

Our stock will therefore be found true to name and as pure as any to be had in the State.
Our groves will soon cover 200 acres, and although our main object in establishing large nurseries was to procure home-grown trees of superior excellence for our own use, and which we knew to be trustworthy, we believed that there would be an outside demand for stock of this high character, and in this we have not been disappointed.

We assure the public that the stock we offer for sale is in no way inferior either in excellence, variety or thriftiness to that which we use for our own groves.

Our nurseries have been enlarged from year to year, and we are now prepared to fill all orders received.

We expect to keep up with the times in all that pertains to Citrus and other fruit culture, and the public may depend upon always finding at our nurseries a large supply of the choicest stock the market affords.

It will be a pleasure to show our nurseries and groves to visitors. Purchasers who cannot visit our place to make a personal selection, may rely upon receiving stock to which no objection can be made.

_Early orders_ are recommended, especially when many varieties or large lots are wanted.

_No substitution of varieties_ will be made without purchaser's consent and no poor trees will be sent out under any circumstances.

_Trees may be secured_ in advance of time of planting by depositing at least ten per cent. of the amount of order—the balance to be paid before goods are shipped.

_The packing and boxing_ will be done free of charge and in the best manner known to the business, and trees delivered in good condition to the Transportation Companies are at purchaser's risk.

The greatest care will be exercised in filling orders, but should any error be made at our nurseries, it will be promptly rectified upon receiving notice of same within ten days.

_Buds._ We do not make a practice of selling buds, our supply being largely needed for our own use; but when they can be spared, we are willing to accommodate parties wanting them. The price will be $1.00 per 100, including postage.

_Parties ordering_ will please give plain directions as to lines by which to ship, that unnecessary delays may be avoided.
Our terms are strictly cash, before trees are shipped, and no stock will be reserved unless secured by a deposit, as heretofore stated, and in no case will trees be held later than January 15th, unless paid for in full.

Correspondence will receive my personal and prompt attention.

Remittances should be made by draft on New York, money order or registered letter.

A. L. DUNCAN,
Manager.

Milwaukee-Florida Orange Co.,
Dunedin, Florida.
TAKE A NOTE OF IT.

About two years ago a well-known and successful orange-grower of the eastern part of the state wrote me in reply to a letter of inquiry as to the best varieties of oranges to select for our groves, to "label the varieties carefully when setting them out, otherwise you cannot tell them apart when they come into bearing." This advice we commend to those preparing to set out orange groves. We have about seventy varieties of citrus trees in our nurseries, but for many seasons have made and will make a specialty of those that have some distinctive feature, quality or excellence, that will be their own sufficient trade-mark when put upon a market in close competition with fruit from other places.

Last year we received, from one party, an order for 500 citrus trees of twenty-nine varieties, which we were able to fill to the letter, though we then thought that ten varieties would be more satisfactory to the purchaser. This month we filled an order for over 1,200 trees for the Sutherland Company, the selection of varieties being mostly left with us, with, however, this precautionary sentence, "Not too many varieties."

July 6th ult., we received a letter from a non-resident of the state, from which we quote the following: "If I don't come down this year my orange grove will be set out any way, and you can sell me 500 of the best trees on earth. I will leave the matter of selection and variety with you, as I know nothing about it, and will guarantee that I will not kick about anything." Of course, when the purchaser "guarantees not to kick about anything" we are willing to make the selection, though we much prefer to have our patrons make their own selections, strictly; but when the matter is left to us we will exercise the same painstaking that we do for our own groves, and more than this we cannot promise.

We cordially thank our patrons of the two past years for the liberal orders with which they have favored us, and we assure them and all others that we shall do our utmost to merit an increasing business from year to year.

Very respectfully,

Dunedin, Aug. 24, 1888.

A. L. Duncan.
DESCRIPTIVE LIST.

The descriptions of some of the varieties of citrus and other fruits grown in Florida, have been and are still confusing, owing, to some extent at least, to the difference in soils, cultivation, fertilizing, etc. The following descriptions are therefore largely taken from Bulletin No. 1, Division of Pomology, U. S. Department of Agriculture, as being the most satisfactory yet published:

Oranges.

Varieties Fruiting Early in Season.

**Early Oblong.**—Synonym, Thornless Bell.—Fruit, medium size; oblong; skin thick; lacking the subacid of other sorts; quality fair. Although its color turns little, if any, earlier than other sorts, its juices attain perfection in September and October, when it should be artificially ripened and marketed. Tree bears young; prolific; vigorous; not as large as some; leaves elliptical, acute and scattering; branches slender and thornless. It is easily distinguished by the appearance of fruit and foliage.

**Beach’s No. 1.**—Synonym, Egg.—The earliest grown; medium size; very sweet; rich high flavor; ripens from September 15th to October 1st. Shape, nearly round; fine shipping qualities; color very dark orange.

**Parson Brown.**—Size medium; oblong; skin smooth; fine flavor; a fine shipper, and by some considered the best of the early oranges. It begins to ripen in October.

**Pride of Malta.**—Imported six years ago by Mr. J. A. Bostrom, of Ormond, Fla. Fruit medium size, flattened; skin somewhat rough; juice very sweet; attaining perfection in November. Tree a vigorous grower and of fine form; branches nearly thornless.

**Nonpareil.**—Size above medium, somewhat flattened; color of flesh ordinary; grain fine; pulp melting and tender; juice sub-acid and vinous; quality best. Tree vigorous and prolific; ripens in November and December.
Homosassa.—Size medium; very heavy; color bright; skin very tough, dense and thin; pulp remarkably fine, juicy and sweet; one of the very best; ripens early. Tree vigorous and prolific. Considered by many competent judges as the best of the Florida varieties.

Centennial.—This variety, introduced by E. H. Hart, may now be classed as thoroughly tested. It was awarded first premium at the State Fair in 1885. It ripens early, hangs on the tree late, and the quality is extra fine. The tree is a vigorous grower and prolific bearer.

Varieties Fruiting Late in Season.

Hart's Late.—Synonym, Hart's Tardive.—Probably identical with the "Brown" orange. Imported from Thomas Rivers, by S. B. Parsons, Flushing, L. I., who gave it to E. H. Hart.

Medium-sized, round; skin smooth and thin; grain fine, with a brisk and racy flavor. Does not mature until late in the spring and retains its juices until the middle of July, or even later, and is especially valuable on this account; quality good. Tree prolific, a strong grower; branches thornless or nearly so; foliage somewhat distinct.

Beach's No. 5.—Large, pear-shaped, very sweet, and of good flavor; color dark orange; ripens in February; very prolific; makes a full crop every year; will carry the fruit perfect through blooming season.

Higley's Late.—This fine late variety is a little flattened like the Homosassa; thin skinned, heavy and juicy, rich and fine quality; ripens earlier than the Hart's Tardive, but retains its juices until midsummer. The tree is vigorous and prolific.

Pineapple.—This orange is so named because of its delicate, yet distinct, pineapple odor and flavor when ripe. The fruit is nearly round and of medium size; color dark orange; skin tough and dense; quality very superior; holds its juice late in the season; a good shipper. The tree is a vigorous grower.

Mediterranean Sweet.—Introduced to public notice by Thomas A. Garey, of California. Medium size; seedless; skin smooth; pulp melting; quality good. Tree thornless, prolific, and bears second year from the bud; foliage distinct. Habit reclinate. Moderate grower; with us has fruited the earliest and heaviest of all.
Du Roi.—Size medium; round; quality superior; fruit ribbed like a musk melon, a distinction which adds to its market value. Tree vigorous and most prolific; few thorns.

Phillip's bitter Sweet.—Large; thin skin; pulp tender; juice sub-acid, slightly bitter and aromatic; an excellent summer fruit. Doubtless a hybrid of the wild and sweet orange. Among other features, the tree is thornless, vigorous and prolific.

Midwinter Varieties.

Magnum Bonum.—Size large to very large; flattened; color light clear orange; skin smooth and glossy; color of flesh, light; grain very fine, tender and melting; fruit very heavy and juicy; excellent shipper; quality best. Tree prolific and vigorous.

Jaffa.—Imported by General Sanford from the Eastern Mediterranean. Considered by many as the finest variety known. The fruit is of medium size, has few seeds and is an excellent shipper. Tree vigorous, nearly thornless and unsurpassed in appearance.

Majorca.—Size, medium; round, rich, juicy and sweet; a good keeper and shipper; quality best. Tree a strong, bushy grower, very robust; foliage distinct; nearly thornless; fine bearer; imported from the island of Majorca by General Sanford.

St. Michael.—Imported by General Sanford. Fruit medium size; round; skin thin; quality excellent. Tree vigorous and nearly thornless; has a tendency to overbear.

Stark's Seedless.—Known also as Enterprise Seedless and De Bary Seedless. Fruit medium size; round; pulp tender; flavor extra fine; nearly seedless; quality best. The tree is a most vigorous grower and prolific bearer.

Washington Navel —Florida Strain.—Size large to very large; round; nearly or quite seedless; heavy; rind medium thickness; quality unsurpassed; the fruit bears a peculiar umbilical formation on the blossom end, hence its name. The tree is very vigorous and nearly thornless. The question of its being a prolific bearer is not yet settled, and on this account a member of our Company who was in California in 1886, personally selected cions from vigorous and prolific Riverside Navel trees from which we have grown a large stock of remarkably fine buds. These we offer to our patrons at usual rates with the assurance that if there is anything desirable in the Washington Navel, it will be found in this stock.
Double Imperial Navel.—This orange compares favorably with the Washington Navel in all respects as to quality, and there is no doubt whatever as to its being a prolific bearer. The tree is a vigorous grower, but quite thorny.

China Sweet.—Comparatively new. The fruit is of medium size; rind thin; pulp tender, juicy, sweet and delicious. This has taken the first prize at the State Fair for three years.

Old Vini.—Synonyms, Beach's No. 2, Buena Vista.—Size medium; slightly flattened; color dark orange; skin rough; grain coarse; pulp melting; juice sub-acid and remarkable for a sprightly quality. Tree prolific and vigorous.

Maltese Blood.—Size medium; round; flesh streaked with red, increasing till late in the season when the whole pulp is colored; quality good; flavor excellent. Tree a good grower, an early bearer and entirely thornless. This orange always commands the highest market price.

Paper Rind St. Michael.—This is one of the four varieties recommended by Thos. A. Garey, of California, as best for general cultivation. He describes it as follows: “It is a small, but first-class orange of very fine flavor. The tree is thorny, a good grower and very prolific bearer.” It has been fruited in this state and promises to fully equal the description given by Mr. Garey.

Madame’s Vinous.—“Colonel Magruder’s Madame’s Vinous, as will be seen by reference to the table, scored, with the exception of the Washington Navel, the highest of any orange examined by the committee, reaching 92½ out of 100 points; it was declared by the committee, several of whom were experts in orange testing and nomenclature, to be the finest orange they had ever tasted, being out-ranked by the Navel only, because it had seed and pulp, while the latter had no seed; in flavor and sweetness it out-ranked the Navel.” (A. H. Manville; report of S. Fla. Ex. in Dispatch for February 28, 1887.)

Mandarin and Tangierine.

China.—Synonyms, Mandarin, Kid-glove, Tomato, Willow-leaved, etc.—Size medium; much flattened; color dark orange; broad, irregular cavity, with stem obliquely inserted and surrounded by a knobbled eminence; eye set in a large depression one inch wide and
five-sixths of an inch deep; longitudinal diameter 2½ inches; transverse diameter 3 inches; skin irregularly ribbed or lobed; color of flesh very dark orange; pulp adhering to skin by a few filaments; sections of pulp easily separated; pulp coarse, juice sweet and highly aromatic; aroma marked; quality first.

King. — Often miscalled King of Siam.—Introduced from Cochin-China, in 1882, by Dr. R. Magee, of Riverside, Cal., and into Florida the same year by Mr. John Carville Stovin, of Winter Park, who obtained buds and two trees of the original importation from Dr. Magee. Fruited in 1886 for the first time. It is a large orange, flattened, but not so much so as the Tangierines. Skin rough, but general appearance fine; segments and rind loose; fruit juicy; flavor good; membranes of brownish color, but with no bitter taste; color of flesh deep yellow; contains few seeds; rind aromatic. In all respects a superior variety. Attains perfection in June. Tree very thorny.

Tangierine, Dancy's.—Synonyms, Red Tangierine, Bijou, Moragne's Tangierine.—"Size small; much flattened; color deeper and more brilliant than parent variety (China); longitudinal diameter 1¾ inches; transverse diameter 2¾ inches; the eye set in a deep cavity seven-eighths in diameter; stalk straight and inserted in a ribbed depression; thickness of skin three-sixteenths; general properties of pulp same as parent, only superior; fruit nearly seedless. In flavor and external appearance this variety is superior to the original. Seminal variety of the Tangierine raised by Col. F. L. Dancy, Buena Vista, Saint John's County, Fla." (Rept. of Com. of F. F. G. A.)

There are many competent judges not willing to admit that the quality of the Tangierine is superior to that of the Mandarin.

Satsuma.—Synonyms, Unshiu, Oonshiu.—A native of the island of Kiusiu, Japan, and named after one of the chief cities of that island by request of Mrs. General Van Valkenburg. The trees of this variety were introduced into Florida by Dr. George R. Hall in 1876, and also by Mrs. Van Valkenburg in 1878. The trees were imported direct from Japan. The fruit is medium-sized, flattened, of deep orange color; smooth, thin skin, which is sweet, aromatic, and easily detached from the pulp; color of pulp, dark orange; segments part freely; fine grain, tender, juicy, sweet, and delicious. There is none
of that peculiar rank odor which characterizes most other varieties belonging to the same class and species. The tree is thornless, the leaves peculiarly thick, scarcely lanceolate, serrated, medium, petiole linear, and the fruit is seedless, or nearly so. It is probably the hardiest orange tree known.

**SHADDOCK AND POMELO, OR GRAPE-FRUIT.**

The cultivation of these fruits is extending gradually, especially of the pomelo, which is a first-class marketable fruit, very valuable in the spring and early summer after oranges are about gone, and by many people esteemed equal to the orange at any time. They are mostly very large, coarse fruits, natives of China and Japan, and first brought to the West Indies by one Captain Shaddock, from whom it has taken its name. There are said to be forty or more distinct varieties of the shaddock. In Florida, especially in Hernando, Hillsborough, Manatee and Sumter Counties, there are many seedling unnamed varieties of the shaddock and pomelo, varying considerably in size, quality and general appearance. The shaddock tree is one of the most handsome of the genus. The fruit of some varieties occasionally attains a weight of 15 pounds. When the pomelo becomes better known in the northern markets it will become a popular fruit during the spring months. It is prepared for the table by removing the bitter white membranes, and sprinkling the pulp with sugar, when it is a delicious dish. (Various ways of preparing the pomelo, orange, lemon, pine-apple and other semi-tropical and tropical fruits are given in Miss Helen Harcourt's "Florida Fruits," a most valuable and useful work for any house-keeper.)

**VARIETIES.**

**Blood.**—Synonym, Pink.—Very large, with pink pulp. Tree very handsome and strong grower.

**Pomelo.**—Much larger than an orange and smaller than a shaddock; a delicious fruit, preferred by many to the orange. Skin smooth, pale yellow; subacid. The membrane dividing the pulp is bitter, and must be removed before eating the pulp. Also called "grape-fruit" from its habit of growing in clusters.

**Cluster Grape Fruit.**—This variety of grape fruit is so called on account of its habit of bearing in clusters; is thinner skinned and smaller than the ordinary grape fruit, and is said to be of fine flavor,
with much less of the bitter than the common variety. It was first sent from the Agricultural Department at Washington to parties in Orange County. It can be recommended for general cultivation. All growers should have a few for home use.

**Kumquat.**

The Kumquat is a native of Japan, and is much cultivated in China also. Its cultivation is extending in Florida; it is very hardy; leaves small, somewhat resembling those of the Mandarin orange. It is a shrub; in cultivation not allowed to exceed the height of a goose-berry bush. The fruit is about an inch in diameter, of deepest orange color and very handsome. The rind is sweet and the juice acid; delicious and refreshing. The Chinese are said to make an excellent sweet-meat of this fruit by preserving it in sugar.

**Lemons.**

The severe freeze of January, 1886, clearly proved that the very best varieties of imported lemons can be profitably grown in South Florida, and much attention is now given to this branch of citrus fruit culture.

We therefore recommend planting the lemon largely, especially in soil richer and more moist than the ordinary run of high pine land.

Fortunately there are but few varieties of lemons to recommend, and our stock of these is large, and in purity of strain equal to any to be found in the state.

**Descriptive List of Lemons.**

**Villa Francha.**—Imported by General Sanford. Fruit of medium size; oblong; rind thin, smooth and sweet; strength and quality of acid superior; ripens in July and August and is a good shipper. The tree is vigorous and prolific; the branches have few thorns.

**Belair Premium.**—This is from General Sanford's collection. The fruit is of superior quality. The tree a strong, vigorous grower and almost or quite as hardy as Villa Francha; the branches have few thorns.
Sicily.—Size medium; rind sweet; skin smooth, thin, tough and dense; membrane covering segments of pulp, thin and small in quantity; pulp juicy; acid fine; quality best. Not a Florida-raised seedling, but the genuine imported lemon of commerce.

Sicily.—Ever Bearing.—Imported by General Sanford. Size medium; not so oblong as Villa Francha; rind sweet; skin smooth, tough and dense; acid flavor fine; quality best. The tree is very vigorous and prolific and entirely thornless; it passed through the cold of January, 1886, almost unhurt.

Genoa.—Also imported by General Sanford. This variety ranks well with Villa Francha as to quality, but the tree is not quite so hardy; ripens in July and August.

Eureka.—This is the favorite lemon in California, where it was brought into notice by Mr. Garey, who says the variety possesses the following qualities, viz.: "The tree is a strong, vigorous grower, with a tendency to form a compact top, and is an early, heavy and regular bearer; the fruit is symmetrical in shape, of medium size, juicy, with a strong acid and seedless; the rind is thin and sweet."

Limes.

Tahiti.—A strong grower, bears early and heavy crops, nearly thornless; fruit larger than common limes, acid strong, juice abundant. This is the only variety we propagate.

Citrons.

Lyman Citron.—So named in honor of Rev. Lyman Phelps, who brought it to public notice. The fruit is of medium size; oblong; rind very sweet; excellent for making conserves, etc. Tree drooping in habit with very distinct foliage. This is the genuine citron of commerce. Imported by General Sanford.

Peaches.

Peach culture in Florida is an established success and the following varieties appear to promise the best results, viz.: Bidwell's Early, Bidwell's Late, Peen-To, Honey, Bidwell's No. 4, Bidwell's No. 7, Pallas and Maggie. There are many others claiming attention, but it is doubtful if any of them are superior to the above.
We offer, this season, but two varieties, both of which have been successfully grown in Florida.

These are described by Mr. P. J. Berckmans, of Augusta, Ga., as follows:

**Le Conte, or Chinese Pear.**—Supposed to be a hybrid between the old China Sand Pear and a cultivated variety. Fruit large, pyriform, skin smooth, pale yellow, quality very variable, usually of second quality, but if allowed to mature slowly in a cool dark room or in drawers, its quality improves remarkably. Maturity from July 20th to end of August. The tree is of remarkable vigor and rapid growth, foliage dense and luxuriant, hardy everywhere, but of greatest value South. Trees begin to bear fruit when four years old, and should be planted at least 20 feet apart.

**Keiffer's.**—Origin near Philadelphia, where the original tree, now 19 years old, has not failed to yield a large crop of fruit for 13 years past. It is a seedling of China Sand Pear, supposed to have been crossed with Bartlett. Fruit large to very large, affecting the ovoid or egg shape; skin yellow, with a bright vermillion cheek; flesh brittle, very juicy, with a marked musky aroma; quality, good. Matures from September to October. Tree very vigorous and very prolific. Begins to bear when four years old.

**Plums.**

**Kelsey's Japan.**—The following points of excellence are claimed for this plum by the Pacific Rural Press:

*First.*—Its wonderful productiveness is unsurpassed by any other plum, either native or foreign.

*Second.*—It comes into bearing at the age of two to three years, blossoms appearing frequently on yearling trees.

*Third.*—The fruit is of very large size, being from seven to nine inches in circumference, and specimens weigh six and a-half ounces each; it has a remarkably small pit.

*Fourth.*—It is very attractive in appearance, being of a rich yellow, nearly overspread with bright red, with a lovely bloom. It is heart-shaped. It ripens from the first to last of September.
Fifth.—It is of excellent quality, melting, rich and juicy; its large size renders the paring of the fruit as practicable as the peach, which is quite a novelty, and it excels all other plums for canning. As a dried fruit it is destined to take the lead, equal to, if not surpassing the best dried prunes. Experiments resulted in yielding nineteen and a half pounds of the dried fruit to 100 pounds of fresh fruit. In texture it is firm and meaty, and it possesses superior qualities for shipping long distances; it remains solid longer than any other variety. The growing of this remarkable fruit will no doubt become general in Florida.

LOQUAT.

(Eriobotrya Japonica.)

The Loquat has been known for many years in the South; so long in fact that the date of its introduction cannot easily be ascertained. It is one of the most beautiful broad-leaved evergreens in cultivation; the leaves are very large, six or eight inches in length, undulated, thick and shining. The tree is a native of Japan, and was introduced to Kew Gardens, London, as early as 1787. The blossoms are produced in spikes at the ends of the branches in fall or winter, the fruit ripening from March to May. The fruit is yellow, plum-like, of a most delicious acid taste, and contains one or several large smooth brown seeds. The tree is very hardy, but rarely fruits above middle Georgia.

KAKI, OR JAPANESE PERSIMMON.

The successful growing of this most luscious fruit in South Florida is no longer questioned; in fact, the tendency of some of the varieties is to overbear. The fruit is usually of the size and shape of a large smooth tomato, though some are much larger and of conical form. There is much confusion in the nomenclature of the Japan Persimmon, and as Mr. P. J. Berckman has probably given this matter more attention than any other nurseryman in the South, we adopt his description of the following varieties which we have in stock, viz.:

Among.—Round, flattened, deeply ribbed, dark orange red; 3 inches by 2½; average weight 7 ounces, but specimens weighing 16 ounces were produced on three year old trees in 1885. Very sweet
and is edible while still solid. Maturity from end of September until November.

Hacheya.—Synonyms, Yomato, Imperial, etc.—Usually oblong and acute apex, 2½ by 3 inches. Perfectly globular specimens are, however, as numerous as the former. Orange red. Keeps very late.

Hyakume.—Synonyms, Pound, Dardai-Maru, Seedless, Tannashi, etc.—Large, nearly globular, deep orange red, average three inches, weight 5 ounces; keeps late.

Kurokume.—Very large, round, somewhat flattened, 3½ by 3 inches, average weight 10 ounces, and sometimes yields specimens of 16 ounces in weight; keeps late.

Mazelli.—Round or slightly oblong, 2½ by 3 inches, slightly ribbed, orange red, average weight 5½ ounces, very prolific, of dwarf growth and keeps very late.

Yellow.—Medium, oblong, bright yellow, keeps late. This variety came in an invoice of trees from Japan without special name.

Zingi.—The smallest of the list, nearly globular, average 2 inches. Pulp quite dark, very sweet and rich, best quality, very productive. Matures during October.

Grapes.

Vitis, Rotundifolia or Vulpina.—Bullace or Muscadine Type.—This type is purely Southern and does not succeed in the North or West. The vines and fruit are comparatively free from the attacks of insects. They should be given plenty of space as they succeed best when not pruned. They are all vigorous growers, and prolific and regular bearers.

Flowers.—Bunches composed of from fifteen to twenty berries, which are black in color and of sweet vinous flavor. Matures in South Florida in August.

Scuppernong.—This variety is too well known to need any description. Matures in South Florida latter part of July.

Tenderpulp.—An improved seedling of the Flowers. Quality good, ripens in August.

Thomas.—Bunches from six to ten berries; berries slightly oblong; medium size and of a violet color; pulp tender, sweet and of a peculiar vinous flavor. Matures in latter part of July and early part of August.
We have fruited all these varieties and find the latter, as a table grape, much superior to the others.

**Figs.**

The cultivation of the fig is receiving unusual attention. The fruit has been profitably shipped to Northern markets, and for home consumption it takes high rank with any other fruit grown in the state.

**White Adriatic.**—This fig was introduced into this country from South Italy, and is one of the most celebrated figs of the world. The tree attains enormous size and is a most prolific bearer. The fruit begins to ripen in July, though the principal crop is in August and September.

**San Pedro.**—This is said to be the largest and most handsome fig in existence with excellent flavor and sweetness. As a table fig it is unequalled. The tree bears early and profusely.

**Brown Turkey.**—This variety is very desirable for general cultivation in this State. The fruit is soft, rich and of delicious flavor.

**Celestial.**—Small size; very sweet and excellent. One of the best for table use.

**Mulberries.**—(*Everbearing.*)

**Hicks.**—Wonderfully prolific, fruit sweet, insipid, excellent for poultry and hogs; fruit produced during four months.

**Downing's.**—Fruit of a rich, sub-acid flavor, not as prolific as above.

**The Banana.**

(*Musa.*)

**Hart's Choice.**—Synonyms, Lady finger, Golden Early, Cuban, etc.—*Musa orientum.*—This banana has proved the best and most profitable variety for general culture in Florida yet introduced. Almost or quite as hardy as the Orinoco banana, it is said originally to have come from Abyssinia; but it has been grown for many years in the West Indies and Bahamas, and locally on the south Florida keys, where it was sometimes erroneously called the "Fig" banana. It was first brought into notice, however, in middle Florida by Mr. E. H. Hart, of Federal Point, Putnam County (Florida's most enterprising pomologist), and to whom she owes the introduction of many
other valuable fruits. Mr. Hart introduced it from the Bahamas, and finding it as hardy as the Orinoco, and much more desirable, brought it into general notice. In average seasons it bears fruit every year in the latitude of Putnam County. It is a small, delicate, yellow banana, with very thin skin, is very productive, and ripens quicker after flowering than most bananas. The edges of the stalk and mid-rib of the leaves are tinged with red, and the small plants never show the blotches on the leaves peculiar to some varieties. The plant is of dwarfish growth, usually measuring from eight to fifteen feet in height. The flavor of the fruit is spicy, rich and delicious, and perhaps unsurpassed by any variety yet introduced. The fruit sells in the local Florida markets for almost double the price realized for the Orinoco.

Dwarf Banana.—Synonyms, Chinese and Cavendish, Musa Cavendishii, Lambert; M. regia, Rumph; M. Chinensis, Sweet; M. nana, Loureiro.—Probably first introduced by Mr. Atwood, of Saint Augustine, about twenty years ago, though a few years later it seems to have reached Florida from the Bahamas, and from the Department of Agriculture at Washington about the same time.

Colonel Whitner, of Orange County, was probably the first to grow it on an extensive scale. The plant is dwarf-growing only in height; for, while rarely attaining a height of more than eight feet, and often not more than five or six, the stalk will sometimes measure a foot in diameter at the base, and will support an immense head of fruit of from 75 to 200 "fingers." The fruit is yellow-skinned, longer than the Hart's Choice, and with thicker skin. The flavor is fine, and the bananas ship well. The leaves of the young plants are spotted and blotched with red, as are those of the plantain and some other varieties. These blotches disappear as the plant increases in size. It is somewhat more tender as regards frost than the Orinoco variety. The Dwarf banana is a favorite in cultivation along our lower coast and keys on account of its short stocky growth, rendering it less liable to damage from hurricanes and high winds than the taller growing kinds.

**Date Palm.**

*(Phoenix dactylifera)*

Our stock is from the seed of the large amber-colored date of commerce. Other varieties can be procured for our patrons if so desired.
**Granadilla, or Edible Passion-Flower.**

*(Passiflora edulis.)*

This is a handsome and very strong-growing climber, with leaves somewhat resembling the Virginia creeper. The fruit, which is borne abundantly, matures in July, is purple in color and full of seeds which are imbedded in a jelly-like pulp of a pleasant acid flavor. The freeze of January, 1886, killed our vine to the ground, but it quickly grew out again and fruited the same year.

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**The Guava.**

**Common Varieties.**

This is South Florida's most valued summer fruit, and the loss of the crop the past two years has been felt most seriously.

This section of the state has long been noted for very superior varieties, which grow everywhere and bear wonderfully, without even care or cultivation.

Previous to the freeze of January, 1886, trees from fifteen to twenty feet in height were common in this part of Hillsborough County. Our own place has produced specimens of the fruit weighing from twelve to sixteen ounces, and from the many varieties fruiting this year we select the following as probably the best for all uses:

**Large Yellow and Large White.**—Pear-shaped; size as large or larger than an ordinary jelly-glass; flesh thick and solid; few seeds; flavor distinct guava but agreeable; commences to ripen in July and August and continues for several months.

**Late White or Winter.**—Size not quite as large as above; pear-shaped; flesh thicker and seeds fewer than in other varieties; flavor mild and delicious; begins to ripen in October and continues through the winter, unless injured by frost. These varieties are used in all ways as the peach.

**Pink.**—Size medium; egg-shaped; flesh a beautiful pink color. This variety is most desirable for jelly-making, though all the others are excellent for that purpose.

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**The Cattley Guava.**

*(Psidium Cattleyanum.)*

This species is very hardy. Our trees passed through the cold of January, 1886, without injury, and bore a good crop of fruit the
same year. The foliage, especially of the red variety, is beautiful, resembling that of the camelia. The trees are small compared with the common kinds, and should be planted from six to eight feet apart.

There are two varieties, the red and the yellow. The fruit is about an inch in diameter and is of various degrees of tartness, that of the latter being the sweeter, and the more agreeable to some. They are both excellent for jelly making.

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**Mango.**

*(Mangifera Indica.)*

Next to the finest varieties of pine-apples, and perhaps also the mangosteen, there is no more delicious fruit in the world than the mango. No fruit stood higher in the popular esteem in parts of South Florida than the mango at the time when the disastrous freeze of January, 1886, killed to the ground every, or almost every tree north of Fort Myers.

The mango is an evergreen, with lanceolate leaves from six to ten inches long and two or more inches broad. On the new growth they are of a rich wine color, which gradually changes as the twig hardens, up to dark shining green. The tree makes from two to ten separate growths each year, according to age, cultivation, etc., stopping to harden up after each growth. The flowers are produced in loose panicles at the ends of the branches, and are of no particular beauty. The fruit is a large kidney-shaped drupe, covered with a smooth, softish, resinous, pale-green, yellow, or half-red skin, and containing one large seed, extending nearly the whole length of the fruit. The shell or outer coat of the seed is rough, fibrous and compressed. The inside or kernel of the seed is chestnut-like, and in tropical countries is often roasted and eaten in the same manner in which "Young America" takes his chestnuts.

Large bearing trees were numerous here before the great freeze which killed them all to the ground. They have mostly, however, grown out again and we hope to have fruit in a year or two more. It is difficult to secure seedlings of the most select varieties at this time. Will endeavor to procure the best for our patrons.
Alligator or Avocado Pear.

(Persea gratissima; Laurus persea, Linn.)

The fruits of the Avocado pear are very large, pear-shaped, of a brown or purple color, and in the common variety brown. They are of one or two pounds' weight. The pulp is of a greenish yellow color, is from half an inch to an inch thick, and incloses a very large heart-shaped or round seed, the seed itself being often as large as a good sized apple. The taste of the pulp is compared to that of beef marrow. It is eaten with salt and pepper, sometimes with the addition of butter or oil, sometimes with wine, and sometimes it is used as the basis of a salad, for which use it is steadily gaining in popularity in New York.

The leaves of the Avocado pear are very large, somewhat resembling those of the Spanish chestnut, and very ornamental. The new growth is a rich wine color.

Notwithstanding the freeze of January, 1886, some of the trees in this neighborhood have so recovered as to put on a medium crop of fruit this year.
PRICE LIST.

These prices are for strictly first-class trees of standard form and of fully standard size. Our nursery rows are four feet apart, and the trees seventeen inches in the rows, which gives ample space for the trees to become well-rooted, well-branched and stocky.

**Price of Orange, Lemon, Lime and other Budded Citrous Trees.**

<table>
<thead>
<tr>
<th>Diameter of Stock at Collar</th>
<th>Each</th>
<th>Per 10</th>
<th>Per 100</th>
</tr>
</thead>
<tbody>
<tr>
<td>Five-eighths to three-quarters inch</td>
<td>$ .40</td>
<td>$3.50</td>
<td>$30.00</td>
</tr>
<tr>
<td>Three-quarters to one inch</td>
<td>.50</td>
<td>4.50</td>
<td>35.00</td>
</tr>
<tr>
<td>One inch to one and one-fourth inches</td>
<td>.60</td>
<td>5.00</td>
<td>45.00</td>
</tr>
<tr>
<td>One and one-fourth to one and one-half inches</td>
<td>.75</td>
<td>6.00</td>
<td>50.00</td>
</tr>
<tr>
<td>One and one-half to two inches</td>
<td>1.00</td>
<td>7.50</td>
<td>65.00</td>
</tr>
<tr>
<td>Dormant buds one-third less than above, same stock</td>
<td>Special rates in large lots.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Seedling trees, prices on application.</td>
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<td></td>
</tr>
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</table>

**Peaches, Pears, Persimmons, etc., etc.**

<table>
<thead>
<tr>
<th>Description</th>
<th>Each</th>
<th>Per 10</th>
<th>Per 100</th>
</tr>
</thead>
<tbody>
<tr>
<td>Peen-To, and Honey Peaches, June buds</td>
<td>.20</td>
<td>1.50</td>
<td>12.50</td>
</tr>
<tr>
<td>Bidwell varieties, Pallas and Maggie</td>
<td>.40</td>
<td>3.50</td>
<td>30.00</td>
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<tr>
<td>Le Conte and Keiffer, Pears. Three to four feet</td>
<td>.25</td>
<td>2.00</td>
<td>15.00</td>
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<tr>
<td>Loquat</td>
<td>.25</td>
<td>2.00</td>
<td>15.00</td>
</tr>
<tr>
<td>Kelsey's Plum, three to four feet</td>
<td>.40</td>
<td>3.50</td>
<td>30.00</td>
</tr>
<tr>
<td>Japan Persimmon, two to three feet</td>
<td>.50</td>
<td>4.00</td>
<td>35.00</td>
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<tr>
<td>Grapes—Flowers, Scuppernong, Tenderpulp and Thomas</td>
<td>.20</td>
<td>1.50</td>
<td></td>
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<tr>
<td>Figs—White Adriatic and San Pedro</td>
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<td>4.00</td>
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<tr>
<td>&quot; —Cuttings of above</td>
<td>.20</td>
<td>1.50</td>
<td>10.00</td>
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<tr>
<td>&quot; —Brown Turkey and Celestial</td>
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<tr>
<td>Mulberries</td>
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<tr>
<td>Bananas—Hart's Choice and Cavendish</td>
<td>.30</td>
<td>2.50</td>
<td></td>
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<tr>
<td>Date Palm</td>
<td>.25</td>
<td>2.00</td>
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<tr>
<td>Edible Passion Flower</td>
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<tr>
<td>Guavas—Common varieties</td>
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<tr>
<td>&quot; —Cattley</td>
<td>.30</td>
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<tr>
<td>Alligator or Avocado Pear</td>
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NUMBER OF TREES OR PLANTS TO THE ACRE.

<table>
<thead>
<tr>
<th>Distance Apart</th>
<th>No. of Trees</th>
<th>Distance Apart</th>
<th>No. of Trees</th>
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<tr>
<td>12x12</td>
<td>302</td>
<td>40x40</td>
<td>27</td>
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</tbody>
</table>

DISTANCES FOR PLANTING.

Oranges, Lemons, Limes, Etc., Budded 20 to 25 each way.

Peaches........................................ 15 to 20 feet each way.
Plums........................................... 12 to 15 "  "  "
Pears—LeConte and Kieffer................... 25 to 30 "  "  "
Pears—General Varieties...................... 18 to 20 "  "  "
Japan Persimmons................................ 15 to 20 "  "  "
Apples—Standard................................ 18 to 20 "  "  "
Apricots........................................ 15 to 20 "  "  "
Grapes—Northern Varieties.................. 8 to 10 "  "  "
Grapes—Southern, Muscadine type............ 18 to 25 "  "  "
Quinces.......................................... 10 to 12 "  "  "
Figs............................................. 12 to 15 "  "  "