

FLORIDA
STATE HORTICULTURAL SOCIETY.



CATALOGUE OF FRUITS.

1907.

CATALOGUE OF FRUITS.

ADOPTED BY THE SOCIETY AT THE EIGHTEENTH ANNUAL MEETING.

In making a complete Catalogue of the Fruits of Florida, indicating intelligibly, in summarized and tabular form, the relative value of varieties for different sections, the wide-stretching territory, diversity of soil and climate, and the limited range of each of the numerous fruits, render it essential that the State be divided, so that regions allied throughout in their adaptability to fruits may be designated and referred to.

To this end, four districts have been formed, as described below. Geographical lines cannot be made to indicate pomological conditions with accuracy. More than approximate correctness could not be expected from an arbitrary division of this kind, especially where local conditions vary so greatly as in Florida. Working by general averages, some sections are unavoidably left in the wrong districts, judging by the standard of local conditions. The divisions, however, will be found to answer this purpose better, than any that could be made without further subdivisions, which would be impracticable.

WESTERN NORTH FLORIDA—That part of the State west of the Aucilla river.

EASTERN NORTH FLORIDA—That part of the State between the Aucilla river and a straight line drawn across the State from the mouth of the St. Johns river to Cedar Keys.

CENTRAL FLORIDA—That part of the State between the line above referred to and the counties constituting South Florida.

SOUTH FLORIDA—The counties of Brevard, Dade, Monroe, Lee, DeSoto and Manatee.

H. HAROLD HUME,
E. N. REASONER,
W. S. HART,
Committee.

EXPLANATION OF ABBREVIATIONS.

The abbreviations and signs used in the columns which appear in the ensuing pages signify as follows:

ORIGIN—Of variety or species. (Refers to species, race, or geographical derivation, as best calculated to define.)

A., American.
E., English.
E. I., East Indies.
F., Foreign.
H., Hybrid.
J., Japanese.
N., Originated in Florida.
O., Oriental.
S. A., South America.
W. I., West Indies.

ORIGIN—(Referring to sweet oranges only.)

The origin of oranges is given to conform as nearly as possible to the preponderance of influence evidenced of the particular strain or its probable wild ancestry: *Sev.*, Sweet Seville or Sweet China; *St. M.*, St. Michael or Portugal; *Mal.*, Malta Bloods, their progeny and kindred.

ORIGIN—(Referring to peaches only.)

H., Honey race.
N. C., North Chinese race.
N. O. B., New Oriental Bloods.
Per., Persian race.
P-to, Peen-to race.
S., Spanish race.

ORIGIN—(Referring to grapes only.)

A., Aestivalis.
L., Labrusca.
R., Riparia.
V., Vulpina.

SEX—Of variety. (Referring to strawberries only).

b, bisexual.
p, pistillate.

USE—Of fruits.

d, dessert, eaten without culinary preparation.

c, culinary, including drinks, confections, condiments and domestic and manufactured preparations for gustatory use.

s, shipping, for general market; good long-distance carrier.

n, near-by market only. (Because of restricted demand or poor carrying qualities.)

a, all purposes named above.

w, wine. (Referring to grapes only.)

SIZE—Of fruit.

l, large.
m, medium.
s, small.
v, very.

FORM—Of fruit.

b., blunt, obtuse.
c., conical.
e., elliptical.
f., flattened (oblate).
h., heart-shaped (cordate).
k., kidney-shaped (reniform).
l., lemon-shaped.
o., ovate.
ob., obovate.
ol., oblong.
p., pyriform.
pt., pointed apex.
q., quarter-marked.
r., round.

FORM—Of bunch (applies to grapes only).

br., broad.
cl., cylindrical.
cp., compact.
sh., shouldered.

COLOR—Of fruit except as to peaches, where it refers to flesh. Use adjective or noun according to application. Thus, r. stands for "red" or "reddish;" r. y., "reddish-yellow;" r and y., "red and yellow" (as a yellow fruit with red cheeks or other red markings).

b., black.
bl., blue.
br., brown.
bz., bronze.
c., crimson.
cr., carmine.
d., dark.
g., green.
l., light.
o., orange (not a shade of red, but the color of ripe oranges).
p., purple.
r., red.
s., salmon.
sc., scarlet.
v., violet.
w., white.
y., yellow.

IV

CATALOGUE OF FRUITS.

CLASS—Of fruit.
C., clingstone.
F., freestone.

QUALITY—Of fruit.
b., best.
f., fair.
g., good.
v., very.

FLESH—Of fruit (applies to strawberries only).
f., firm.
m., medium.
s., soft.

SEASON—Of ripening of fruit.
e., early.
ev., everbearing.
f., fall.
l., late.
m., medium.
s., summer.
sp., spring.
v., very.
w., winter.
(v. e., "very early;" L. M., "late medium," etc.)

VIGOR—Of tree, vine or plant.
g., good grower.
m., moderate grower.
v., vigorous grower.

PROLIFICNESS—Of tree, vine or plant.
f., fair bearer.
g., good bearer.
p., prolific.
s., shy.
v., very.

ADAPTABILITY—Of variety or species to region named.

(*) One star—recommended for region named.

(**) Two stars—especially well adapted and desirable.

(†) A dagger—new, recently introduced, or but little known, and promising.

(—) A dash—not adapted, or found undesirable.

() Blank space—no mark or sign in "Adaptability" column indicates that no report has been made.

CITRUS FRUITS.

SWEET ORANGES—*Citrus aurantium*.

Note.—The development of orange culture in this State has given rise to a multiplicity of varieties, many of which, while meritorious, have no distinctive qualities, or superiority as compared with others. It has been deemed advisable to omit the names of many varieties which have disappeared from cultivation. The list, however, is still large.

The names in heavy type are designed to constitute a complete list for the State, embracing varieties of the highest excellence in all the desired characteristics of season, quality, distinctiveness, productiveness, etc. The names in light type are those whose characteristics are possessed in an equal or superior degree by other varieties which appear in heavy type. Some varieties in light type equal others in heavy type having the same characteristics but where there is a difference it is in favor of the varieties in heavy type. In cases of equal excellence, the best known has the preference. So that the varieties in heavy type, as a whole, and without disparagement to other excellent sorts, may be said to embrace the leading kinds for general culture.

New, or comparatively unknown varieties also appear in light type; but for this distinction see "Adaptability" column.

Note.—In referring to the time of ripening in the column headed "Season," "very early" applies to varieties marketed in September and October; "early," to October and November varieties; "early medium," November and December; "medium," December, January and February; "late medium," February and March; "late," March and April; "very late," April, May and later.

Note.—The region of orange production proper extends southward from Central Florida, overlapping the upper portion of Southern Florida. Therefore, under "Adaptability" below the varieties have been starred for "Southern Florida;" here, however, the starring applies more particularly to the upper portion of the district.

FLORIDA STATE HORTICULTURAL SOCIETY.

V

(See Explanation of Abbreviations on page iii.)

NAMES	Origin.	DESCRIPTION.								Adaptability.			
		Fruit.						Plant.		Western North Fla.	Eastern North Fla.	Central Florida.	Southern Florida.
		Use.	Size.	Form.	Color.	Quality.	Season.	Vigor.	Productiveness.				
Sweet Oranges—Citrus autanti- um dulcis.													
1 Bessie	St M	d s			o	g	l					*	**
2 Boone (Boone's Early)	Mal	d s		r	lo		v e				+	+	**
3 Brazilian	St M	d s	m	r	o	v g	l	g	g			*	**
4 Centennial	St M	d s	m	r	o	b g	e m		p			*	**
5 Drake Star	St M	d s	l	r	o	g	m	v				*	*
6 Du Roi	St M	d s	m	r	o	g	l m	v	p			*	*
7 Early Oblong (St. Michael Egg)	Sev	d s	m	e	o	f	v e	g	p			**	*
8 Enterprise Seedless (Starke Seedless)	Sev	d s	m	r	o	v g	e e	g	vg			*	**
9 Foster	St M	d s	m	r	o	g	vl	g	p			*	**
10 Hart (Tardiff, Brown, Excel- sior)	St M	d s	m	e	o	g	l	v	p			**	**
11 Higley Late	St M	d s	m	r	o	g	m	v	p			**	*
12 Homosassa	Sev	d s	m	r	o	v g	m	g	p			**	*
13 Jaffa	al	d s	m	r	o	b	m	v				**	*
14 Lamb Summer	St M	d s		e	o	b	vl					*	*
15 Madam Vinous	St M	d s	m	r	o	v g	m	v	g			**	*
16 Magnum Bonum	St M	d s	l	r	o	b	l m	v				*	*
17 Majorca	Mal	d s	m	r	or	b	m		p			**	**
18 Maltese Blood	Mal	d s	s	e	o	v g	l	g	p			*	*
19 Maltese Oval (Garey Med. Sweet)	Mal	d s	l	e	o	v g	m	g	g			**	**
20 Mays	St M	d s	m	r	o	v g	l	m	p			*	*
21 Mediterranean Sweet (San- ford's)	St M	d s	l	e	o	b	em	v	p			*	*
22 Nonpareil	Sev	d s	l	r	o	v g	m	v	p		*	**	*
23 Old Vini (Beach No. 2)	Sev	d s	m	r	lo	g	l m	g	vp			*	*
24 Paper Rind	St M	d s	s	e	o	g	e	v	p			*	*
25 Parson Brown	St M	d s	m	e	o						*	**	*
26 Pineapple	St M	d s				v g	m	v	p			*	*
27 Ruby (Sanguinea, Du Rio Blood)	Mal	d s	m	r	or	v g	em	g	p			*	*
28 St. Michael Blood	Mal	d s	m	r	o	b	m	g	p			*	*
29 Star Calyx	St M	d s	l	r	o	g	m	g	g			*	*
30 Sweet Seville (Sanford's Sweet Seville)	Sev	d s	s	r	o	g	ve	v	p		*	*	*
31 Tephi	Mal	d s	m	r	o	v g	m	vp	p		*	*	*
32 Valencia Late	Mal	d s	l	e	lo	g	l	g	p			*	**
33 Washington Navel	Sev	d s	l	re	o	b	em	g	s		*	*	*

Remarks—On varieties as numbered above: Nos. 8 and 25, desirable early sorts; 5, 23 and 28, distinct; 6, distinctly corrugated, desirable; 1 and 10, very desirable late sorts; 11, 12, 13, 17, 21 and 26 desirable; 6, 7 and 18 came from Thomas Rivers, of England, the well-known nurseryman.

Of **Sweet Oranges**, the leading fruit crop of the State, and great staple of the Central region, over five million boxes were produced in the season of 1894-95.

The **Navel Varieties** are much esteemed on account of the delicate texture and superior quality of their fruit. They are usually shy bearers, although experience indicates that they are much more prolific upon "rough" lemon and trifoliata stocks than, as generally grown, upon orange stocks.

The **Blood Varieties** are sweet, and therefore marketable early in season, as indicated by the abbreviations in the "Season" column. At this time their distinctive character is not apparent, and they have little advantage in market over other early sorts. As the season advances, their ruby tints develop, until quite apparent on the exterior, and their quality continues to improve until, at full ripeness, they are equaled by few and surpassed by none. In locations sufficiently exempt from frost to permit their being held on the trees until they reach perfection, they bring high prices and are exceptionally profitable.

Other Varieties.—Excluding the Navels, Bloods and Satsuma, noted above, and without disparagement to other sorts of equal merit, the following are suggested as a desirable list for general planting, arranged in order of succession: Very Early, Boone, Sweet Seville; Early, Enterprise Seedless, Parson Brown; Early Medium, Nonpareil, Centennial; Medium, Pineapple, Jaffa, Homosassa; Late Medium, Majorca, Du Roi; Late, Bessie, Maltese Oval; Very Late, Hart.

Varieties distinctly marked in their exterior appearance, like the Navels, Bloods, Du Roi, etc., are, other things being equal, most desirable for market.

MANDARIN ORANGES—*Citrus nobilis*.

(See Explanation of Abbreviations on page iii.)

NAMES	Origin.	DESCRIPTION.							Adaptability.			
		Fruit.						Tree.	Western North Fla.	Eastern North Fla.	Central Florida.	Southern Florida.
		Use.	Size.	Form.	Color.	Quality.	Season.	Vigor.				
1 Cha (Mandarin).....	For N	ds	m	f	lo	g	e	g	f	—	—	*
2 Dancy (Tangierine).....	N	ds	ml	f	r	b	em	g	vp	—	—	**
3 King (King of Siam).....	For N	ds	l	f	o	vg	vl	g	vp	—	—	*
4 Oneco	N	ds	ml	f	o	vg	m	g	f	—	—	**
5 Satsuma (Oonshiu)	For	us	m	f	o	vg	ve	g	vp	—	*	**

Remarks—No. 1, a favorite in the New Orleans market; No. 2, the favorite of the group. The Satsuma is valued on account of its hardiness, which is increased by being budded on the entirely hardy *C. trifoliata*. It is much planted in sections north of the usual range of oranges.

BIGARADE ORANGES—*Citrus vulgaris*.

(See Explanation of Abbreviations on page iii.)

NAMES	Origin.	DESCRIPTION.							Adaptability.				
		Fruit.						Tree.		Western North Fla.	Eastern North Fla.	Central Florida.	Southern Florida.
		Use.	Size.	Form.	Color.	Quality.	Season.	Vigor.	Prolificness.				
1 Bitter Sweet	N	dc	l	rf	do		vl	v	p	—	—	*	*
2 Phillips Bitter Sweet	N	dc	l	rf	do		vl	v	p	—	—	*	*
3 Sour	N	c	l	rf	do		vl	v	p	—	—	**	*

Remarks—Nos. 1 and 2, very refreshing in summer; 3, refreshing in summer and much used in making marmalades.

POMELOS—(Grape Fruit) *Citrus decumana*.

(See Explanation of Abbreviations on page iii.)

NAMES	Origin.	DESCRIPTION.								Adaptability.			
		Fruit.						Tree.		Western North Fla.	Eastern North Fla.	Central Florida.	Southern Florida.
		Use.	Size.	Form.	Color.	Quality.	Season.	Vigor.	Prolificness.				
1 Aurantium	N	ds	m	r	ly	g	lm	v	vp	—	—	**	*
2 Duncan	NN	ds	l	rf	ly	vg	l	v	vp	—	—	*	*
3 Hall	NN	ds	l	r	ly	g	l	v	vp	—	—	**	*
4 Indian River (Standard) ...	NN	ds	l	rf	ly	vg	vl	v	vp	—	—	**	*
5 Josselyn	NN	ds	m	r	lo	g	lm	v	vp	—	—	**	*
6 Marsh	NN	ds	l	f	ly	vg	lm	v	vp	—	—	**	*
7 Mays	NN	ds	l	rf	ly	vg	lm	v	vp	—	—	**	*
8 Pernambuco	N	ds	l	rf	ly	vg	vl	v	vp	—	—	**	*
9 Roval	N	ds	ml	rf	lo	g	m	v	vp	—	—	**	*

The Pomelo.—Growing the Pomelo for market is a development of the past fifteen or twenty years; but large quantities of this fruit are now shipped from the State and its culture is rapidly extending. It has proved popular in the general market and its culture is very profitable. Its range of adaptability is about the same as that of the orange. Most of the older trees were planted before named varieties were introduced. The above list comprises the leading varieties now generally planted.

SHADDOCKS—*Citrus decumana*.

(See Explanation of Abbreviations on page iii.)

NAMES	Origin.	DESCRIPTION.								Adaptability.			
		Plant.						Tree.		Western North Fla.	Eastern North Fla.	Central Florida.	Southern Florida.
		Use.	Size.	Form.	Color.	Quality.	Season.	Vigor.	Prolificness.				
1 Blood Shaddock	F		l	r	lo	f		v		—	—	**	*
3 Mammoth or Orange Shaddock	F		l	r	lo	f		v		—	—	**	*

Remarks—The Shaddocks are of no commercial importance in Florida, nor are they desirable except as ornamental fruits, remarkable for their size and beauty.

LEMONS—*Citrus limonum*.

(See Explanation of Abbreviations on page iii.)

NAMES (Varieties.)	Origin.	DESCRIPTION.								Adaptability.			
		Fruit.						Tree.		Western North Fla.	Eastern North Fla.	Central Florida.	Southern Florida.
		Use.	Size.	Form.	Color.	Quality.	Season.	Vigor.	Prolificness.				
1 Belair	F	cs	m	bl	ly	b	f	v	vp	—	—	*	**
2 Genoa (Eureka)	F	cs	m	l	ly	b	f	v	vp	—	—	—	***
3 Imperial (Messina)	F	cs	m	l	y	b	f	v	vp	—	—	—	***
4 Sicily (Sanford's Thornless)	F	cs	m	l	ly	b	f	v	vp	—	—	—	***
5 Villafranca	F	cs	m	l	ly	b	f	v	vp	—	—	—	***

The Lemon.—Lemon growing in Florida is an industry of some importance, the crop of 1894 being estimated at 150,000 boxes. The tree stands less cold than the orange, and planting is confined to lower latitudes and locations of comparative frost exemption. The foregoing varieties are highly esteemed and generally planted.

MINOR CITRUS FRUITS.

(See Explanation of Abbreviations on page iii.)

NAMES	Origin.	DESCRIPTION.								Adaptability.			
		Fruit.						Tree or Plant		Western North Fla.	Eastern North Fla.	Central Florida.	Southern Florida.
		Use.	Size.	Form.	Color.	Quality.	Season.	Vigor.	Prolificness.				
Kumquats-Kin Kans (Citrus Japonica)													
1 Marumi	F	dcs	s	r	o			m	p	—	*	**	*
2 Nagami	F	dcs	s	o	o			m	p	—	*	**	*
Limes (Citrus Limetta)*													
3 Rangpur	F	cs	m	f	r	vg	fw	v	p	—	—	*	**
4 Tahiti	F	cs	l	l	y	vg	f	v	p	—	—	*	**
Citrons (Citrus Medica.)													
5 Corsican	F												
6 Bergamonts (Citrus bergamium)										—	—	*	
7 Otaheites (Citrus sinensis) ..										—	—	*	
8 Trifoliatas (Citrus trifoliata)										*	*	*	

Remarks.—On varieties and species as numbered above: No. 6, grown as an ornamental, yields an essential oil; 7, grown as an ornamental, and as a stock for dwarfing—fruit valueless; 8, a hardy species, grown as ornamental, extensively used as stock and for hedges—fruit valueless.

*Most of the limes grown in the State are designated as Mexican limes. They are seedlings and should be referred to as the Mexican group. Lime culture is of considerable importance.

DECIDUOUS FRUITS.

PEACHES—*Persica vulgaris*.

Note.—The time of ripening of any particular variety varies considerably, in Florida, as elsewhere, according to the season and locality. Under head of "Season," "very early" means April 20 to June 15; "early," from June 1 to July 15; "medium," from July 1 to August 10; "late," from August 1 to September 20; "very late," September 10 to November 1.

Note.—"Color," as applied to peaches, refers to the flesh, and not to the exterior, as with other fruits.

(See Explanation of Abbreviations on page iii.)

NAMES	Origin.	DESCRIPTION.							Adaptability.				
		Fruit.						Tree.		Western North Fla.	Eastern North Fla.	Central Florida.	Southern Florida.
		Use.	Size.	Class.	Color.	Quality.	Season.	Vigor.	Prolificness.				
1 Angel	P-to	ds	l	f	w	b		v	vp	*	**	—	—
2 Belle of Georgia	NC	ds	l	f	w	g	m	g	p	**	*	—	—
3 Bidwells Early	P-to	ds	m	c	w	g	ve	g	p	—	*	**	**
4 Bidwells Late.....	P-to	ds	l	c	w	g	e	v	vp	—	**	**	**
5 Cablers Indian	S	dcn	l	c	r	g	m	g	f	**	*	*	—
6 Carman	NC	ds	l	c	w	b	m	g		+	+	—	—
7 Chinese Cling	NC	dn	l	c	w	g	m	g		*	*	—	—
8 Climax	H	ds	m	f	w	g	e	g	p	*	*	*	—
9 Colon	H	ds	m	f	w	g	e	g	p	*	*	*	—
10 Countess	S	dn	l	f	w	g	m	v	p	*	—	—	—
11 Crawford's Early	Per	dn	l	f	y	b	m	g	f	*	—	—	—
12 Dorothy (Dorothy N.).....	P-to	ds	ml	f	y	g	m		p	—	**	*	*
13 Elberta	NC	a	vl	f	y	b	m	g	p	**	*	—	—
14 Estella	S	ds	l	f	y	g	l	g	p	**	*	—	—
15 Florida Crawford	S	dcn	l	f	y	b	m	g	f	*	*	*	*
16 Florida Gem.....	H	a	m	f	w	g	m	g	p	**	**	**	*
17 General Lee	NC	a	l	c	w	g	m	g		**	*	—	—
18 Gibbons October	S	dn	m	f	w	g	vl	g	f	*	*	*	—
19 Greenboro	Per	ds	m	f	w	g	e	g		+	+	*	*
20 Hall (Hall's Yellow) Early.			ml	f	y	g	e			*	**	*	*
21 Honey	H	a	m	f	w	g	e	g	vp	*	**	*	*
22 Imperial	H	a	l	f	w	g	ve	g	p	**	**	*	—
23 Japan Dwarf Blood.....	NOB	ds	m	f	r	f	ve	m	f	*	*	—	*
24 Jewel.....	P-to	ds	m	f	w	g	ve	g	g	*	**	**	*
25 La Magnifique	S	dcn	l	c	w	g	l	g	g	*	*	—	—
26 La Reine	S	dcn	l	c	w	g	m	g	g	*	*	—	—
27 Maggie	P-to	ds	m	c	w	g	ye	g	f	—	—	**	**
28 Mamie Ross	NC	ds	l	c	w	g	e	g	g	+	*	—	—
29 Onderdonk	S	dcn	m	f	y	g	m	g		*	*	*	—
30 Oviedo	H	a	m	f	w	g	e	g	g	*	*	**	*
31 Pallas	H	ds	m	f	w	g	e	m	f	*	*	—	—
32 Peen-to	P-to	a	m	c	w	g	ve	v	vp	—	*	*	**
33 Powers September	S	dn	m	f	w	g	vl	g	f	*	*	*	—
34 Red Ceylon	NOB	c	m	f	r	f	ve	m	p	—	—	*	*
35 Sneed	NC	ds	m	c	w	g	ve	g	p	**	*	—	—
36 Stanley	H	ds	m	c	w	g	e	v	p	*	**	*	—

PEACHES—Continued.

(See Explanation of Abbreviations on page iii)

NAMES	Origin.	DESCRIPTION.								Adaptability.			
		Fruit.						Tree.		Western North Fla.	Eastern North Fla.	Central Florida.	Southern Florida.
		Use.	Size.	Class.	Color.	Quality.	Season.	Vigor.	Prolificness.				
37 Suber	P-to	ds	m	c	w	g	ve	v	p	—	—	*	**
38 Taber	H	ds	m	c	wr	b	e	g	g	**	**	*	*
Triana	H	ds	m	f	wr	g	e	g	p	*	*	*	—
4d Victor			ml	c	w	g	ve		p	*	*	*	—
41 Victoria	S	dcn	l	f	y	g	l	g	p	*	*	*	—
42 Waldo	P-to	ds	m	f	w	g	ve	vp	g	*	**	**	**
43 Yum Yum	P-to	ds	m	c	w	g	ve	g	g	—	—	*	**

Remarks.—The Peach is successfully grown in localities throughout the greater part of the State, and in some districts is extensively produced for shipment to Northern markets. As a rule, for this purpose, only those varieties are grown which are marked “early” and “very early” in the above table, and which come in before the general crop farther north. To this there are some exceptions, notably in Western North Florida, where some mid-season varieties, like Elberta, are successfully grown for shipment.

While the list of peaches grown in the State embraces many varieties, the various sections, covering a wide range of latitude and longitude, differ to such an extent in soil, climate and conditions of local environment, that the varieties adapted to a particular region are comparatively limited in number. A first and vital essential to successful peach production is the adaptability of variety to locality; in general this is true of peaches to a greater extent than other fruits, and especially so in Florida.

No. 21 is of peculiar shape, being elongated, with deep suture, and sharp recurved point. It is very sweet as its name “Honey” indicates: This variety comes from China and is the progenitor of a race of peaches well suited to the central and northern sections of the State. No. 38, the Peen-to, is also possessed of marked individual characteristics; its shape being flat like a tomato, and unless grown with fertilizers rich in phosphoric acid and potash is apt to be possessed of a bitter almond or noyau flavor. It comes from South China or Java and the varieties that have originated from it have given us a sub-tropical race of peaches well adapted to Southern and Central Florida. It is safe to say that nine-tenths of the commercial peach culture of peninsular Florida is confined to the varieties that have been originated from the above two introductions from the Orient. It should be mentioned, however, that neither the varieties that have originated from the Honey or from the Peen-to retain to such marked extent the shape of the parent. Those that have originated from the Honey show a tendency to the recurved point but in a less marked degree. Those that have originated from the Peen-to are of regular peach shape.

XII

CATALOGUE OF FRUITS.

PLUMS—*Prunus triflora* and hybrids.

Note.—"J," as used in "Origin" column, means that the variety belongs to the Japanese class (*P. Triflora*) but not necessarily imported from Japan.

(See Explanation of Abbreviations on page iii.)

NAMES	Origin.	DESCRIPTION.								Adaptability			
		Fruit.						Tree.		Western North Fla.	Eastern North Fla.	Central Florida.	Southern Florida.
		Use.	Size.	Form.	Color.	Class.	Quality.	Season.	Vigor.	Prolificness.			
1 Abundance	J	a	lm		yr	c	g	em	v	f	*	*	
2 Burbank	J	a	lm		py	c	g	em	v	f	*	*	
3 Chabot	J	a	lm		rp	c	g	g	v	f	*	*	
4 Excelsior	J	a	m		rp	c	g	v	vp	f	*	*	
5 Howe	H	a	lm	rb	r	c	g	m	v	f	*	*	
6 Kelsey	J	a	vl		gy	f	g	l	v	f	*	*	
7 Red June	J	a	m		r	c	g	v	v	f	*	*	
8 Satsuma	J	a	l		p	c	m	l	v	f	*	*	
9 Wickson	J	a	l		br	c	b	m	v	f	*	*	

PEARS—*Pyrus communis*.

(See Explanation of Abbreviations on page iii.)

NAMES	Class.	DESCRIPTION.								Adaptability.			
		Fruit.						Tree.		Western North Fla.	Eastern North Fla.	Central Florida.	Southern Florida.
		Use.	Size.	Form.	Color.	Quality.	Season.	Vigor.	Prolificness.				
1 Keiffer	O	a	l	rbp	y&r	g	vl	v	f	**	**	**	
2 Le Conte	O	a	l	olbp	y g	g	e	v	vp	**	**	*	
3 Smith	O	a	l	ep	y g		e	v	p	**	**	*	*

GRAPES—*Vitis*—*Labrusca*, *Aestivalis*, *Vulpina*.

(See Explanation of Abbreviations on page iii.)

NAMES (Varieties)	Origin.	DESCRIPTION.										Adaptability.				
		Fruit.									Vine.		Western North Fla.	Eastern North Fla.	Central Florida.	Southern Florida.
		Use.	Bunch.		Berry.		Color.	Quality.	Season.	Vigor.	Prolificness.					
			Size.	Form.	Size.	Form.										
1 Concord	L	dnw	l	sh	l	r	b	g	m	g	f	*	*	*		
2 Cynthiana	A	dw	m	shcp	s	r	b	vg	l	g	f	**	**	**		
3 Delaware	H?	a	s	shcp	s	r	r	b	m	g	p	*	*	*		
4 Diamond	L	ds	m	shcp	m	r	w	g	ve	g	p	—	*	*	*	—
5 Elvira	RH	w	s	cp	m	r	w	g	m	g	p	*	*	*	*	—
6 Goethe	H	dn	m		vl	e	w	vg	l	v	p	—	*	*	*	*
7 Herbemont	A	dw	m	shcp	s	r	b	vg	l	v	p	—	*	*	*	*
8 Ives	L	sw	m	cp	m	re	b	f	ve	v	p	**	*	*	*	*
9 Key																*
10 Niagara	L	ds	l	cp	m	r	w	g	ve	v	p	—	**	**	**	*
11 Norton	A	dw	m	shcp	s	r	b	g	l	v	f	**	**	**	**	—
12 Salem	H	dn	m	shcp	l	r	r	vg	m	v	f	—	*	*	*	—
13 Lindley	H	ds	l	shcp	l	v	v	vg	e	v	vp	—	**	**	*	
14 Wilder	H	dn	l	br	vl	r	b	vg	m	v	f	—	*	*	*	

Remarks.—2, 9, 11, almost free from fungous diseases; 1, 3, 4, 5, 10, 13, subject to fungous diseases in wet seasons; 7, 12, 14, subject to fungous diseases; 7, stars apply especially to the East Coast.

Grapes.—In many locations throughout the State varieties (as indicated by the starring above) succeed well, and are grown for shipment to Northern markets as well as for local consumption and the manufacture of wine.

For Market.—Delaware, Niagara, and Ives (only) have proved a success as shipping grapes for distant markets (when properly packed). Diamond, on account of its compactness and tendency to crack, does not stand long shipment.

For Red Wine.—Cynthiana, Norton and Ives are the red-wine grapes of Florida, as they are the red-wine grapes of the United States. Especially is this true of the first two named; their juice is dark and rich in saccharine matter, and the wine made from these two grapes is said to possess great medicinal properties, owing to its large percentage of tannin.

For White Wine.—Elvira, Delaware and Niagara are, among the varieties above named, the best grapes for white wine—especially dry wine. It is from Elvira that the famous San Luis Sauternes are made, which have established the reputation of Florida wines. Delaware is better adapted to the manufacture of sweet wine, and from Niagara a good dry wine can be made—much superior to the article made from Northern grown Niagaras, our Florida Niagaras being almost entirely free from that foxy taste so prominent in all Northern Labruscas.

European Varieties (*V. vinifera*).—The U. S. Department of Agriculture, Division of Pomology, has established an experimental vineyard of European varieties, about 550 vines of 175 varieties at Earleton, under the charge of Baron H. von Luttichau. They are all grafted on *V. riparia* and *V. rupestris*, are now in their fifth year and so far are remarkably successful.

Other Varieties.—Besides the varieties described in the list above, other varieties may do well in particular localities or favored locations, and may be satisfactorily grown for family use, but varieties not included in this Catalogue should not be attempted on a large scale until their value has been demonstrated by experiment.

MUSCADINE GRAPES.—*Vitis rotundifolia*.

(See Explanation of Abbreviations on page iii.)

NAMES (Varieties.)	Origin.	DESCRIPTION.										Adaptability				
		Fruit.									Vines.		Western North Fla.	Eastern North Fla.	Central Florida.	Southern Florida.
		Use.	Bunch.		Berry.		Color.	Quality.	Season.	Vigor.	Prolificness.					
			Size.	Form.	Size.	Form										
1 Eden	v	dnw	s	r	vl	r	b	g	vl	v	vp	**	**	**	**	
2 Flowers	v	dnw	s	r	vl	r	b	f	vl	v	p	**	**	**	*	
3 James	v	dnw	s	r	vl	r	b	vg	vl	v	vp	**	**	**	**	
4 Meisch	v	dnw	s	r	vl	r	p	g	vl	v	p	**	**	**	**	
5 Scuppernong ...	v	dnw	s	r	vl	r	vzy	vg	vl	v	vp	**	**	**	**	
6 Thomas	v	dnw	s	r	vl	r	b	vg	vl	v	vp	**	**	**	**	

Remarks.—The Muscadine Grapes are prodigious growers and bear heavy crops of fruit. They are very popular in the South, where they are used for dessert and for making wine and jelly, but they are not grown for Northern market.

MINOR MISCELLANEOUS FRUITS.

(See Explanation of Abbreviations on page iii.)

NAMES.	Origin.	DESCRIPTION.								Adaptability.			
		Fruit.						Plant.		Western North Fla.	Eastern North Fla.	Central Florida.	Southern Florida.
		Use.	Size.	Class.	Color.	Quality.	Season.	Vigor.	Prolificness.				
Blackberries — <i>Rubus cuneifolius</i>	A	dn								*	*	*	*
Dewberries — <i>Rubus trivialis</i> ...	A	dn								*	*	*	*
Loquats — <i>Eriobotrya Japonica</i> ...	F	dn	m	e	y	vg	Sp	v	p	*	*	**	*
Olives — <i>Olea Europea</i>	F	cs	s	e	rb		F	v	p	*	*	*	*

Dewberries, also Blackberries in some varieties succeed admirably in the regions indicated, but are not cultivated to any considerable extent, owing to the abundance of native, wild berries. The Manatee Dewberry, and the Northey, presumably a hybrid, have proved satisfactory in many localities.

Loquats—Are grown in a small way for home consumption. They are a desirable fruit for table, as well as culinary use. At present the Loquat is propagated largely from seed, and the fruit varies greatly in size and quality. A number of varieties have been introduced from California and are being tested.

Olives.—Many trees have been planted, and there are some old groves. The varieties, of which there are many, are not sufficiently known in this State to catalogue.

TROPICAL FRUITS

PINEAPPLES—*Ananas sativa*.

(See Explanation of Abbreviations on page iii.)

NAMES	Origin.	DESCRIPTION.								Adaptability			
		Fruit.						Tree or Plant.		Western North Fla.	Eastern North Fla.	Central Florida.	Southern Florida.
		Use.	Size.	Form.	Color.	Quality.	Season.	Vigor.	Prolificness.				
1 Abachi	F	a	l	ol	oy	b	m	m	v			**	*
2 Egyptian	F	a	m	y	g	m	e	g	p				**
3 Porto Rico	F	a	v l	oy	g	m	e	g	f			*	**
4 Pernambuco	F	dn	s	dy	v	vs	m	g	vp				**
5 Spanish	F	a	m	rg	g	f	e	v	p				**
6 Cayenne	F	a	l	oy	vg	f	m	g	p			**	**

Remarks.—All varieties of Pineapples are adapted to South Florida with light protec-

tion, though three-fourths of the acreage is unprotected and escapes in ordinary winters without material damage from cold. In South Central Florida they require artificial heat to protect them from frost during the winter. Further North they cannot be successfully grown except under glass.

The Spanish, Porto Ricó, and Cayenne are grown most extensively for market. The Egyptian Queen, and Pernambuco are grown for market less extensively. These remarks apply to the East Coast.

In the numerous and extensive shedded pineries of Orange County and the West Coast, which are cultivated on an intensive system, the Cayenne is planted almost exclusively.

BANANAS—Musa.

(See Explanation of Abbreviations on page iii.)

NAMES (Varieties.)	Origin.	DESCRIPTION.								Adaptability.			
		Fruit.						Tree.		Western North Fla.	Eastern North Fla.	Central Florida.	Southern Florida.
		Use.	Size.	Form.	Color.	Quality.	Season.	Vigor.	Prolificness.				
1 Baracoa (Red Jamaica)	W I	ds	l		r	g		v	p	—	—	—	**
2 Cavendish	E I	ds	m		y	g		v	p	—	—	—	**
3 Dacca		dn	m		y	g		v	p	—	—	—	**
4 Golden (Tahiti?)	W I	dn	l		y	g		v	p	—	—	—	**
5 Harts Choice	W I	dn	s		y	g		v	p	—	—	*	**
7 Orinoco ("Horse Banana")	S A	dcn	l		y	f		v	p	—	—	*	**

Remarks—On varieties as numbered above. Nos. 1, 2 and 4, general market; 3, 5 and 7, home use.

Commercial Banana Culture is confined to the extreme lower portion of the peninsula.

Varieties.—The Baracoa is the ordinary Red Banana of commerce. The Cavendish (*M. Cavendishii*) is a dwarf species, also known as "Dwarf," "Dwarf Jamaica," "Chinese." Except the Orinoco, Hart's Choice has a more northern range than the other sorts. The Orinoco matures further north than any other variety, it is an ordinary plantain (*M. paradisaica sapientum*) as distinguished from the Banana or Sweet Plantain (of which Baracoa and Golden are varieties); when allowed to ripen on the plant, it is of good quality, and desirable for home use, in sections too far north for other kinds.

GUAVAS—Psidium.

(See Explanation of Abbreviations on page iii.)

NAMES	Origin.	DESCRIPTION.								Adaptability.			
		Fruit.						Tree.		Western North Fla.	Eastern North Fla.	Central Florida.	Southern Florida.
		Use.	Size.	Form.	Color.	Quality.	Season.	Vigor.	Prolificness.				
1 Group of Common Guava (P. Guaiava) many unnamed varieties	W I	dc n					s&f	v	v p	—	—	*	**
2 Cattley (P. Cattleyanum) ...	A	cn	s	r	r	g	s&f	v	p	—	*	**	**
3 Chinese (P. Lucidum)		cn	s	r	y	g	s&f	v	p	*	*	**	**
4 Guinea (P. Guineense)		dc n	l	p	y	g	s&f	v	p	*	*	**	**
5 Guisaro (P. Molle)		cn	m	r	y	g	s&f	v	p	*	*	**	**

Remarks.—On varieties as numbered above. 2 and 3 hardy; No. 5 quite acid.

The Guava is extensively grown in Central and Southern Florida for home use, local market, and the manufacture of jelly. It is a most delicious fruit for dessert, as well as cooking and preserving. There are numerous varieties, as yet unclassified. The hardy kinds, Cattley and Chinese, have about the same range as oranges.

MANGOES—Mangifera Indica.

(See Explanation of Abbreviations on page iii.)

NAMES.	Origin.	DESCRIPTION.								Adaptability.			
		Fruit.						Plant.		Western North Fla.	Eastern North Fla.	Central Florida.	Southern Florida.
		Use.	Size.	Form.	Color.	Quality.	Season.	Vigor.	Prolificness.				
1 Mulgoba	E I	dc n		k	y & r	b	s	v	vp			*	**

Remarks.—A large number of seedling mangoes are grown. Many of these are referred to as No. 11, and, while they have a group resemblance to one another, still they are distinct in varietal characteristics. A considerable number of named varieties are now being tested. Among these may be mentioned, Alfonse, Soondershaw, and Gordon.

MINOR TROPICAL FRUITS.

NAMES.	Origin.	DESCRIPTION.								Adaptability.			
		Fruit.						Tree.		Western North Fla.	Eastern North Fla.	Central Florida.	Southern Florida.
		Use.	Size.	Form.	Color.	Quality.	Season.	Vigor.	Prolificness.				
1 Akee (<i>Cupania sapida</i>)	A f	c	l	r	r	g	s	v	p	—	—	—	*
2 Avocado (<i>Persea gratissima</i>).	W I	dcs	l	p	ygp	g	s & f	v	p	—	—	—	**
3 Barbadoes Cherry (<i>Malpighia glaba</i>)	Bar	dc	s	r	y	g	s	v	p	—	—	—	*
4 Carissa arduina	Natal	d c	m	ob	r	g	s	v	p	—	—	—	**
5 Cashew (<i>anacardium occidentale</i>)	S A	c	m	ob	y & r	g	s	v	p	—	—	—	**
6 Ceriman (<i>Mostera deliciosa</i>).	J A	d	l	ob	y g	v g	s	v	p	—	—	*	**
7 Cherimoya (<i>Anon cherimolia</i>)	S A	dn	l	e	bry	g	s	v	p	—	—	—	**
8 Custard Apple (<i>Anona reticulata</i>)	W I	dn	l	c	g	g	s	v	p	—	—	—	*
9 Downy myrtle (<i>Myrtus tomentosa</i>).	I	s	ob	pr	g	s	v	p	—	—	*	**	
10 Egg-fruit (<i>Lucuma rivicoa</i>).	C	d	m	cg	y	f	s	v	p	—	—	—	**
11 Granadilla (<i>Passiflora edulis</i>)	V I	dc	m	r	g	g	s	v	p	—	—	—	*
12 Granadilla (<i>Passiflora quadrangularis</i>)	C A	d c	l	ov	g	g	s	v	p	—	*	—	*
13 Indian Fig Cactus (<i>Opuntia ficus-Indica</i>)	I	c	l	ov	r	g	s	v	p	—	—	*	*
14 Jamaica Sorrel (<i>Hibiscus sabdipiffa</i>)	M	c	l	ov	r	f	s	v	p	—	—	*	*
15 Kei Apple (<i>Aberia Caffa</i>)	A	c								—	—	—	*
16 Limeberry (<i>Triphrasia aurantiola</i>)	P	c	s	ov	r	f		v	p	—	—	—	**
17 Mammee Apple (<i>Mammea Americana</i>)	W I	ds	l	r	pr	g	s	v	p	—	—	—	*
18 Mammee Sapota (<i>Lucuma mammosa</i>)	W I	ds	l	e	y	g	s			—	—	—	*
19 Otaheite Gooseberry (<i>Cicca disticha</i>)	W I	c	s	r	w	g		v	p	—	—	—	**
20 Pawpaw (<i>Carica papaya</i>)	E & W I	dcn	l	e	y	f	ev	v	p	—	—	—	**
21 Rose Apple (<i>Eugenia Jabos</i>)	E I	dc	m	r	ly	f	sp & s	v	p	—	—	—	**
22 Sapodilla (<i>Achras sapota</i>)	W I	ds	m	r	br	g	ev	v	p	—	—	—	**
23 Sapota blanco (<i>Casimiroa edulis</i>)	M	ds	m							—	—	—	*
24 Sour Sop (<i>Anon muricata</i>)	W I	c	l	c	g	g	s	v	p	—	—	—	*
25 Spanish Lime (<i>Melicocca biguga</i>)	W I	d	s	r	g	g	s	v	p	—	—	—	*
26 Star Apple (<i>Chrysophyllum cainito</i>)	W I	d	m	r	g	g	sp	v	p	—	—	—	**
27 Sugar Apple (<i>Anona squamosa</i>)	W I	dc	m	c	g	g	s & f	v	p	—	—	—	**
28 Surinam cherry (<i>Eugenia michelia</i>)	E I	dc	s	r	rb	g	s	v	p	—	—	*	**
29 Tamarind (<i>Tamarindus Indicus</i>)	E I	ds	sm	pod	br	f	ev	v	p	—	—	—	**

NUTS.

(See Explanation of Abbreviations on page iii.)

NAMES	Origin.	DESCRIPTION.					Adaptability				
		Fruit.			Tree.		Western North Fla.	Eastern North Fla.	Central Florida.	Southern Florida.	
		Use.	Size.	Quality.	Vigor.	Prolificness.					
Chestnuts—Castanea											
1 Chinquapin (<i>C. pumila</i>)	A	d n	s	v g	v	p	*	*			
2 Japan Chestnut (<i>G. Japonica</i>)	F	dcs	vl	g	v	g	*	*	*		
Pecans—Carya olivoeformis											
3 Centennial	La	ds	l	b	v	p	**	**	*		
4 Frotscher	La	ds	l	b	v	p	**	**	**		
5 Schley	Miss	ds	l	b	v	p	**	**	*	—	
6 Stuart	Miss	ds	l	b	v	p	**	**	**		
7 Van Deman	La	ds	l	b	v	p	**	**	*	—	
Walnuts—Juglans.											
8 Japan Walnut (<i>J. Seiboldiana</i> ; <i>J. cordiformis</i>)	F	d	m	b	v	p	†	†	†	†	
Cocoanuts.											
9 Seedlings	F	dcs	l		v	p	—	—	—	**	

Nuts.—The pecan has long been grown in the State in a small way; it flourishes in many localities and its culture is profitable. In addition to the four varieties listed, other good varieties as yet only of local repute, will undoubtedly become prominent in the near future. The Japan chestnut, of comparatively recent introduction, has proved fairly well adapted, but hardly worthy of extensive commercial culture. The Japan walnut, of still more recent introduction, bears well and makes a remarkably handsome tree, but is not up to the standard of the best English walnuts in quality.

Extensive Coconut plantations are to be found on the southern coast. Little or no attention has been paid to varieties.

MISCELLANEOUS FRUITS.

STRAWBERRIES—(Fragaria.)

(See Explanation of Abbreviations on page iii.)

NAMES (Varieties.)	Origin.	DESCRIPTION.										Adaptability.			
		Fruit.								Plant.		Western North Fla.	Eastern North Fla.	Central Florida.	Southern Florida.
		Sex.	Use.	Size.	Form.	Color.	Quality.	Flesh.	Season.	Vigor	Productiveness				
1 Brandywine	A	B	dn	l	co	c	f	f	l	m	f	**	**		*
2 Cloud	A	P	a	l	b	c	f	m	el	v	p	**	**		*
3 Clyde	A	B	a	l	c	c	b		el	v	p	**	**	*	
4 Excelsior	A	B	a	m	ol	dc	g	m	ve	m	p	**	**	**	
5 Hoffman	A	B	s	m	c	dc	f	f	ve	m	p	*	*	**	*
6 Klondike	A		a	l		dc	g	f	e	v	p	*	*	*	*
7 Michel	A	B	dn	l	bc	yr	v	s	ve	v	p	*	*	*	*
8 Murray	A	P	a		o	dc	m	f	ve	v	vp	**	**	*	*
9 Newnan	A	B	a	m	o	c	g	f	el	v	f	**	**	**	**
10 Nick Ohmer	A	P	n	l	c	dc	b	m	l	v	p	**	**		*
11 Phenomenal	F	B	a	l	c	dc	b	f	el	v	p	*	*	**	*
12 Rising	A	P	a	m	ol	dc	m	f	ve	v	vp	**	**		*
13 Thompson	A	B	s	l	o	sc	f	f	e	m	p	**	**	**	**

Remarks.—Since 1895 strawberry culture has been largely extended, especially on the Western slope of the peninsula. The Newnan has been allowed to degenerate and the fruit is now rather small for shipment. The Hoffman does better on clay than on sandy lands and needs high fertilizing. The Cloud is vigorous in North Florida and stands drouth well; prolific early in the season. Not liked so well in South Florida. Rising is very vigorous and prolific, a firm berry and an excellent shipper. Its foliage, however, grows rather open and it does not protect its fruit well against a frost. The Phenomenal seems to be almost identical with the Hoffman in physical characteristics, but it has a longer season in South Florida. In Bradford county Aroma and Middleton's Early have been tested by individuals and reported on favorably. Glen Mary, Hood River, Dollar, Warfield, Star, Early, Splendid, Pride of Cumberland and Gandy have been tested and condemned. Klondike is a recent introduction of great promise, and has been given a place in the list of desirable varieties.