

THE FRUITS OF THE SEASON.
JANUARY AND FEBRUARY.

TRUE to the character of January, let us look upon the past fruits as well as those of the present—not merely upon those of past months, but of those of past years, and centuries of years. Let us sing a song of former days whilst we touch the strings of an appropriate accompaniment of more modern times.

Our Artist has represented grapes among the fruits of the season, and thanks are due to our gardeners' skill that they are so. Glass to exclude the cold that prevails without, and to retain the heat imparted artificially within, enables us thus to retard them and defy the seasons.

Grapes at this season are merely preserved upon the vines; forcing them is an achievement of comparatively modern date. No such triumph had been accomplished by the Romans, though Lucullus brought cherries from Pontus, though he paid eighty thousand pounds for his villa at Misenum, and though, in passing from one residence to another, "he changed his climate with the storks and the cranes."

Although forcing the grape was unknown to the Roman gardener, yet he, like his English successor, though less successfully, endeavoured to prolong the enjoyment of its fruit until "the time of its vintage came again."

It seems that the Romans preserved the grapes in glass vessels upon the vines. In Martial's Epigrams occurs an allusion to this practice, which Fletcher thus faithfully, though not elegantly, translates:—

Who that the famed Alcibiades' garden sees
May well prefer, Estellus, thine to his.
Least nipping winter pierce the purple grapes,
And on the vines smart frosts commit their rapes,
Thy vintage in a gem enclosed lies.
And the grapes covered, not hidden from our eyes,
So female shapes shine through their dress;
And pebbles in the waters numbered be
What would not nature free to wit impart,
Since winter's made an autumn by thy art?

From this passage Sir J. Banks inferred that the Romans cultivated the vine in glazed buildings; but that it merely alludes to the practice we have mentioned is confirmed by the more explicit narrative in Pliny's "Natural History." That historian states (l. xiv. c. l.) that in his time the varieties of grapes were infinite, differing in size, colour, taste, &c.; some purple, others red, and a third sort green; the white and black were common everywhere. Some were late, others early; and, whilst some required to be eaten as soon as ripe, others would keep for a long time in good preservation. Some kinds had their bunches inclosed in glass vessels whilst hanging on the vines, and melted pitch was used to exclude the air from entering round the stalks, and thus old grapes were preserved upon the branches until new grapes came.

In England, even as late as 1629, Parkinson, the gardener of his day, tells us enough to show that the grape-vine was scarcely attended to then, even when grown against a wall and so far were gardeners in those days from attempting to grow grapes to ripen in winter, that he does not even mention such a possibility, but has a chapter in his "Paradiſus" devoted to the mode of preserving them through that season in sand. The time for the culture of grapes in the vineyard was dawning, however, for mention is made of glasses for the protection of plants, and of trees being grown in boxes placed under temporary structures, and of "some comfort being given them in the colder times by a stove." Nevertheless, nearly a century elapsed before anything like a hothouse for the culture of the vine was erected, and the honour of being the birthplace of such a structure belongs to Belvoir Castle, the seat of the Duke of Rutland. The description of this structure occurs in Switzer's "Practical Fruit Gardener," published in 1724, which work has a chapter devoted to the "Forcing of Grapes, &c." The erection of this vineyard was rather the result of accident than of design. "About 1715 hollow sloped walls were built at Belvoir, according to the design of Mr. N. Fasio Dullier, then tutor to the Marquis of Tavistock, and the ripening of the grapes was endeavoured to be hastened by having large fires burning behind the walls from Lady Day to Michaelmas.—(Lawrence's "Fruit Gardener's Kalender," 1718, p. 22.) The walls, failing to produce the early ripening effects desired, were next covered with glass, and this led to the erection of the first regularly glazed forcing-house for vines in this country of which we have any account.—(Switzer's "Fruit Garden," p. 318.) It seems extraordinary that the employment of such a structure for this purpose was not before suggested, for we know that the forcing of cucumbers had been practised, and greenhouses and hothouses, for preserving exotic shrubs through our winter, had been in use half a century. Evelyn mentions Loader's orangery in 1662, and those of the Duke of Lauderdale and Sir Henry Capel. The last-mentioned gentleman also had a myrcillium. The greenhouse and hothouse in Chelsea Garden were noticed by the same author, as well as by Ray in 1685. "What was very ingenious," says Evelyn, "was the subterraneous heat conveyed by means of a stove under the conservatory all vaulted with brick, so that Watts, the gardener, has the doors and windows open in the hardest frosts, excluding only the snow." In our days "Grapes in January" are as usual as "Ice in June," and on New Year's Day black Hamburg grapes may be purchased in Covent-garden Market at from five to seven shillings per pound.—*Johnson on the Vine.*

Pears are now in season, and among them some of our best varieties. How marvellously has this fruit been multiplied in the number of its varieties, as well as improved in quality and in rapidity of fruitfulness! Formerly the distich was not much of an exaggeration,

He who plants pears
Plants for his heirs.

But now, by dint of grafting and good cultivation, both seedlings and established trees are rendered productive in a very few years.

In 1629, when Parkinson flourished, there were but sixty-four varieties of pears, but now Dr. Hogg, in his "Fruit Manual," enumerates more than two hundred and eighty which are in various degrees worthy of cultivation, but there are many hundreds more of inferior quality. Among the best now, "melting and perfumed," for dessert, are the Easter Beurré, Forelle, Jean de Witte, Ne plus Mouris, Suzette de Bayre, Winter Bon Chretien, Winter Nellis, and Zepherin Gregoire. Let us jot down a few notes on some of these. The Forelle, or Trout Pear, is so called on account of its being dotted over with red spots like that fish, though much more abundantly; it is believed to be a native of North Saxony, and was introduced into this country by the late Mr. Knight about the year 1820. The Winter Bon Chretien, besides being one of the most delicious pears for which we are indebted to the French, has the additional interest that it is believed to be

the oldest of all the varieties at present cultivated, that it is the Crustumium of the Romans described by Pliny, and that at the opening of the Christian era it received its present name. The Winter Nellis was raised by a gentleman of that name residing at Mecllin, and first came into repute about the year 1818.

But we must pass on to the quince, which is also peculiarly a fruit of these months, and we never knew a palate that was not appreciative of a spoonful of this fruit's marmalade mingled with the sliced fruit of an apple-tart. It is probable that the quince was the Golden Apple fabled as growing in the Gardens of Hesperides, for at Rome a statue of Hercules was exhumed holding in his hand three quinces, which coincides with the narrative that that heathen deity robbed those gardens of their golden fruit. Coinciding with the fable is the fact that a variety of this fruit was called by the Romans Chrysomela, or the Golden Apple.

Filberts are another fruit of the winter months, and may be preserved plump and juicy until the time of filberts again arrives by keeping them in a stone jar in a dark, cold cellar, and without having their husks taken off. They are natives of Pontus, whence they were first called Pontic nuts by the Romans, but Pliny tells us that, being cultivated largely about Abellina, they soon acquired a name from thence, and to this may be traced the French name for this fruit, Aveline. The English name of Filbert is believed to be derived from the shaggy end or beard of the husk. Filberts (full-beards) was the earliest mode of spelling the name of this nut.

Capsicum, or Guinea Pepper, is the last seasonable fruit for the mention of which we have space at command. It was only just introduced into England when old Gerard, the herbalist, wrote in 1597. He says, "These plants are brought from foreign countries, as Ginnie, India, and those parts, into Spain and Italy, from whence we have received seed for our English gardens, where they come to fruit-bearing; but the cod doth not come to that bright red colour which naturally it is possessed with, which hath happened by reason of these unkindly yeeres that are passed, but we expect better when God shall send us a hot and temperate yeere. It is verie well knowne in the shops at Billingsgate by the name of Ginnie Pepper, where it is usually to be bought." Times and commercial localities have changed since Gerard's era. Then "Ginnie Pepper" pods were brought by the French boats to Billingsgate and sold to the retailers of spices; but now we find them in Covent-garden Market, for our gardens yield it annually, whether the "yeere" be inclement or "hot and temperate."

In connection with the fruits of this season we may record that there is a custom in some counties, on New-Year's Eve, of wassailing the orchards, alluded to by Herrick, and not forgotten in Sussex, Devon, and elsewhere. A troop of boys visits the different orchards, and, encircling the apple-trees, they repeat the following words:—

Stand fast root, bear well top,
Pray God send us a good howling crop
Every twig, apples big;
Every bough, apples snow,
Hail full, sun full,
Full quarter sacks full.

They then shout in chorus, one of the boy's accompanying them on the cow's-horn. During this ceremony they rap the trees with their sticks.

An orange, stuck with cloves, appears to have been a new-year's gift. So, Ben Jonson, in his Christmas Masque:—"He has an orange and rosemary, but not a clove to stick in it." A gilt nutmeg is mentioned in the same piece, and on the same occasion. The use, however, of the orange stuck with cloves may be ascertained from the "Second Booke of Notable Things," by Thomas Lupton:—"Wyne wyl be pleasant in taste and savour, if an orange or a lymon (stickt round about with cloves) be hanged within the vessel that it touch not the wyne: and so the wyne wyl be preserved from foyntness and evyll savour."

In the South Hams of Devonshire, on the eve of the Epiphany (Twelfth Day), the farmer, attended by his workmen, with a large pitcher of cider goes to the orchard, and there, encircling one of the best-bearing trees, they drink the following toast three several times:—

Here's to thee, old apple-tree,
Whence thou mayst bud, and whence thou mayst blow,
And whence thou mayst bear apples snow!
Hate full, case full!
Bosh!—Bosh!—racks full,
And my pockets full, too! Huzz!

This done, they return to the house, the doors of which they are sure to find bolted by the females, who, be the weather what it may, are inexorable to all entreaties to open them till some one has guessed what is on the spit, which is generally some nice little thing, difficult to be hit on, and is the reward of him who first names it. The doors are then thrown open, and the lucky clopdole receives the titbit as his recompense. Some are so superstitious as to believe that if they neglect this custom the trees will bear no apples that year.

A Nottinghamshire correspondent says, "that when he was a schoolboy the practice on Christmas Eve was to roast apples on a string till they dropt into a large bowl of spiced ale, which is the whole composition of *lamb's-cool*." It is probable that from the softness of this popular beverage it has gotten the above name. See Shakespeare's "Midsummer Night's Dream":—

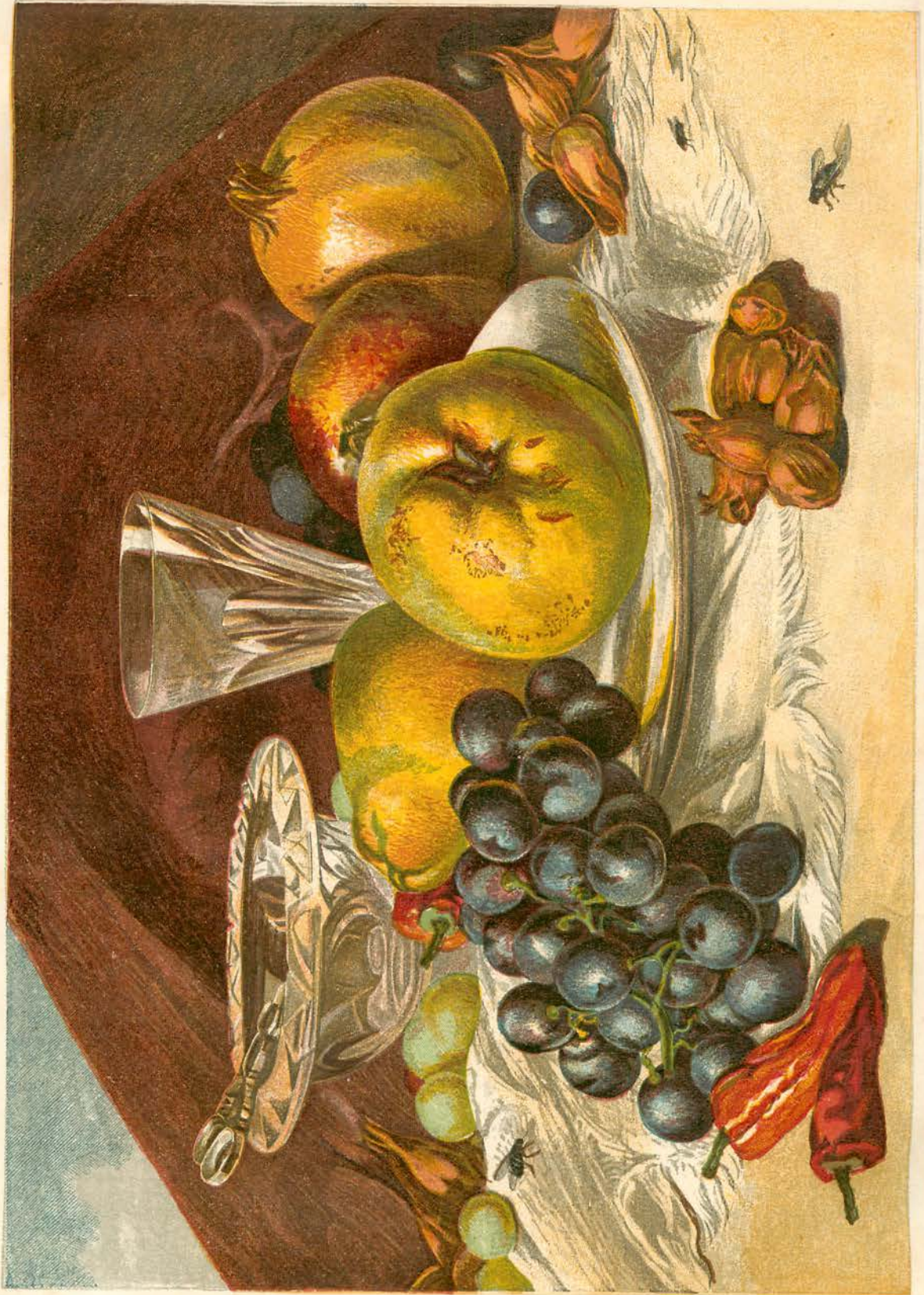
Sometimes lurk I in a gossip's bowl,
In very likeness of a roasted crab;
And when she drinks, against her lips I bob,
And on her wither'd dewlap pour the ale.

On Candlemas Day (February 2) our ancestors were sedulous in removing from their rooms the relics of Christmas fruits. Thus Herrick says:—

Down with the rosemary, and so
Down with the holly, ivy, and mistletoe;
Down with the holly, ivy, all
Wherewith ye deck the Christmas hall
So that the superstitious find
Not one least branch there left behind,
For look, how many leaves there be
Neglected there (made truce to me)
So many goblines you shall see.—*Brand's "Popular Customs"*

The following very old proverb tells how anxious were our ancestors for rainy weather at this season:—

The bird had as lief see
His wife on a tier
As that Candlemas Day
Be pleasant and clear



JANUARY AND FEBRUARY

THE FRUITS OF THE SEASON.

MARCH AND APRIL.

ALTHOUGH this is the awakening time with all the plants of our gardens, it is a time of death with their fruits. Among pears we have a few still serviceable and lingering from decay, such as the Angélique de Bordeaux, Easter Bergamot, Beurré Rance, and Châpail, but the gems of the genus are passed away.

Many of the best, however, of our apples are in perfection, and refuting the witticism of Prince Caraccioli, that the only ripe fruit in England are roasted apples.

This fruit has been our queen of fruits from that period when our authentic history commences. We are even fully warranted in believing that this fruit was known and cultivated by the Britons before the arrival of the Romans upon our shores, for in the Welsh, Cornish, Armoricain, and Irish languages and dialects it is denominated the *Aval* or *Aball*. The fruit, therefore, had a native name, from which our present name, apple, is evidently corrupted, and the *Heddi*, inhabitants of the modern Somersetshire, appear especially to have cultivated this fruit. Their chief town even derived its name from the circumstance of its being surrounded by groves of apples, for it was known as *Avallonia* (apple-orchard) when first visited by the Romans. Glastonbury stands upon its ancient site.—(Richards' Chron., xix.) The cultivation of the apple was not confined to our south-western districts, for there was another town, named after it *Avallana*, in the north of England; and in the course of the third century we have decisive testimony that the Roman settlers had introduced fresh varieties of this fruit, and that its cultivation had become so extended that large apple-orchards had been made as far north as the Shetland Islands.—(Solinus, cap. xxv.) Traces of ancient orchards are still existing in those high northern localities; and one in the Hebrides, belonging to the Monastery of St. Columb, is described by Dr. Walker as having existed probably from the sixth century.—(Essays, ii. l. 5.) Others are mentioned by Camden and Leland.

It is quite certain that, in the middle ages, the apple had become one of our staple vegetable products; for, whenever the chroniclers speak of times of dearth, apples are almost always mentioned as articles causing distress by their scarcity; and in the Remembrance Office a MS exists, in Henry VII.'s (1485-1509) own hand writing, in which he records that on one occasion apples were from one to two shillings each, a red one fetching the highest price.

When our agricultural and horticultural literature commences, we find that Fitzherbert, in his "Book of Husbandry," published in 1598, has many, and in most instances good, directions for the culture of the apple. They are—unlike the works of their contemporaries and immediate successors—the evident results of experience, and not mere translations from the classic Grecian writers. Thus, on grafting the apple, he says, "Graft that which is got of an old apple-tree first, for that will bud before the graft got on a young apple-tree late grafted in." For all manner of apples a crab stock is good, but the apple-tree stock much better.

The varieties of the apple had now largely increased, for Dodona, writing in 1583, says they were so numerous "that it is impossible, neither necessary, to number all the kinds." Gerarde, writing of this fruit in his "Herball," during 1597, also speaks of the infinite varieties of the apple, but seems to attribute the variation much to the soil and climate. "Kont," he goes on to say, "doth abound in apples of most sorts; but I have seen in the pastures and hedge-rows about the grounds of a worshipful gentleman, dwelling two miles from Hereford, called Mr. Roger Bodome, so many trees of all sorts that the servants, for the most part, drink no other drink but that which is made of the apples. The quantity is such that the parson hath for tithe many hogsheds of syder. The hogs are fed with the fallings, which are so many that they will not taste of any but the best." Though the varieties are so numerous Gerarde gives drawings of but six, which, we may presume, were most in favour, and were the pome-water, baker's-ditch, king-apple, queening or queen-apple, summer pearmain, and winter pearmain. Hieresbach, who wrote a little earlier—in 1570—says, "The cheefe in price were the pippin, the romet, the pome royal, and the marlgoild."

Sir T. Haumer, writing about the year 1600, says, "The principle apples were the summer pepin, Holland pepin, russset pepin, Kentish pepin. The best supposed in England are the russseting, gillflower, muscadine queen, John-apple, king-apple, golden runette; the royal, hollow-crowned, and common pearmain; old wife, nonesuch, figg-apple. All these are sold at 8d. the tree except the figg-apple, which is 6s."

Such is the very limited list of our superior apples exactly two centuries ago; but now we may make choice from an array of nine hundred and forty-two varieties, described in a goodly volume now before us, Dr Robert Hogg's "British Pomology." Let us place before our readers what he says of twelve of the best of the varieties, still excellent for dessert purposes:—

Ashmead's Kernel.—This delightful apple was raised at Gloucester, about the beginning of the last century, by Dr. Ashmead, a physician eminent in that city. The original tree was destroyed when Clarence-street was there constructed. It was cultivated in the Brompton Park Nursery in 1780, where it was then introduced from Mr. Wheeler's nursery at Gloucester. Mr. Wheeler was author of "The Botanist's and Gardener's Dictionary."

Cockle Pippin.—This excellent dessert apple is of the finest quality, and remains excellent from January to April. It is a great favourite with London fruitists, and is cultivated extensively for their supply in Surrey and Sussex.

Cornish Gillflower.—This valuable apple was brought into notice by Sir Christopher Hawkins, who sent it to the London Horticultural Society in 1813. It was discovered, about the commencement of the present century, growing in a cottager's garden near Truro, in Cornwall. The name "July-flower" is very often applied to this and some other varieties of apples, but this is only a corruption of the more correct name, gillflower, which is derived from the French, *gilloe*, signifying a clove, and hence the flower which has the scent of that spice is called gillflower, and this has, with us, been corrupted into gillflower. In Chaucer's "Romaunt of the Rose" he thus spells it,

There was ake weyning may a spice,
As clove, gylofre, and liquorice.

Turner, our oldest writer on plants, writes it *gelower* and *gelyfloure*. The name of the apple refers to its spicy flavour, and not to July, for that is not the time of its ripening.

Court Pendu Plat.—The name of this apple is derived from court pendu, signifying "suspended short," the stalk being so deficient in length that the fruit sits, as it were, upon the branch. The name *capendu*, or *capendu*, is mentioned by the earliest authors, but applied to different apples.

Dalecamp considers it the *cestiana* of Pliny. It is a valuable dessert apple, its season extending from December until May.

Coe's Golden Drop.—This very superior variety was introduced to notice by Gervase Coe, of Bury St. Edmunds, who raised the golden drop plum. It is generally believed to be a very old variety, known for many years in some of the orchards of Essex, but was propagated and sold by Coe as a seedling raised by himself.

Golden Pippin.—One of the oldest and by far the most highly esteemed of our dessert apples, and neither the borsdoffer of the Germans, the *reimette* of the French, nor the Newtown pippin of the Americans, will ever occupy, in the estimation of the English, the place now accorded to the golden pippin. It is also an excellent cider apple. It is in season from November to April. When and where the golden pippin was first discovered are now matters of uncertainty, but all writers agree in ascribing to it an English origin, and some have supposed that its birthplace is Parham Park, near Arundel, in Sussex. Although not recorded as so early a period as some other apples, yet there is no doubt that it is a very old variety. Whether because it was but little known, or its qualities were not duly appreciated, it is certain that the writers of the seventeenth century were very restrictive in their praises of the golden pippin. Evelyn certainly states that Lord Clarendon cultivated it, but only as a cider apple, for he says, "At Swallowfield, Berks, there is an orchard of one thousand golden and other cider pippins." Switzer more justly writes of it as "the most ancient as well as most excellent of apples." In the Brompton Park Nursery, where the same golden pippin was cultivated for nearly two centuries, and continued from year to year by grafts taken from young trees, Dr. Hogg states that he never saw in it the least disposition to disease, canker, or decay of any kind but, on the contrary, a vigorous and healthy growth.

Golden Harvey.—No garden which can contain ten trees should be without one of this—it is one of the richest and most excellent of our dessert apples, and will keep until May. Parkinson mentions it, probably, in 1659, as "The Harvey apple, a fair, greatly good apple."

Newtown Pippin.—This is an old American apple. Its birthplace is Newtown, on Long Island, and it was introduced into England about the middle of last century. It was cultivated in the Brompton Park Nursery (now occupied by the Horticultural Society's new garden) so early as 1765, under the name of the "Newtown Pippin from New York." Forsyth considered that it was originally from Devonshire, but there are no traces of it to be found in that county. It is extensively cultivated about New York, and all the middle of the United States, but especially on the banks of the Hudson, where are the finest American orchards. Immense quantities produced there are packed in barrels and exported to this country and elsewhere. The month of January is generally the time of their first arrival, and then they are the most attractive of dessert apples in Covent Garden Market. Many inferior varieties are sold under its assumed name.

Nonpareil (Braddick's).—One of the best of winter dessert apples, in use from November to April, and considered by many more sweet and tender-flashed than the old nonpareil. It was raised by John Braddick, Esq., of Thames Ditton.

Nonpareil (Old).—This is generally allowed to have originated in France. Switzer, writing a century ago, says, "It is no stranger in England; though originally, perhaps, from France, yet there are trees of the nonpareil about the Ashtons in Oxfordshire of about one hundred years old, which (as they have it by tradition) were first brought out of France and planted by a Jesuit in Queen Mary or Queen Elizabeth's time." It is strange that this should be the earliest notice in this country of an apple so superior in its qualities; and still more strange, that it is entirely passed over by almost all the early Continental pomologists. Even in America, at the present day, it is little esteemed, which, however, is only one evidence among many that a variety characterised by many excellencies in some soils and climates loses them altogether when transplanted to other widely-differing soils and climates.

Lamb Abbey Pearmain.—A dessert apple of first-rate excellence, characterised by great richness of flavour and its long continuance in perfection. It often remains unshrivelled at the close of April. This variety was raised in the year 1804, by the wife of Neil Malcolm, Esq., of Lamb Abbey, near Dartford, in Kent, from a pip of an imported Newtown pippin.

Wyken Pippin.—A delicious dessert apple, said to have originated from a pip saved from an apple which Lord Craven had eaten while travelling from France to Holland. The pip was sown at Wyken, about two miles from Coventry. The original tree, then very old, was in existence there in 1827.

Restricted as are, at this season, our native fruits as to variety, it is fortunate that commerce brings these of more sunny climes to strengthen the supplies to accompany our "wine and walnuts."

Foremost among these in quantity are cocoanuts. Delicate palates and dyspeptic stomachs have but a cold greeting for this child of the palm-groves, but we can plead earnestly in its behalf, for we have partaken of its milk fresh within the tropics, and we have eaten of its curry. Oh! ye disciples of Kitchener, ye know not what is curry unless ye have partaken of that cocoanut marvellous compound in the land of the Ganges!

It is quite certain that, where the digestive powers can conquer it, the kernel of the cocoanut is very nutritious, for it contains 71 per cent of oil, and the remainder contains much gum and sugar. This nut is one of the most useful of the vegetable products of India. Its oil is the feed-r of the lamps, an ingredient in all the cookery, and a part of every toilet. The fibre of the husk forms eolr ropes and masting which begin now to be appreciated in England. The shell is formed into various vessels, and forms the body of the humble native's smoking apparatus, there designated a "hubble-bubble," and which, when superseded by a crystal vase and bedecked with gems, is more widely known as the "hookah."

Our artist further intimates the deficiency of our native fruit-stores by depicting a jar of tamarinds or of guava jelly.

The tamarinds from the East Indies are the best, but are rarely purchasable. They are known, if preserved whole, by having six or seven seeds in each pod, whereas West Indian tamarind pods have but three or four seeds. However, East Indian, or black tamarinds as they are called, are usually in the form of a dark reddish-brown mass entirely devoid of seeds. The tamarind-tree (*Tamarindus indica*) attains a height of more than fifty feet.

The guava is produced by a tree about twenty feet high, known to botanists as the *Psidium puriferum*, or pear-bearing psidium. The fruit is about the size of a tennis-ball, with a rind russet coloured tinged with red. The pulp is aromatic, pleasant flavoured, and contains numerous small white seeds. The rind, when stewed, is eaten with milk, and is preferred by West Indians to any other stewed fruit. From the rind, also, marmalade is made, but guava jelly is prepared from the whole fruit boiled in sugar.



MARCH AND APRIL

THE FRUITS OF THE SEASON.
MAY AND JUNE.

Now is the season of that universal favourite the strawberry; and, when we run over the forty-three superb varieties now in cultivation, we again marvel that these have all been raised by the gardener's skill since Parkinson wrote as follows, in 1629, of the only variety then known besides the old Virginian:—"The Bohemia strawberry hath been with us but of late days, but is the goodliest and greatest, both for leafe next to the Virginian, and for besuty farre surpassing all, for some of the berries have bene measured to bee neare five inches about. Master Quester, the Postmaster, first brought them over into our country as I understand, but I know no man so industrious in the careful planting and bringing them to perfection in that plentifull manner as Master Vincent Sion, who dwelt on the bank side near the old Paris garden staires, who, from seven rootes, as hee affirmed to mee, in one year and a halfe planted halfe an acre of ground with the increase from them, besides those he gave away to his friends, and with him I have seene such, and of that bignesse before mentioned. The berries are often brought to table as a reare service, whereunto claret wine, cream, or milke, is added, with sugar as every one liketh, as also at other times both with the better and meaner sort, and are a good, cooling, and pleasant dish in the hot summer season."

Even Switzer, in his "Practical Fruit Gardener," published in 1724, only mentions four kinds of strawberries, the red and white wood, the Virginian or American, and the large hautboy or Polonian, which probably was the Bohemian mentioned by Parkinson.

The Alpine strawberry was introduced into France in 1764 by M. de Fougereux, who observed it upon Mont Cenis. Three or four years previously it was cultivated in the neighbourhood of London; and M. Duchesne, writing in 1766, says that the King of England was understood to have received the first seeds from Turin. It was such a rarity that a pinch of the seed sold for a guinea, but its fecundity very speedily reduced this price. It was introduced into England by the Dutch market-gardeners, who sold the plants at the rate of five livres per hundred. It was from England and Holland that plants of this strawberry were first procured for the French King's garden at Trianon.—(Duchesne's "Histoire des Fraisiers," 57.) The exportation is now reversed, for Alpine strawberry-seed is commonly imported into this country from Paris.

The Capron, which was mentioned by Quinbinnie, was the first improved garden variety, and was obtained from the seed of the wood strawberry. It appears to have been obtained at Montreuil, in France, by a strawberry-grower named Pierre Fressant, about the year 1766, and was known as the Fressant strawberry. The variety is now unknown, but has probably been an ancestor of some of our present improved varieties.

The Chili Strawberry.—The Spaniards conveyed the strawberry with them to South America, and at the foot of the Cordillera Mountains, near Quito, our present Chili variety was raised. It was seen there by M. Frazier during his "Voyage in the South Sea," and brought to France by him on his return to Marseille in 1716. It was called by the South American Spaniards "frutilla," or little fruit, a singularly inappropriate name if the comparison was with other strawberries, for it was then the largest of the known varieties. The French, Gallicising the name, called it "le frutiller," and it appears to have been first successfully and largely cultivated by them at Brest. Thence it was procured by the plant-dealers of Amsterdam, and Miller imported it from Mr. Clifford's garden at Hurtlecamp, near that city, in 1727. It had bloomed in Miller's garden at Eltham, in 1730, but had not borne fruit; and even as late as 1766 Duchesne says that Miller considered its cultivation abandoned in England on account of its sterility.

The parentage and birthplace of the Pine Strawberry is uncertain. It first became known to the English and French gardeners about the middle of the last century. Duchesne seems to consider it a hybrid between the scarlet and the Chili, but Miller considered it a new species. At first, in 1759, he believed that it was a native of Louisiana, but in later editions of his Dictionary he seems to doubt between that country, Virginia, and Surinam. Duchesne is quite right in thinking the latter tropical locality too hot to have been its birthplace. It reached the Trianon gardens in 1762, in company with other plants from Canada and Virginia.

The Scarlet, known also as the Virginian and Canadian strawberry, is, most probably, a native species of North America, and brought into England before the middle of the seventeenth century. Bradley, in 1720, and Switzer, in 1724, mention it in their lists of garden strawberries. It was included in Tradescant's Catalogue in 1623, and more fully particularised by Parkinson in 1656. Mortimer, writing in 1707, says it was lately introduced. It was usually considered by botanists as a distinct species, but Duchesne thinks it an offspring of the wood strawberry.

The present century, subsequently to Knight's experiments and practical directions in hybridizing, has been the birth-time of many varieties. The Roseberry was raised by Robert Davidson, Esq., near Aberdeen, in 1810; Wilmo's Superb, of great size but deficient flavour, produced in 1825; Grove-end Scarlet, raised by W. Atkinson, Esq., at Grove End, Paddington, in 1820; Keen's Seedling, raised by Mr. Michael Keen, a market-gardener at Isleworth, about the year 1823; Elton, raised by T. A. Knight, Esq., in 1828; Downton, raised in 1816 by the same distinguished horticulturist; and Myatt's Pine, Prince Albert, Eliza, and British Queen all raised by Mr. Myatt, market-gardener, at Depford, within the last few years.—*Johnson on the Strawberry.*

Dr. Hogg furnishes us with the following list of strawberries most worthy of being selected for cultivation, and keeping up a supply prolonged to the end of July. Of these Black Prince and Keen's Seedling are the earliest in production, and the Elton the latest:—Black Prince, British Queen, Carolina Superba, Depford Pine, Duchesse de Trévise, Elton, Highland Chief, Keen's Seedling, Myatt's Eliza, Oscar, Princess Royal of England, and Swainstone's Seedling.—*Hogg's "Fruit Manual."*

Our Artist has ventured to introduce the apple as still a fruit of the season, and he must have been led to this by a grateful memory on his palate of the flavour of a well-preserved Sturmer pippin, one of the very few varieties that retain their flesh unshrivelled and their flavour unimpaired thus late into the year. "This," says Dr. Hogg, in his "British Pomology," "is, perhaps, the most valuable dessert apple of the season. It is of first-rate excellence, and exceedingly desirable both on account of its delicious flavour and arriving at perfection at a period when the other favourite varieties are past. It is not fit for use until the Ribstone pippin is nearly gone, and continues long after the nonpareil. The period of its perfection is from February until June. The Sturmer pippin was raised by Mr. Dillistone, a nurseryman at Sturmer, near Haverhill, in Suffolk, and was attained by impregnating the Ribstone pippin with the pollen of the nonpareil."

Well might the artist select a spray of apple-blossom to crown this season's Illustration, for no object among our hardy trees is more beautiful to look upon than an apple-orchard in the prime of its blooming.

There is no lovelier scene in all the land!
Around me far a sweet exultant lay,
Fed by the weeping of our spring-tide dews,
And touched by Fancy's great, all-charming wand.

In Germany, on St. Urban's Day (the 25th of May), all the vintners and masters of vineyards set a table either in the market-house or some other public place, and covering it with fine table-linen, and strewing upon it green leaves and sweet flowers, place upon the table the image of that holy Bishop, and then, if the day be clear and fair, they crown the image with abundance of wine; but if the day prove rough and rainy they cast filth and puddle-water upon the image, persuading themselves that if that day be fair and calm their grapes, which then begin to grow strong, will prove good that year, but if it be stormy that they will have a bad vintage.—*Brand's "Popular Antiquities."*

This, too, is the beginning of the cherry season, for Belle d'Orleans, Baumann's May, Early purple Guigne, and some others, of which we will give a list, are ripe sooner or later during June. How many reminiscences rush upon us in connection with this fruit! In childhood we remember to have wondered that we could not see the fairies riding down to the ground upon each petal of the cherry-blossoms as they fell! Then, where are the barrows of cherries and the women who impelled them some half a century ago? Who ever hears now that once well-uttered cry—

Bonad and sound,
Tuppence a pound,
Ripe-heart cherries!

This barrow-hawking of cherries is older than the middle of the fifteenth century, for Lydgate, a poet of that period, says—

Hot pasceode one began to cry,
Strabrys rype, and cherries in the rype.

That is, cherries on the boughs, *rype* being a long branch or twig, and is a word still employed with that meaning in the west of England.

Whoever goes now to a "cherry fair"? Yet we remember the day in some far eastern corners of the land when the fairest and the wealthiest went to partake of cherries when in high harvest in the cherry orchards of the district. This was no modern custom, for as far in the past as the time of Oselevo, about the year 1400, we read this line of his inditing—

This lyf, my sone, is but a chery feyre.

These customs are left amongst "things unused" in this age of progress, and cherry-stones are no longer employed in the game of cherry-pit, nor are they ground down into links for cherry-chains.

Cherries are natives of Pontus, in Asia, and when Lucullus, in his warfare against Mithridates, arrived at Cerasus in that district this fruit there became first known to the Romans. Cerasus, now called Keresoun, is a maritime town in the Turkish dominions. "The cherry (says Pliny) did not exist in Italy before the period of the victory gained over Mithridates by Lucullus in the year of the City 630 (about seven-three years before the birth of our Saviour). He was first to introduce this tree from Pontus, and now, in the course of one hundred and twenty-three years, it has travelled across the ocean, and arrived even in Britain."

The cherry, then, had been introduced into England about A. D. 50, and it will be interesting to inquire what kinds were thus made known to our ancestors. Pliny says that the Apronian was the reddest, and this is believed to be our Kentish cherry, often called the Flemish. At all events it has been here from "time to which the memory of man runneth not to the contrary." The Lubatian, says Pliny, was the blackest, and we consider it identical with the Lacure, or "black hart," mentioned by Parkinson in 1629.

There are now about ninety varieties of cherry in cultivation, and we will just copy from our note-book some facts in the history of a few of them.

The Hartlip, one of our oldest, was raised at a village of that name, between Sittingbourne and Chatham. Luke Ward's, so called after the gentleman who "brought the same out of Italy," quoth Gerardo. Belle de Choisy, raised at Choisy, near Paris, in 1760. Jeffery's Duke, raised by a Brompton nurseryman of that name at the end of the last century. Kentish, already mentioned, the stone of which adheres so tenaciously to the stalk that it may be readily pulled out, leaving the fruit apparently whole. If then laid on a sieve and dried in the sun, the fruit becomes a luscious sweetmeat, somewhat like a large Sultana raisin, and may be preserved for twelve months. Morello has been in this country about two and a half centuries. It is said to be named after the mulberry (*Morus*), on account of the colour of its juice. Waterloo, raised by Mrs. T. P. Stackpole, a daughter of Mr. Knight, who was then President of the Horticultural Society, and named the cherry because it first bore fruit in 1815, the year that victory was achieved. Black Eagle, raised about the year 1806, by Miss E. Knight, daughter of the gentleman just mentioned. Its parents were a Bigarreau, fertilised by pollen from a May Duke. Black Tartarian, believed to have been brought from Russia in the year 1796 by the late Mr. John Fraser. Downton, raised by Mr. Knight, at Downton Castle, and first fruited in 1822. It was produced from a seed either of the Waterloo or Elton. Elton, raised by the same gentleman, and fruited in 1806: its mother parent was the Graffion, and its pollen parent, the White Heart. Florence, imported from the Italian state the name of which it bears, by Mr. Houlton, of Hollingbury-place, Essex. Harrison's Heart, introduced by Mr. Harrison when he returned from the Presidency of Madras in 1719. Whence he obtained it is uncertain, but not from Southern India, for there are no cherries there. It was first cultivated at his seat, Balls, in Herefordshire. He presented trees of it to George I., and these were flourishing in Kensington Gardens in 1800. Small Black, known locally as the Black Mazarin and as the Merries, from the French name "Merise." In Essex and Suffolk it is called the Polstead, from the quantities grown about that village.

For the following selected list of cherries and the months in which they ripen we are indebted to Dr. Hogg's "Fruit Manual."

June.—Belle d'Orleans, Early Purple Gean, Baumann's May, Early Profite, Werder's Early Black, and Bowyer's Early Heart.

July.—Knight's Early Black, Black Tartarian, Waterloo, Governor Wood, Belle de Choisy, May Duke, Jeffroy's Duke, Cleveland Bigarreau, Ruckport Bigarreau, Black Eagle, Elton, Oseolea, Royal Duke, Delicata, Duchess de Pallnan, Monstrous Heart, Joo-o-sot, Mammoth, Mary, and Bigarreau.

August.—Late Duke, Florence, Kennicot, Red Jacket, and Teetmish.
September.—Ooe's Late Carnation, Butner's Yellow, Bigarreau de Hildersheim, and Belle Agathe.



MAY AND JUNE

THE FRUITS OF THE SEASON.

JULY AND AUGUST.

Now is the harvest time of our non-keeping fruit—the gooseberry, that berry quite supreme for making pies!

First in the spring thy leaves green seen,
Thou beauteous bush, so early green!
Soon ceased thy blossom's little life of love,
O safer than the Aldeid-conquered tree,
That grew the pride of the Hesperian grove,
No dragon does there need for thee.
With quinquessential sting to work alarms,
And guard thy fruit so true,
Thou vegetable porcupine!
And dost thou scratch thy tender arms,
O Jane, that I should dine!
The flour, the sugar, and the fruit,
Commingled well, how well thy suit!
And they were well bestowed:
O Jane! with truth I praise your pie
And will not you, in just reply,
Praise my Plindaric ode?

Passing from poetic wit to more useful prose, we may observe that the gooseberry is cultivated in greater perfection in Lancashire than in any other part of Britain; and, next to Lancashire, the climate and treatment in the Lothians seem to suit this fruit. In Spain and Italy this fruit is scarcely known. In France it is neglected and little esteemed. In some parts of Germany and Holland the moderate temperature and humidity of the climate seem to suit the gooseberry; but in no country is its size and beauty improved to the extent they are in Lancashire. Dr. Neill observes that when foreigners are shown our Lancashire gooseberries they are ready to regard them as berries of quite a different kind from the gooseberry of the Continent. In Lancashire, and some parts of the adjoining counties, especially Yorkshire, almost every cottager who has a garden cultivates the gooseberry with a view to gaining some one or more of the prizes, consisting of copper kettles and other household chattels, given at what are called "Gooseberry Prize Meetings." Of these meetings an account is published annually, recording the names, weights, and growers of the successful varieties. It is called "The Manchester Gooseberry Book," and is really an interesting portion of our periodical literature. There are much larger prizes than those we have mentioned, and the whole proceedings of these gooseberry exhibitors are reduced to a very business-like system. The exhibitions are in August, when the fruit is weighed, tasted, and the prizes awarded. At these shows the size of the berries exhibited is enormous. For example, Roaming Lion, a smooth red variety, has reached the weight of 31 dwts. 16 grains; and London, also a red berry, 36 dwts. 16 grains. This was grown by Mr. Elliott, of Ormsdale, in 1845. We believe that this weight has never been surpassed, and that it remains "the champion berry of England." For all culinary purposes the red Warrington is the best in colour as well as flavour.

Currants have only risen into estimation within the last century and a half, for even as late as 1675 Worlidge, in his "Vinetum Britannicum," says:—"The English curran, once in esteem, is now cast out of all good gardens, as is the black, which was never worth anything. The white curran was not long since in most esteem, until the red Dutch curran became native to our soil, which is also improved in some rich moist grounds that it hath gained a higher name of the greatest red Dutch curran. These are the only fruits that are fitted to be planted for wine and for the conservatory." By which last word Worlidge means the room where culinary preserves were concocted. Currants have risen in estimation since the days of Worlidge, and now no common fruit is more frequently placed in the dessert-dish than the white Dutch and Knight's large red currants. Black currants, especially that called the Black Naples, are our own especial favourites. They were formerly called squinancy berries, on account of their general use for the quinsy and other disorders of the throat; a use not abandoned even in our day.

Of plums, Gerarde, writing in 1597, says, "I have in my garden at Holborn three score sorts, and all strange and rare." He says there were many more; yet he would have spoken in terms of higher admiration even than of those "to be found in the grounds of Master Vincent Pointer, at Twickenham," if he could have perused the list of one hundred and fifty varieties now before us. Of these, for dessert, the following are best, not only in flavour, but as affording a successional supply, arranged in their order of ripening. We are indebted for the list to Dr. Hogg's "Fruit Manual":—July green gage, peach plum, De Montfort, Denniston's superb, Perdrigon violet hatif, green gage, Hiling's superb, purple gage, transparent gage, Abricot de Braumau, Jefferson, Kirke's, Topaz, Coe's golden drop, Reine Claude de Bayay, Cooper's large, late Orleans, and Coe's late red. We can only afford space for notes upon a few of these.

The green gage is known on the Continent as the Reine Claude, and the origin of its English name is said to be after this manner:—The Gage family, during the last century, procured from the monks of the Chartreuse at Paris a collection of fruit-trees. When they reached England the ticket attached to the Reine Claude was lost. The gardener, when the fruit ripened, finding its colour green and its flavour excellent, paid the compliment to his master of naming it the "green gage." The name of Reine Claude was applied because the plum was introduced from Spain into France by Queen Claude, wife of Francis I.

The perdrigon is one of our oldest plums. Hakluyt, writing in 1592, says, "Of later time the plum called perdrigona was procured out of Italy, with two kinds more, by Lord Cromwell, after his travel."

The Jefferson is an American plum, named in honour of one of their Presidents.

Kirke's is believed to be of foreign origin, though named after Mr. Kirke, a nurseryman of Brompton, who first brought it to public notice.

Coe's golden drop is not only in highest perfection when slightly shrivelled, but has the great merit of being a good keeping plum. Mr. Lindley tells us that, wrapt in soft paper and kept in dry paper, he has eaten this fruit exceedingly good in October, twelve months after it had been gathered. It was raised by the late Ger vase Coe, a market-gardener, at Bury St. Edmunds. He told Mr. Lindley, a brother market-gardener, that it came from the stone of a green gage, and the blossom producing it had been fertilised by the white magnum bonum.

The late Orleans must not be confounded with the common Orleans of our markets. The latter has been a parent of several improved varieties, and came originally from the district in France similar in name.

The apricot, even as late as the commencement of the present century, was classed by botanists with the plums; but they now consider it a distinct

specie, and describe it under the name of *Armeniaca vulgaris*. There is no doubt that it is of Persian and Arabian origin, whence it was introduced to Italy by the Romans. Pliny, as well as Linnaeus and most modern botanists, includes amongst plums the apricot (*Prunus armeniaca*), a tree most extensively cultivated, and which sows itself very readily in cultivated grounds over South-eastern Europe, Western Asia, and East India; but its native country is very uncertain. Targioni says, on the authority of Reyner, an Egyptian traveller, that it is of African origin, but does not give the precise locality, and we have neither seen nor heard of any really wild specimens. The ancients called it *Armeniaca*, as having been brought from Armenia into Italy, where it is not indigenous; also, *præcoqua*, and *præcoeca*, and under one or other of these names it is mentioned by Dioscorides, by Galen, by Columella (who is the first who speaks of its cultivation), by Pliny (who, about ten years after Columella, asserts that it had been introduced into Rome thirty years), by Martial, &c. Democritus and Diophanes give it the name of *bericoeca*, analogous to the Arabian *berke* and *berikach*, the probable origin of the Italian names of *baccoca*, *albicocca*, and even, according to Cesalpino, *barracocca*; and, lastly, Paolo Egineta, according to Matthioli, has spoken of these fruits under the name of *doracia*. Although some of these names, even in modern times, have been occasionally misapplied to a variety of peach, yet they all properly designate the apricot, and show that that fruit was known in remote times. Having never been much appreciated, except for its odour, there was not in former days any great propagation of varieties of it. Micheli, however, under the *Medicis*, enumerates thirteen among the fruits cultivated for the table of Cosmo III.

Dr. William Turner, in 1562, our earliest English writer upon plants, calls it "the abrecok-tree," and says, "I have seen many trees of thys kynde in Almayn (Germany) and sem in England, and now the frucht is called of som Englishe men an abrecok, but I thynk that an hasty (early) peche is a better and a fiter name for it. But so that the tre be well knowne I passe not greatly what name it is knowne by." It had been brought into England just thirty-eight years before Dr. Turner wrote, and we owe it to Woolf, gardener to Henry VIII., who imported it from Italy. There are now twenty-five varieties cultivated in this country, and of these for all localities south of the Trent Dr. Hogg, in his "Fruit Manual," recommends the following for walls:—Hemskerck, Kaisha, large early, large red, Moorpark, peach, pineapple, Royal, Shipley's, Turkey.

The red raspberry is a native of England; but old Gerarde says, "It is sometimes of a white colour." There are now twenty-seven varieties known; but the following eight are the most worthy of cultivation:—Autumn black, Carter's prolific, Fastolf, October red, October yellow, Roger's Victoria, round Antwerp, and sweet yellow Antwerp.

The melon is a native of Egypt. It is cultivated (says Haselquist) on the banks of the Nile, in the rich clayey earth which subsides during the inundation. The fruit serves the Egyptians for meat, drink, and physic. It is eaten in abundance during the season even by the wealthier classes; but the common people, on whom Providence has bestowed little beyond poverty and patience, scarcely eat anything else. They account the melon season the festival time of the year, as they are obliged to submit to worse fare at other times. This fruit supplies them also with its refreshing juice as a drink, and hence we can understand the regret expressed by the Israelites (Numbers xi. 5) for this fruit. Its pleasant liquor must have often quenched their thirst, and might be appropriately lingered for in the wilderness. It is not only possible, but probable, that a knowledge of the melon may have been brought to England from Palestine by the Crusaders; but it is quite a mistake of Gough, in his "British Topography," to state that melons were commonly grown here in the reign of Edward III. Any one referring to Lyte's "Herbal" will soon perceive, even in the sixteenth century, the name of melon was applied solely to what we now designate gourds and pumpions. The "muske melon" of our old authors is the fruit we now cultivate as the melon. It was introduced here from Italy about the year 1520, and Gerarde, writing in 1597, says that he saw at the Queen's house at St. James's very many ripe, "through the diligent and curious nourishing of them by a skilful gentleman, the keeper of the said house, called Master Fowle." "The best seeds," says Parkinson, dee come to us out of Spaine. Some have come out of Turkey, but they have been nothing so good and kindly. Some are called sugar melons, others pear melons, and others muske melons. They have formerly been eaten only by great personages, because the fruit was not only delicate but rare, and therefore divers were brought from France, and since were noursed up by the King's or noblemen's gardeners onely, to serve for their masters' delight; but new divers others that have skill and convenience of ground for them doe plant them and make them more common." "They cut out the inward pulpe, and seeste it with salt, and pepper, and good store of wine, or else it will hardly digest!" Equally indigestible was the only melon cultivated in the early part of the present century, for at that time none other was grown than the rock or canteloupe; but we have now fallen upon better times, and have many tender-fleshed, luscious varieties. A very nice little melon was sent out some time ago by the Horticultural Society, called the melonatum, or something like that. Mr. Fleming's hybrids are generally fine-flavoured, but rather too pumpkin or vegetable-marrow looking. The Victory of Bath is a good melon, but with the long vegetable-marrow shape. The Bromham hall, the Beechwood, the golden ball, and many of the Persians, are most delicious when well ripened under a bright sun and a dry atmosphere. Kinds like the Egyptian are very useful for small families, as, being small, many are produced in little space.

So far from melons being now cultivated "by King's and noblemen's gardeners only," that we now see slices of them and of pineapples hawked about, and upon the street-stalls, at a penny each. Strauge vicissitudes have we seen in those stalls, and fully do we sympathise with the old remembrance who writes—"What a goodly sight was Holborn-hill in my time! Then there was a comely row of fruit-stalls, skirting the edge of the pavement from opposite the steps of St. Andrew's Church to the corner of Shoe-lane. The fruit stood on tables covered with white cloths, and placed end to end in one long line. The pears and apples were neatly piled in 'ha'porths,' for then there were no pennyworths; a 'pen'orth' would have been more than sufficient for me; these were succeeded by 'fino Windsor' and 'real Bergamys.' Apples came in with 'green codlins,' then followed 'golden rennets,' 'golden pippens,' and 'ripe numpappens.'" Such golden pippens as were then sold three and four for a halfpenny are now worth pence each, and the true golden rennet can only be heard of at great fruiterers. The decrease in the growth of this excellent apple is one of the "signs of the times."



JULY AND AUGUST

THE FRUITS OF THE SEASON.

SEPTEMBER AND OCTOBER.

Now is the harvest time of the fruit-grower both from his walls and his orchard.

Loely autumn's lukewarm days ally'd
With gentle cold, inwardly confirm
His ripening labours: autumn to the fruits
Earth's various lap produce, vigour gives
Equal, interesting nutty grain,
Berries, and sky-dy'd plums, and what in coat
Rough, or soft rind, or bearded huck, or shell;
And the pine's be-laid apple autumn paints
Amoussin plums with grapes, whilst English plums
Blush with poisonous harvests, breathing sweets.

Among these harvests foremost comes that of the peach, which includes the nectarine, and, we may add, the almond; for, strange as it may appear to the uninitiated in garden mysteries, there is no doubt they are merely three forms of the same fruit. It is on record that one tree ungrafted with more than one of them has borne all three kinds; and more than one instance has occurred of the peach and nectarine being borne on the same branch; and, as if to remove all doubt, a fruit has been gathered one half smooth-rinded, like the nectarine, and the other half downy, like the peach.

The peach is mentioned by the earliest writers upon natural history, and always under a name that points to Persia as the place of its origin. Thus, among the Greeks, Dioscorides (book 1, chap. 164) calls it *Persikon melon* (the Persian apple); but the Persian or *Persikon* of Theophrastus (d. Hist. 8) is, probably, the *Persea* of modern botanists, and, if so, widely differing from the peach.

This fruit was not known to the earliest Roman cultivators, for it is not mentioned by Cato in his work "De Re Rustica," though he enters minutely into the culture of other fruit-trees; but, in addition to his negative evidence, we have the direct testimony of Pliny, who wrote his "Natural History" in the first century of the Christian era, and he there states that the peach had been introduced about thirty years. The first Roman writer who dwells upon the culture of the peach is Columella, who writes, probably, about the latter half of the first century of the Christian era, and whose writings are commended by Pliny. The 10th book of Columella's "De Re Rustica" is in verse, and "On the Culture of Gardens," in this, he speaks of the peach (v. 465) as having been sent by the Persians to other nations for the purpose of poisoning the inhabitants; but he speaks of it as a mere report, observing that in his time the fruit had not only lost the power of being hurtful, but yielded "ambrosial juices," though still retaining the name of the "Persian apple." Pliny controverts the statement relative to the poisonous quality of the Persian peaches. Columella says that the earliest were produced in Gaul, but that those introduced from Asia were slow in ripening. Palladius, who wrote, probably, about thirty years later than Columella, gives more full directions for the cultivation of this fruit, and says there were then three kinds—viz., *Duraecha*, probably a hard-fleshed, cling-stone variety; *Præcoqua Persica*, an early-ripe variety; and *Armenia*, which is our apricot, but classed by the ancients among the peaches. Besides these and the two mentioned by Columella (the *Gallia* and the *Asiatic*), Pliny mentions two others—*Superantia*, produced in the Sabine district of Italy, and *Popularia*. The tenderness of the tree forbids the supposition that the Romans attempted its culture in Britain; nor is there any record justifying us to suppose that it was grown here before the reign of Henry VIII. (1509—1546). That monarch sent his gardener, who was a French priest named Woolf, to travel on the Continent, especially to gain improvement in the art of horticulture. He returned with the apricot and other fruits to the King's garden at Nonsuch, near Croydon (Gough's "Topography," i. 133), and among those may have been the peach; and thus much is certain, that Tusser, a contemporary, mentions of fruits in our English gardens three kinds of peach—the white, the red, and the yellow fleshed. It was not ripened well, however, probably, for Herebach, a contemporary of Tusser, says its harder relative, the apricot, was much preferred, "being used as a great dainty among noblemen." Dodocens, another contemporary, says that the white and the yellow fleshed are identical. Gerard, who wrote a very few years subsequently—viz., in 1597—says that there were three or four kinds of peach—the white-fleshed, the red-fleshed, the d'avant, and the yellow. He adds, "I have them all in my garden, with many other sorts" ("Herball," 1259). The d'avant, we may conclude, was of French extraction. Johnson, in his edition of Gerard's "Herball" in 1633, says—"There are divers sorts besides the four set forth by our author, and which may be had of my friend Mr. Miller, in Old-street—viz., two sorts of nutmeg peaches, the queen's peach, the Newington peach, the grand carnation, the carnation, the black, the melocotone, the white, the Roman, the Alberza, the island, and peach de Troy. These are all good. He hath also of that kind of peach which some call *Nucipersica*, or *Nectaris*, these following kinds: the Roman red (the best of fruits), the bastard red, the little dainty green, the yellow, the white, and the russet, which is not so good as the rest." He says that the d'avant peach was the *Persica præcoqua*. Great attention was now paid to this fruit, for Parkinson, whose "Paradisus" was published in 1629, enumerates twenty-one varieties, and says there were others without names, and six varieties of nectarines, which, he adds, "have been with us not many years."—Johnson on the Peach.

Now, too, in high season, is "that queen of fruits," the pineapple. It was first introduced into England by Mr. Bentick, afterwards Earl of Portsmouth, in 1600, but merely as a plant worthy of being added to our great national botanical collection, and without any suggestions that it might be cultivated as a dessert fruit (*Hortus Kewensis*).

Yet the fruit of the pineapple had been made known in England in 1657; for an embassy returning to this country from China in that year appears to have brought pineapples thence as a present to Oliver Cromwell. John Nieuhoff, who was secretary to the Embassy, describes the fruit very correctly; and Evelyn, in his "Diary," under the date of the 9th of August, 1661, says, "I first saw the famous queen pine brought from Barbadoes, and presented to his Majesty (Charles II.); but the first that were ever seen in England were those sent to Cromwell four years since."

It may be that from the crowns of this, and of others mentioned by Evelyn as sent to the King from the West Indies in 1638, that Mr. John Rose, his Majesty's gardener, succeeded in raising a fruit of the pineapple in this country. We say it may be, because there is a portrait, in oil colours, of Rose, at Kensington Palace, representing him giving a pineapple to Charles II. Rose was then gardener to the Duchess of Cleveland,

and the garden in which the present is being made was that at her Grace's seat, Downey Court, Buckinghamshire. We do not know whether this is the same or a duplicate of a similar picture, once in the possession of Earl Waldegrave, and which, Walpole says, was bequeathed by Mr. London, Rose's apprentice, to the Rev. Mr. Pennicott, of Thames Ditton, by whom it was given to him, Mr. Walpole.

If Rose was sufficiently skilful, or so fortunate, as to ripen a pineapple in England, it became immediately afterwards a lost art, for neither Evelyn, London, Wise, Rea, or Switzer speak of it as an object of cultivation. Soon after Switzer ceased to publish, in 1732, its cultivation was successfully attempted in Holland. This was by M. Le Cour (or La Court, as written by Collinson), a wealthy Flemish merchant, who had an excellent garden at Drievech, near Leyden, of which he published an account in 1732, and died in 1737. This garden was visited by Miller and Justice, who speak of its proprietor as one of the greatest encouragers of gardening in his time, of his having curious walls and hothouses; and then agree that he was the first person who succeeded in cultivating the pineapple. It was from him, Miller observes, that our gardeners were first supplied, through Sir Matthew Decker. Pineapple-plants had been introduced into the Amsterdam gardens long previously, whither some of the plants were brought from the Dutch East India settlements, but more from their colonies at Surinam and Curaçoa, in the West Indies. In 1712 the number of pine-plants thus collected amounted to about two hundred; but, though vigorous, they had not yet been brought to a fruit-bearing state. Mr. Le Cour (says Bradley), who was an eyewitness of these facts, was not discouraged by the ill-success of others. He built various stoves, and adopted different modes of treatment, until he, at length, succeeded in producing and ripening several hundred pines annually; and the plants (suckers) increased so fast that the gardener raised Mr. Bradley's wonder by telling him that hundreds were yearly thrown away." Though Mr. Le Cour succeeded in ripening pines, we should not now say anything in commendation of the fruit he produced, since Bradley, speaking of the first, says, "they were about four inches long."

In 1718 the culture of the pineapple was for the first time established in England by Mr. H. Telende, gardener to Sir Matthew Decker, at Richmond, in Surrey. In that year Mr. Bradley saw there forty fruiting plants, of which the smallest fruit was four inches and the largest seven inches in length.—(Bradley's "General Treatise of Husbandry and Gardening," i. 269.) He planted the suckers in August, they bloomed in April, and the fruit was ripe in five months from the time of its first appearing. His pits, built of brickwork, required for heating 300 bushels of bark, and he employed tepid water in supplying the plants with moisture. Mr. Telende employed a thermometer that he might be certain of the temperature he used; and to this Mr. Bradley recommends the barometer and hygrometer to be added, as guides for the gardener.

In the Fitzwilliam Museum at Cambridge is a landscape, by Netcher, in which a pineapple is introduced, and this is there stated to be the first fruited in England, and that it was produced at Sir Matthew Decker's; but, if the picture of Rose, before noticed, is correct, this is not strictly in accordance with facts.—Johnson, "On the Pineapple."

Since that period the cultivation of the pineapple has gradually been better understood, and now, in an age of cheap glass and of improving heating systems, we have pineapples unequalled in flavour by those of tropical climates. More than forty varieties are known to our gardeners, but they chiefly cultivate the queen, Enville, Jamaica, Providence, Ripley, and *angustifolia*.

The barberry is one of the native fruits of this season, being found wild in many hedges of some of our counties. Its crimson berries, either when fresh picked or preserved, form a beautiful garnish for the dinner-table. Sir J. E. Smith remarks that the stamens of such flowers of the barberry as are open bend back to each petal, and shelter themselves under their own concave tips. No shaking of the branch has any effect upon them; but, if the inside of the filaments be touched with a small bit of stick, they instantly spring from the petal and strike the anther against the stigma. The outside of the filament has no irritability, nor has the anther itself any, as may easily be proved by touching either of them with a blunt needle, a fine bristle, a feather, or anything which cannot injure the structure of the part. If a stamen be bent to the stigma, by means of a pair of scissors applied to the anther, no contraction of the filament is produced. From this it is evident that the spring of the stamens is owing to a high degree of irritability in the side of the filament next the germ, by which, when touched, it contracts, that side becomes shorter than the other, and, consequently, the filament is bent towards the germ. This irritability is perceptible in stamens of all ages—in flowers only so far expanded as to admit a bristle, and in old flowers ready to fall off. If the germ be cut off, the filaments will still contract, and, nothing being in their way, will bend over quite to the opposite side of the flower. After irritation the stamens will return to their original place. On being touched they will contract with the same facility as before, and this may be repeated three or four times.

The purpose which this curious contrivance of nature answers is evident. In the original position of the stamens the anthers are sheltered from rain by the concavity of the petals. Thus probably they remain till some insect, coming to extract honey from the base of the flower, thrusts itself between the filaments, and almost unavoidably touches them in the most irritable part, and, as it is chiefly in the fine sunny weather that insects are on the wing, the pollen is also in such weather most fit for the purpose of impregnation.

The hazelnut also now is ripe for gathering, and September the fourteenth, being Holyrood Day, was considered by our ancestors the beginning of this kind of fruit harvest. Thus in the old play of "Grim the Collier of Croydon" occurs this passage:—

This day, they say, is Holyrood Day,
And all the youth are now a nutting gone.

October 31st is Allhallow Even, and who has not heard of the nut-burning on that mystic night—

Two hazelnuts I threw into the flame,
And to each nut I gave a wench's name;
This with the loneliest bonnie me row amand,
That in a flame of brightest colour blaw'd.
As blaw'd the nut, so may thy passion grow,
For 'twas thy nut that did so brightly glow.

In Scotland the damselfs not only burn nuts, but pull cabbage-plants blindfold. According as the stem is long or short, crooked or straight, so will be the stature and form of their husbands.



SEPTEMBER AND OCTOBER

THE FRUITS OF THE SEASON.
NOVEMBER AND DECEMBER.

"The close of the year!"—That is a sombre sentence—as everything is sombre which tells us that we shall see it no more. Well, let us take a stroll in the orchard. Ah! it looks dreary enough; nothing but bare branches; yet they have buds upon them, and they remind us that when a few months are passed, then will "the spring leaves come again," and 1862 will have arrived, and we shall hope that he will have a kinder countenance than his old predecessor 1861. Let us also pass through that strongly-barred door into the dining-room, and then we shall look brighter over the close of the year. Ah! it is not dreary here! Let us give our readers a hint or two about fruit-keeping, and then, if they have a well-stored fruit-room, and good keeping varieties of apples and pears, with bushels of walnuts and filberts, they may in after years be found, as we always do when we visit our fruit-room.

Keep your apples and pears cool, dry, and dark, to ripen all which at once keep them in bushel-sized brown earthen pans with covers. Put them in carefully, each sort by itself; never stir them, but about to dish them for dessert. Let the fruit-room be on the north side of the house. Keep your walnuts and filberts in similar pans in a similar room, the latter in their husks, and the former with a little salt sprinkled over them; or, what is better, dipped in salt and water once a month, and then put back into the pan without being wiped.

We have now in season of dessert-apples—*Aspund's krael*, *Boston russet*, *Claygate pearmain*, *Downton nonpareil*, *Redon Harvey*, *Mannington's pearmain*, *Ord's apple*, and *Sam Young*, besides some others equally good.

Of pears we have fit for table—*Burré d'Areberg*, *Beurré Diel*, *Chaumontel*, *Glout moreau*, *Virgoutense*, and some others.

We have also filberts. And here let us tell—what is not generally known—that there is a vast difference in the excellence of the kernel and in the keeping qualities of these. None are equal for these qualities to the *Cosford* and *Lambert* filbert. The latter is more generally known as the *Kentish* or *filbert cob*.

And now let us glide on to *Christmas-tide*—that time when oranges and lemons are crushed in hiccups and their peels candied and carved in every form and mode that ingenious cooks and confectioners can contrive. A rare and prolific family is that of the orange and lemon; for they are brethren, though of temper of divers acidity; and they have other brethren of equally joyous associations, even the citron, the shaddock, and the lime. Why, we have here before us an entire volume upon this bacchanal family, a tall folio of four hundred and eighty pages, entitled "*Hesperides*;" or, *Four Books on the Culture and Use of the Golden Apples*. It was published at Rome in 1646, and had as its author a learned Jesuit, one John Baptist Ferrarius; and a jolly Jesuit was he; and, as he descends upon a hospitality that was to embrace the whole world, we have no doubt he knew well how to brew good punch by the aid of the fruits on which he descended. Let our readers look into that volume when the opportunity is theirs, for in it are engravings from the burnins of Greuter and Bloemart that are worth a Caspian bowl to look upon.

A more recent writer on the orange family is Professor Targioni, of Florence. He observes that they are all of Eastern origin, and mostly introduced into Europe in comparatively modern days, but of very ancient and general cultivation in Asia. The varieties known are very numerous and difficult to reduce accurately to their species, on the limits of which botanists are much divided in opinion. Those who have bestowed the most pains on the investigation of Indian botany, and on whose judgment we should place the most confidence, have come to the conclusion that the citron, the orange, the lemon, the lime, and their numerous varieties now in cultivation, are all derived from one botanical species, *Citrus medica*, indigenous to, and still found wild in, the mountains of Eastern India. Others, it is true, tell us that the citron, the orange, and the lime are to be found as distinct types in different valleys, even in their wild states; but these observations do not appear to have been made with that accuracy and critical caution which would be necessary in the case of trees so long and so generally cultivated.

With regard to the shaddock (*Citrus decumana*), it is almost universally admitted as a distinct species, although at present only known in a state of cultivation. It must be admitted also that it appears to present more constant characters than most of the others in the pubescence of its young shoots, and in the size of its flowers, besides the differences in the fruit; but Dr. Buchanan Hamilton, who is a great authority on such matters, and some others, are inclined to believe that this also originated in the *Citrus medica*. This point requires much further investigation and a better knowledge of the flora of South-eastern Asia before we can come to any plausible conclusion. Professor Targioni gives copious details of the introduction into Tuscany and other parts of Italy of many of the varieties there cultivated, for which we must refer to the work itself. It may suffice for our present purpose to extract a few notes on some of the more important races or species, according as they may be considered. Among them all the earliest known was the citron. It is not, however, that fruit, or any citrus, according to Professor Targioni, that we read of in the Bible under the name of Hadar, as is asserted by some, neither is it anywhere alluded to by Homer. The first mention we have of it is in a comedy of Antiphanes, quoted by Athenæus, in which it is said that the seeds of the citron had been recently sent by the King of Persia as a present to the Greeks. Theophrastus is the first who describes it; he tells us the fruit was not eaten, but solely valued for its odor and as a means of keeping moths off woollen clothing. Among the Romans we find an allusion to the citron in Virgil's *Georgics*. But it does not appear to have been introduced into Italy; for the *Georgics*, long after Virgil's death, made no mention of it, and Pliny, in his *Geographia*, as it were of the passage of Theophrastus, adds that it had been endeavored to transport plants of the citron, which he calls *Malus medica*, or *Malus Assyria*, into Italy, but without effect, as it would only grow in *India* and *Persia*. Palladius, however, in the fifth century, gives many details of the modes of propagating and cultivating this tree, which, he says, he had carried on with success on his Sardinian and Neapolitan possessions. It was, therefore, in all probability in the course of the third or fourth centuries that the citron was introduced and established in Italy.

The mass of evidence collected by Professor Targioni seems to show that oranges were first brought from India into Arabia in the ninth century; that they were unknown in Europe, or at any rate in Italy, in the eleventh, but were shortly afterwards carried westward by the Moors. They were in cultivation at Seville towards the end of the twelfth century, and at Palermo in the thirteenth, and probably also in Italy, for it is said that

St. Dominic planted an orange for the Convent of S. Sabina in Rome in the year 1200. In the course of the thirteenth century the Crusaders found citrons, oranges, and lemons very abundant in Palestine; and in the fourteenth both oranges and lemons became common in several parts of Italy. It appears, however, that the original importation of lemons from India into Arabia and Syria occurred about a century later than that of oranges.

The shaddock is believed to have followed a different route in its migration into Europe. Most abundantly cultivated in, and possibly indigenous to, the south-eastern extremity of the Asiatic continent, it is said to have been carried thence to the West Indies, and from Jamaica and Barbadoes to England, early in the eighteenth century. It was, however, certainly previously known in Italy, for it is described and figured by Ferrari, in 1646, as having been sent from Genoa to the garden of Carlo Ordeas, near Naples. There is no record of its first introduction to Genoa, whether from the East or the West.

Immense varieties of citrons are cultivated at Florence, where they have ever been great favourites as objects of curiosity as well as for their flowers and fruits. Among them is a very singular one called *Bizzarria*, raised by hybridising and cross grafting, in which the same tree produces oranges, lemons, and citrons, often on the same branch, and sometimes combined into one fruit, a curious case, and one analogous to that of the well-known hybrid by grafting between the *Cytisus laburnum* and *C. purpureus*.

We have only space to particularise what Dr. Martyn gathered concerning the introduction of oranges into England.

"The first China orange (says Evelyn) that appeared in Europe was sent for a present to the old Conde Mellor, then Prime Minister to the King of Portugal; but of that whole case that came to Lisbon there was but one only plant which escaped the being so spoiled and tainted that with great care it hardly recovered to be since become the parent of all those flourishing trees of that name cultivated by our gardeners, though not without sensibly degenerating. Receiving this account, adds our famous planter, from the illustrious son of the Conde, I thought fit to mention it for an instance of what industry may produce in less than half an age. South America and the West Indies have been furnished with this fruit, so salutary and agreeable to the palates of the people, and so congenial to those hot climates, from Spain and Portugal."

Mr. Miller informs us that he sent two small trees of the true Seville oranges to Jamaica, where this sort was then wanted, and that from these many other trees were budded, which produced plenty of fruit. Some of these were sent to England; and, although they were so long on their passage, yet they were greatly superior to any of the fruit imported from Spain and Portugal, affording three times the quantity of juice.

In England this tree has been cultivated certainly since 1630. The first shifts made to preserve it will not be uninteresting to the reader.

The orange-tree (says Parkinson) hath abided with some extraordinary looking and tending of it, when as neither citron or lemon trees would by any means be preserved any long time. Some keeps them in great square boxes, and lift them to and fro by iron hooks on the sides, or cause them to be rowled by trundels, or small wheels under them, to place them in an house, or close gallery, for the winter time; others plant them against a bricke wall in the ground, and defend them by a shed of boards, covered with seare-cloth in the winter and by the warmth of a stove, or other such thing, give them some comfort in the colder times, but no tent or meane provision will preserve them."—*Paradiseus*, 584.

But Bishop Gibson, in his additions to Camden's "*Britannia*," probably from Aubrey, says that the orange-trees at Beedington, in Surrey, introduced from Italy by a knight of the noble family of the Carews (Sir Francis), were the first that were brought into England; that they were planted in the open ground under a movable cover during the winter months; and that these had been growing there more than one hundred years, that is, before 1596—the first edition of "*Camden*," by Bishop Gibson, being printed in 1696.

The editors of the "*Biographia Britannica*," article "*Raleigh*," speaking from a tradition preserved in the family, tell us that these orange-trees were raised by Sir Francis Carew from the seeds of the first oranges which were imported into England by Sir Walter Raleigh, who had married his niece, the daughter of Sir Nicholas Throckmorton. But this is not probable, for the plants raised from these seeds would have required to be inoculated in order to produce fruit. And it is much more likely that they were plants brought from Italy.

Professor Bradley reports that they always bore fruit in great plenty and perfection; that they grew on the south side of a wall, not nailed against it, but at full liberty to spread. And by the account of Mr. Henry Day, the gardener, they were fourteen feet high, the girth of the stem 29 inches, and the spreading of the branches one way 9 feet, and 12 feet another.

These trees were entirely killed by the great frost in 1739-40. The year before they had been inclosed by a permanent building, after the manner of a greenhouse, so that it is uncertain whether the dampness of the new walls, and the want of so much air and light as the trees had been accustomed to, might not have destroyed them, if the frost had not happened.

In conclusion, let us reveal a little among the Yule-tide festivities, and commence by giving this well-proved recipe for that luscious bowl of confections yclept punch—

One of acid, two of sweet,
Three of strong, and four of weak.

Now, that "strong" should be equal parts of rum and brandy, and thus, there being five ingredients, we have the key to the derivation of its name. "At Neruis (near Goa) is made the best arrack, with which the English on this coast make that enervating liquor called punch (which is the Hindostanee word for five) from its five ingredients."—*Fryer's "Travels in the East Indies*, 1672."

And now, reader, let us conclude with this old Christmas verse:—

Lo! now is come our joyfulst feast
Let every man be jolly;
Each room with ivy leaves be drest,
And every post with holly.
Now, all our neighbours' chimnies smoke,
And Christmas blocks are burning;
Their ovens they with baked meats choke,
And all their spits are turning.
Without the door let sorrow lie;
And, if from cold it hap to die,
We'll bury't in a Christmas pie
And ever more be merry.



NOVEMBER AND DECEMBER