

But this does not settle the question, What is a Costard? It is certainly inferior to a Pippin, which may account for its being a sort of monopoly for the wandering merchant, who, in old times possibly did not dare, or was not allowed, to speculate in first-class goods. See Ford, *The Sun's Darling*, iv., 1: "Upon my life he means to turn costermonger, and is projecting how to forestall the market. I shall cry Pippins rarely." A Costard may be, or perhaps must be, in some way or other like a head, for a Costard was a head or an anthropomorphic nut to crack. "His knives costard," in *Morry Wives*, iii., 11, is the head of his serving man. In *Richard III.*, i., 4, the First Murderer gives an effective gloss, for he says, proposing the mode of procedure with poor Clarence, "Take him over the *costard* with the hilt of thy sword, and then we will chop him in the Malmsey butt in the next room." The Catshead, therefore, is not a ridiculous synonym for a Costard, and any inferior long-bodied Apple wanting in good looks as well as inward quality may be called a Costard, but the term is wide and vague, and there is no good reason why it should ever be employed to represent a section or class of Apple.

What is a Crab? It is a crabbed, ill-natured, sour fruit. It is *Pyrus acerba* properly, but it may be *Pyrus prunifolia*, a qualified Crab, as we say "American," or *P. baccata*, the "Siberian," &c. All proper cider Apples are varieties of *Pyrus acerba*, the sour Apple or Crab; and the sweet Apple of gardens is *Pyrus Malus*, a fruit indigenous to Europe, and one that we know best in the many forms that have resulted from cross-breeding. A true Crab is characterised by smooth ovate leaves, flowers in corymbs, the calyx tube smooth, the fruit mostly smallish, roundish, high-coloured, and sour enough to make one wince as though nipped by the claws of a crab. Cider, or Sieder, was made from Apples by the Teutons long before the Roman period; it is probably a more ancient drink than beer, which also is in an especial manner a Germanic drink.

What is a Nonpareil? Custom should settle this point above all book authority, because the term needs no explanation, and our business is so to restrict its meaning that it may be of real use as a technicality. The old Nonpareil has been in the country some 300 years, and tradition says it came from France. Every Nonpareil should agree with it, generally, in being of a medium or smallish size, smooth, round or roundish, flattish, with conspicuous eye, brownish or russety, of high quality for the table. A conical fruit, a large culinary fruit, a ribbed fruit, a high-coloured fruit, cannot be a Non-

pareil, and if so named the name should not be accepted.

What is a Nonesuch? It is the parallel of Nonpareil, and its use must be regulated by reason. A Nonesuch, or Nonsuch, should be round and flat like a Cheshire cheese, and if over a conical Apple appears with a claim to be classed as a Nonesuch, the claim must be disallowed, and it must be shunted over to the Collins, Calvilles, or Quoinings, as circumstances may determine.

What is a Pearmain? It is the *Poire-pomme*, the Pear Apple, the Pear-shaped Apple, and is of French origin. It is the *poire-magne*, the great Pear, as the main sea is the great sea, main force great force, the main-land the great or continental land as distinct from an island, &c. When the term was first adopted in this country it might be difficult to determine. Parkinson figures an Apple under the name at p. 585 of the *Paradisus*. It is a small conical fruit. At p. 587 he mentions two sorts of Pearmain, but says nothing of their form or colour. Gerard, at p. 1275 of the *Herbal*, 1597, figures two, of which one is a round fruit, the other somewhat Pear-shaped. Drayton, in *Polyolbion*, 18, says:—

"The Pearmain, which to France long ere to us was known;
Which careful fruiterers now have denizen'd their own."

Mortimer, in *Dictionary of Commerce*, 1809, says "Pearmain is an excellent and well-known fruit." It is known to the modern pomologist by its shape and quality. It must be conical, pyramidal, or oblong, and perhaps the so-called Golden Winter Pearmain, which is henceforth to be known as King of the Pippins, is a fair example of the proper Pearmain shape, as it is also of Pearmain quality. Adams', Loan's, Mannin', ou's and the Claygate Pearmains are of proper Pearmain form and quality; but Hormend, Enfield, and Baxter's Pearmains may be cited as examples of deviation from the proper form, and therefore having no proper claim to be called Pearmains.

What is a Pippin? Fuller says Pippins were brought from France in the sixteenth year of Henry VIII. The name is accounted for by the fact that the trees were raised from pips without grafting; that is to say, all seedling Apples allowed to fruit on their own roots were in old times called Pippins. From the speech of Justice Shallow (2 *Henry IV.*, v. 3.) we learn a distinct lesson. He says: "You shall see my orchard, where, in an arbour, we will eat a last year's Pippin of my own grafting, with a dish of Carmways, and so forth." We are to understand that the Apple was a seedling that had been grafted because of its good quality, and that it was a good keeper. Now let us turn again to Fuller, and in

Lincolnshire section of the "Worthies" we find the following:—

"PIPPINS.—With these we will close the stomach of the reader, being concluded most cordial by physicians. Some conceive them to be not above a hundred years seniority in England. However, they thrive best and prove biggest (not Kentish excepted) in this county, particularly in Holland [Kirkton and Skirbeck way, in the south-eastern parts of Lincolnshire], and about Kirton therein, whence they have acquired addition of Kirton Pippins, a wholesome and delicious Apple; and I am informed that Pippins grafted on a Pippin stock are called Renates, bettered in their generous nature by such double extraction."

The Crab having been referred to as the fountain of cider it should now be added that a Pippin may also contribute to the "rolling cider sea," for it is not unusual to make cider from a mixture of Apples, and sweet as well as sour Apples are used at discretion. This brings us, therefore, to the mention of Pippins by Phillips in his poem of "Cider," where, in book 2, you will find the following:—

"Cider in metal frail improve; the moyle
And tasteful Pippin, in a moon's short year,
Acquire complete perfection; now they smoke
Transparent, sparkling in each drop."

What does he mean by the "Moyle and tasteful Pippin?" According to Nathan Bailey we should understand by the passage a grafted tree such as Justice Shallow was so proud of. Ash says a moyle may be a mule, a graft, or a scion. But in another passage it is made evident that the moyle was the name of an Apple—

"The Pippin, burnish'd o'er with gold, the moyle
Of sweetest honied taste; the fair Pearmain,
Temper'd, like comeliest nymph, with white
and red."

Once more, then, what is a Pippin? You will have observed that Fuller connects Pippins with "renates" and our old English Golden Pippin. The "renat" of Drayton was called *Reinette d'Angleterre*, and is now (as aforetime) known to the Dutch as *Engelshe goud Pepping*, the English Gold Pippin. It appears that Pippins anciently were Apples raised from seeds and fruited on their own roots, and afterwards grafted when they proved so good as to deserve perpetuation. The Ribston Pippin is a familiar example, and its history is known. It gives the key to the characteristics of proper Pippins for the purposes of modern classification. A Pippin should be roundish and regular, representing nearly the form of *Pyrus Malus*; it may be a table or a culinary fruit, or both; it should be a keeper; or, at all events, the name cannot be properly given to a summer Apple. As Pippins have always been well spoken of they should be of good quality, and the quality obvious, as it is in the Ribston, the Blewheim, the Cambusnethan, the