

## PLUMS.

Having given a description of what we consider a valuable suit of apples, we will now describe such plums as we would recommend—naming those only, with which we are sufficiently acquainted, to justify our observations. In presenting this delineation, we shall not feel bound to follow any published work, but will describe the fruit, and give such names as are common in the deficient places where we have known it to be cultivated. With slight variations, the varieties are placed in their order of ripening.

**White Primordian.**—This plum we have known under different names: as the *wheat or harvest plum*; *Jean hative*, or *early yellow*; *Jean hative*, or *early John*; and *white violet*. This is one of the first plums that ripens with us—which is at the time of the wheat harvest; hence one the names given to it. Fruit, about one inch and a half in length, and less in diameter; shape, oval, and some what contracted at the base; colour, pale yellow; skin, covered with a light bloom, and distinctly marked with a suture on one side; flesh, firm and brittle, and parts freely from the stone, flat, sweet and pleasant; tree, moderate size, with small branches—from which circumstance, it is not as generally cultivated as many others, the small size of the limbs rendering it difficult to procure cions for budding or grafting; leaves, slightly separated, narrowest at the base, and downy beneath; young wood covered with a light grey bark. The tree is a good bearer.

**Blue Primordian.**—This plum is also cultivated by different names: as the *early violet*, *violet hative*, and *early monsieur*. As to size and shape of fruit, time of ripening, and growth of tree, the description of the *white primordian*, will apply to this. The variation of colour, is accompanied with the usual deviation in flavour; purple plums being generally more acid than those that are white, although of the same family.

**Early Orleans.**—This is a delicious plum, and ripens soon after the *primordians*, or about the middle of August. The fruit is above middle size; shape, inclining to oval, and marked with a deep suture; colour, light green, finely specked with crimson; covered with a thick bloom; flesh, melting, juicy, pleasantly flavoured, and parts freely, with large, round leaves, somewhat downy beneath; limbs, inclining to horizontal, and covered with a brown bark.

**Green Gage.**—We place this on our list, next to the *early Orleans*, not that it is strictly next in succession, as to the time of ripening but because it is generally acknowledged as the best plum known, and the one from which the most of our valuable varieties have been produced. This being considered the richest plum cultivated, all crosses between it and others, is therefore, with those of inferior quality, and the new generations have uniformly become degenerate in flavour; many of them, however, have improved in size and beauty, and are considered superior to all others for cultivation. This is the *reine claud*, of the French catalogues; and the *green gage*, of the English and American. The fruit is one inch and three-quarters in diameter; shape, round, with a distinct suture; colour, green, with clouds of deeper shade; has a few carmine specks upon the sunny side; flesh, green, melting, and full of highly-perfumed sweet juice, ripens early in September; the tree is of a strong, but thrifty growth; limbs, short-jointed, with buds raised upon high projecting knuckles—by which it may easily be distinguished from any other variety; leaves, small, deep green and shining above; points, of young growth, have a redish appearance; limbs, covered with a redish bark, and bear remarkably.

**Washington, or Bolner's Washington.**—This is one of the finest looking plums cultivated; measures from two inches, to two and a half in diameter, and has weighed four ounces; it ripens early in September, shape, nearly round, with a deep suture; colour, when ripe, light yellow, clouded with green, with a few bright crimson specks on the sunny side, when fully exposed. Flesh, light yellow, breaking, sweet and delicious, but not as rich as its parent—the *green gage*; tree an upright and free grower; young wood, covered with grey bark; leaves, large, light green, and shining above; fruit, ripens early in September. When the tree is overloaded, part of the fruit should be picked off, else its size and flavour will be diminished.

**Huling's Superb.**—In size, this plum is nearly equal to the *Washington*, being over two inches in diameter, and often weighing three ounces. It ripens about the middle of September; colour, of finest light green, with clouds of deeper shade; shape, a little elongated, and contracted towards the summit, flesh, melting, juicy, and extremely sweet; tree, of rapid growth, and a good bearer; colour of bark, upon young wood, redish brown; buds, considerably elevated; more so than most kinds of plums.

**Imperial Gage.**—This is a delicious plum, measuring over two inches in diameter; is somewhat elongated; colour, pale yellow, with a few red specks upon the sunny side; flesh, melting, and full of sweet, perfumed juice; ripens, about the middle of September; the tree is of rapid growth, and a good bearer; young wood, covered with gray bark; buds, slightly elevated.

**Bleeker's Gage.**—This plum is said to have originated in the neighbourhood of Albany, about thirty years since. The tree is of a long and thrifty growth—somewhat resembling the *imperial gage*; fruit, oval, and over the medium size; colour, a fine green, with a few specks upon the sunny side, flesh firm, sweet, and delicious; the tree bears well.

**Coe's Golden Drop.**—This is an English variety, which ripens in September. It has all the good qualities of the *green gage* plums, but varies in these particulars—it is a cling-stone, and will keep longer upon the tree, than any other variety of that family; fruit, oval, and nearly the size of the *Washington*; colour, a fine yellow, with red specks upon the sunny cheek; will keep until the middle of October; the tree is an abundant bearer, and of thrifty growth.

**Red Gage.**—In size and shape of fruit, and growth of tree, this variety approaches nearer the parent, than any other; colour of the fruit, redish brown; with a distinct suture; flesh firm breaking, inclining to yellow, rich, and highly perfumed; ripens in September and will keep till the middle of October—This and the preceding one, may be considered as our best late plums.

**Monroe Plum.**—The plum to which we have attached this name, we first discovered in this county, about twenty-five years since. It is a seedling variety, and is probably a cross, between the *yellow egg*, or *magnum bonum* and the *green gage*. The growth of the tree, colour, size, shape, and flavour, of this fruit, all indicate such a cross. In addition to this, the person who planted the stone, informed us that it was from a *magnum bonum* plum. The fruit is above medium size; shape, oval, flattened in the same direction as the stone; sides, unequal; colour, rusty yellow; flesh, breaking, sweet, highly perfumed, and parts freely from the stone; ripens about the third week in September; hangs long upon the tree—improving in flavour, until its quite shriveled. We think this plum has more valuable properties, than

any other that is cultivated in this country, and therefore recommend it for general use.

The foregoing varieties of fruit contain the finest eating plums of the seasons; and where there can be obtained, we would doubt the propriety of increasing the number, as such a course would not be adding to the variety, for the desert. In addition to these, we give the following names, as varieties suitable for preserving.

**Blue Imperatrice.**—This is a large, purple plum, which ripens late in September; flesh, firm, dry, sweet, well-flavored, and covered, with a heavy bloom; the tree is a free bearer.

**Yellow Egg.**—This plum is about the size and shape of a hen's egg; colour, yellow; flesh, coarse and austere; is apt to rot upon the tree; ripens in September; makes beautiful preserves.

**Smith's Orleans.**—This plum is over medium size; dark purple; flesh, firm, and rather acid; makes good preserves; the tree is a good bearer.

**Black Danison, or Frost Plum.**—A small fruit, of dark purple colour; shape round, skin, smooth, tough, and covered with bloom; flesh, firm; flavour sour in the extreme; and yet many people prefer this to most other plants, for preserving; ripens in October, and often hangs upon the tree until January; the tree is hardy, and a great and constant bearer.—*True Genesee Farmer.*

## PRUNING FRUIT TREES.

As pruning trees is confined to no particular season, some directions in the present number may be acceptable.

The first thing necessary is a good sharp knife, which is not always at hand.

The second object is to ascertain what part must be cut away, and what should remain. To be capable of this requires a knowledge of fruit growing, in general, and vegetable physiology and the nature of each kind of tree, in particular. The operator should examine if any of the branches came out too low, and if there is any inclining, or crowding the better proportioned parts of the tree. Such should be taken off. There is said to be more danger in leaving the tree with too much than with too little wood.

With large branches a small saw should be used, and the operator will use a smoothing plane, to leave the wound perfectly free from bruises and rough places made by the saw, the healing may be much sooner. In pruning small trees, let one foot be placed near the root, then hold in the left hand firmly the branch to be cut, insert the knife close to the body of the tree, and if possible let the work be done by one smooth cut.—The closer to the body of the tree the cut is made the better. Limbs cut at a half inch or inch from the trunk, must rot away, or the tree must become much larger before the healing can be effected, and in the mean time these wounds are most liable to produce serious diseases.

There is much dispute about the proper time of pruning. While some urge the winter or spring the only suitable time, others with as much vehemence, and indeed argument, argue for exclusive summer pruning. From our knowledge of the subject, we have no idea either system is wholly true. Any one who has had a little experience will see, even in the absence of philosophy, that branches cut away in the summer, heal over sooner than if the pruning be done at any other time; and he will also see, there are not a few young shoots which come out in the summer, which are not needed, and should be cut off before they take nourishment from the better parts of the tree. On the other hand, there are often awkward and unnecessary branches found on the tree in the winter, and even parts of