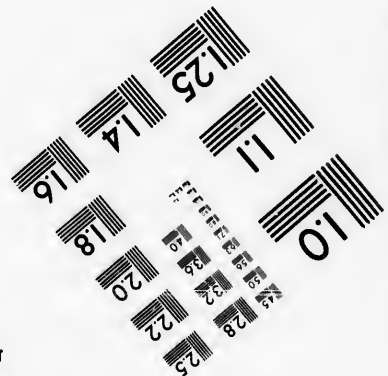
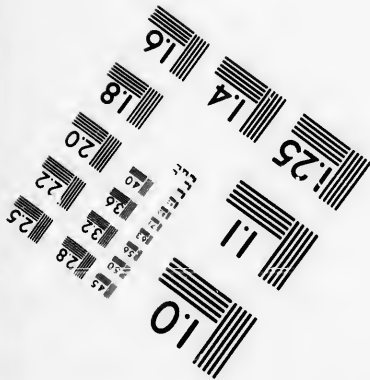
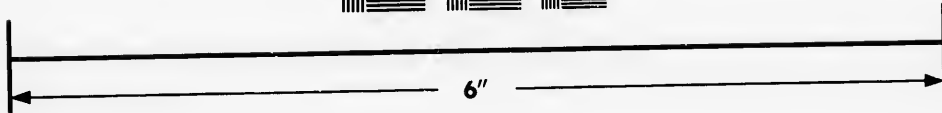
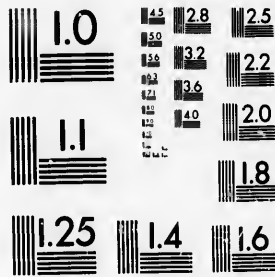


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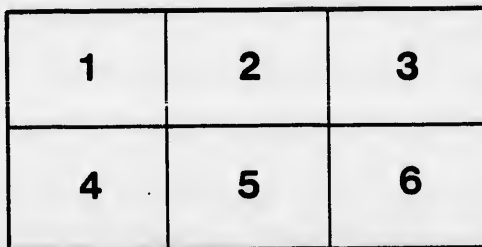
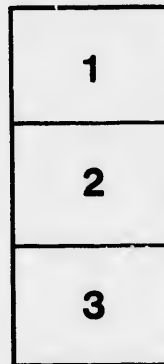
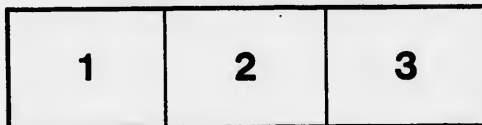
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**CATALOGUE**

OF

**FRUIT TREES,**

CULTIVATED AND FOR SALE AT THE

**ST. CATHARINES NURSERY,**

BY

**CHAUNCEY BEADLE.**

---

ST. CATHARINES, U. C.

PRINTED BY HIRAM LEAVENWORTH.

1841.

The difference of opinion, as to the proper size of trees for transplanting, furnishes another reason why buyers should make their own selections. Some of my varieties have attained the height of ten feet or more. And I take a pleasure in stating, that among the many who have visited my Nursery, there have been none who have not borne very flattering testimony to their beauty and healthfulness.

It may be proper to remark, that my trees are pruned very differently from those of other Nurseries. I have reference to the leaving of a portion of such branches as proceed from the body of the tree, to the extent of two or three buds, instead of cutting them closely, as is the usual manner. My reason for leaving these buds, is to favor the sending forth of new branches, which greatly increase the strength and size of the trunk, enabling the tree to stand erect, and support firmly the spreading branches designed for fruit. After the trunk shall have attained this strength and size, it should be kept closely pruned.

Should any one doubt the utility of this expedient, I would direct his attention to the forest, where he will perceive the bodies of trees are very much enlarged immediately below the place where any considerable branch is sent off, and this increase of size extends to the root.

I have commenced my Nursery on a liberal scale, having already about fifteen acres of trees, in the different stages of cultivation; and I intend to add several acres more in the spring; but owing to the infancy of the undertaking, many of the varieties are yet too small for transplanting. I have, therefore, made a division in my Catalogue, of the Apple, showing those which have had three or more years growth, since they were ingrafted.

It may be well to observe, for the information of those who live at a distance, that St. Catharines is situated on the Welland canal, which connects lakes Erie and Ontario, affording good schooner transportation to any of the ports on those lakes. All trees forwarded, will be at the risk of the purchasers.

Catalogues will be furnished, gratis. All communications by mail, must be post paid, to insure attention.

C. BEADLE.

January 1, 1841.

# CATALOGUE.



## APPLES.

ONE SHILLING AND THREE PENCE EACH, (25 CTS.)—\$20 PER HUNDRED.

*Ingrafted or Budded from 3 to 6 years.*

### Summer and early Autumn Fruits.

| <i>Begin to ripen.</i> |       | <i>Begin to ripen.</i> |       |
|------------------------|-------|------------------------|-------|
| 1 Astracan,            | Aug.  | 6 Maiden's Blush,      | Sept. |
| 2 Bough, sweet,        | Sept. | 7 Oslin,               | Aug.  |
| 3 do. tart,            | Aug.  | 8 Pumpkin Sweeting,    | Sept. |
| 4 Juneating, white,    | Aug.  | 9 Sapson,              | Aug.  |
| 5 do. striped,         | July. | 10 Yellow Redstreak,   | Aug.  |

### Autumn Fruits.

| <i>Begin to ripen.</i>       |      | <i>Begin to ripen.</i> |      |
|------------------------------|------|------------------------|------|
| 11 Alexander,                | Oct. | 16 Pippin, Fall,       | Nov. |
| 12 Drap d' Or,               | Nov. | 17 do. Holland,        | Oct. |
| 13 Fameuse, (or snow apple,) | Nov. | 18 Pie Apple,          | Oct. |
| 14 Nonesuch,                 | Oct. | 19 Rambo,              | Oct. |
| 15 Pearmain, Summer,         | Oct. | 20 Seek-no-further,    | Nov. |

### Winter Fruits.

| <i>Keep till.</i>          |        | <i>Keep till.</i>      |        |
|----------------------------|--------|------------------------|--------|
| 21 Black Apple,            | April. | 41 Pippin, Newark,     | March. |
| 22 Baldwin,                | April. | 42 do. Newtown,        | April. |
| 23 Borrassau,              | March. | 43 do. Pound,          | Feb.   |
| 24 Borsdorfer,             | April. | 44 do. Orange,         | Feb.   |
| 25 Beauty of Kent,         | Feb.   | 45 do. Maryland,       |        |
| 26 Colvert,                |        | 46 do. Spotted,        |        |
| 27 Esopus Spitzenburgh,    | May.   | 47 Pomme Greis,        | May.   |
| 28 Farmer's Profit,        | May.   | 48 Priestly,           | April. |
| 29 Gilliflower, Cornish,   | May.   | 49 Pennock,            |        |
| 30 Golden Harvey,          | May.   | 50 Russet, Roxburg,    | April. |
| 31 Greening, Rhode Island, | April. | 51 do. Golden,         | June.  |
| 32 Harrison,               | March. | 52 do. Winter,         | March. |
| 33 Lady Apple,             | April. | 53 Red Pigeon,         |        |
| 34 Nonpariel, Vermont,     | March. | 54 Steel's Red Winter, | May.   |
| 35 Ortley,                 | March. | 55 Swaar, sour,        | March. |
| 36 Ox-Noble,               |        | 56 do. sweet,          | March. |
| 37 Pearmain, Canada Red,   | April. | 57 T. W. Blush,        | July.  |
| 38 do. Winter,             | March. | 58 Tallman's Sweeting, | March. |
| 39 do. Barcelona,          | Feb.   | 59 Wellington,         | Feb.   |
| 40 Pippin, Downton,        | Feb.   | 60 Winesap,            |        |

*Trees Ingrafted or Budded less than 3 years.*

**Summer and early Autumn Fruits.**

| <i>Begin to ripen.</i> |       | <i>Begin to ripen.</i>      |       |
|------------------------|-------|-----------------------------|-------|
| 61 Bean,               | Sept. | 67 Golden Sweeting,         | Sept. |
| 62 Codlin, Dutch,      | Aug.  | 68 Irish Peach Apple,       | Aug.  |
| 63 do. Keswick,        | Sept. | 69 Harvest Apple,           | July. |
| 64 do. English,        | Aug.  | 70 Pippin, Summer,          | Aug.  |
| 65 do. large green,    | Aug.  | 71 Prince's Yellow Harvest, | Aug.  |
| 66 Cathead,            | Aug.  | 72 Spice Sweeting,          | Sept. |

**Autumn Fruits.**

| <i>Begin to ripen.</i> |      | <i>Begin to ripen.</i> |       |
|------------------------|------|------------------------|-------|
| 73 Ballston, Sweet,    |      | 79 Lady Sweeting,      |       |
| 74 Crab, Siberian,     | Oct. | 80 Pear Apple,         | Nov.  |
| 75 do. Virginian,      | Oct. | 81 Pippin, Blenheim,   | Nov.  |
| 76 Gilliflower, Black, | Nov. | 82 do. Kerry,          | Oct.  |
| 77 Gravenstein,        | Oct. | 83 do. King of the     | Oct.  |
| 78 Grand Sachem,       | Oct. | 84 Stroath,            | Sept. |

**Winter Fruits.**

| <i>Keep till.</i>           |         | <i>Keep till.</i>           |        |
|-----------------------------|---------|-----------------------------|--------|
| 85 Durable Keeper,          | 2 years | 93 Russett, Columbian,      | March. |
| 86 English Sweeting,        | March.  | 94 Scarlet Crofton,         | Jan.   |
| 87 Golden Apple,            | Feb.    | 95 Tiff's Sweeting,         | March. |
| 88 Jonathan,                | March.  | 96 Vandevere,               | March. |
| 89 Pippin, American Golden, | April.  | 97 Winter Mouse,            | March. |
| 90 do. Ribston,             | March.  | 98 do. Queening,            | March. |
| 91 Reinnette, French,       | April.  | 99 do. Sweeting,            | March. |
| 92 Russett, English,        | May.    | 100 Golden Pippin, English, | May.   |

**P E A R S .**

FIFTY CENTS EACH.—(Will be ready for sale in 1842.)

**Summer Fruits.**

| <i>Begin to ripen.</i> |      | <i>Begin to ripen.</i> |       |
|------------------------|------|------------------------|-------|
| 1 Bergamotte, Summer,  | Aug. | 4 Seckle,              | Aug.  |
| 2 Boncretein, Summer,  | Aug. | 5 Sugartop,            | July. |
| 3 Jargonelle,          | Aug. | 6 Sugar Pear,          | July. |

**Autumn Fruits.**

| <i>Begin to ripen.</i> |      | <i>Begin to ripen.</i>   |      |
|------------------------|------|--------------------------|------|
| 7 Bergamotte, Autumn,  | Oct. | 13 Dutchess D'Angouleme, | Oct. |
| 8 do. Red,             | Oct. | 14 Flemish Beauty,       | Oct. |
| 9 Beurre Deil,         | Oct. | 15 Napoleon,             | Nov. |
| 10 Boncretein, Autumn, | Nov. | 16 Vergalouse,           | Oct. |
| 11 do. Rushmore's,     | Oct. | 17 do. Newtown,          | Nov. |
| 12 Dickson,*           | Oct. |                          |      |

\* Robert Dickson, Esq., of Niagara, favored me and others, with this superior variety, which was brought from England, by the late Hon. Thomas Clark; and as its real name is unknown, it has been called the "Dickson Pear." I also obtained the English Golden Pippin from him, which was likewise brought from England, by Col. Clark, and the fruit has proved its identity.



## ADVERTISEMENT.

In bringing the ST. CATHARINES NURSERY more fully into public notice, by publishing a *Catalogue*, it may be necessary to state, that more difficulties present themselves, in procuring and cultivating a choice collection of Fruit trees, than may at first appear obvious to purchasers. Among these, a judicious selection of varieties, is not the least. To aid me in this, I have availed myself of the advice of experienced Nursery-men and growers of fruit; among whom, there are none to whom I am more indebted, than to the late Hon. Jesse Buel, of Albany, who spared no efforts in collecting the most desirable fruits of America, Great Britain, and many places on the continent.

Another difficulty is, the possibility of buying scions and trees that, by mistake in cultivation, may not prove to be the kinds desired. To obviate this, I have, as far as practicable, taken my grafts from bearing trees; and I conceive myself fortunate in having obtained the greatest portion of my scions from Judge Buel, who had them cut from his own orchard, under his personal direction; and the European varieties of Apple, he took from trees he had himself imported from the London Horticultural Society.

There is, however, one circumstance that may lead to disappointments to purchasers, which is beyond the power of Nursery-men to control; and that is, the diversity of names given to the same fruit, and which also vary in different localities. As an instance of this, I will mention an Apple that has long been known, in this place and vicinity, by the name of *Newtown Pippin*, which is a very large fine apple, and is in use from October to January; while the true Newtown Pippin does not come to perfection until April. It is, therefore, necessary for purchasers to be as explicit as possible, in their orders; and when it shall be practicable, it would be well for them to visit the Nursery, where every effort will be made to meet their wishes.

1877

THE UNIVERSITY OF CHICAGO

PHYSICS DEPARTMENT

PHYSICS DEPARTMENT

PHYSICS DEPARTMENT

**Winter Fruits.**

|                        | <i>Begin to ripen.</i> |                         | <i>Begin to ripen.</i> |
|------------------------|------------------------|-------------------------|------------------------|
| 18 Bergamotte, Easter, | Jan.                   | 21 Mordale St. Germain, | Feb.                   |
| 19 Colmar,             | Jan.                   | 22 Vergalouse, Winter,  | Jan.                   |
| 20 Glout Morceau,      | Dec.                   | 23 Winter Nellis,       | Dec.                   |

**Spring Fruits.**

|                   | <i>Begin to ripen.</i> |                  | <i>Begin to ripen.</i> |
|-------------------|------------------------|------------------|------------------------|
| 24 Beurre Easter, | May.                   | 26 Beurre Rance, | May.                   |
| 25 do. English,   | March.                 |                  |                        |

**PEACHES.**

TWENTY-FIVE CENTS EACH—TWENTY DOLLARS PER HUNDRED.

|                           | <i>Begin to ripen.</i> |   | <i>Begin to ripen.</i> |
|---------------------------|------------------------|---|------------------------|
| 1 Congress Cling,         | Oct.                   | 11 Melishe's Favorite or No-<br>blesse, | Sept.                  |
| 2 Canada Rareripe,        | Aug.                   | 12 Nutmeg, White,                       | Aug.                   |
| 3 French Mignonne,        | Sept.                  | 13 do. Scarlet,                         | Aug.                   |
| 4 George the Fourth,      | Sept.                  | 14 Northrup Yellow,                     | Sept.                  |
| 5 Honey Peach,            | Sept.                  | 15 Oakley's Early Anne,                 | Sept.                  |
| 6 Ikler,                  | Sept.                  | 16 Prince's Paragon,                    | Sept.                  |
| 7 Long Island Rareripe,   | Sept.                  | 17 do. Rareripe,                        | Sept.                  |
| 8 Large Yellow or Orange, | Sept.                  | 18 do. Cling Rareripe,                  | Sept.                  |
| 9 Lemon Peach,            | Sept.                  | 19 Royal Kensington,                    | Sept.                  |
| 10 Malta,                 | Sept.                  | 20 White Malecotou,                     | Sept.                  |

**PLUMS.**

Plum Trees are of difficult cultivation ; and two or three years must elapse, before I shall have a good assortment.

**CHERRIES.**

FIFTY CENTS EACH.—(Will be ready for sale in the Fall of 1841.)

|                          |                                |
|--------------------------|--------------------------------|
| 1 Archduke.              | 13 Mayduke.                    |
| 2 Amber Heart.           | 14 Large Red Bigareau.         |
| 3 American Heart.        | 15 Napoleon Bigareau.          |
| 4 Belle de Choisy.       | 16 Ox Heart.                   |
| 5 Black Heart.           | 17 Remington White Heart.      |
| 6 Bigareau du May.       | 18 Spanish Yellow or Graffian. |
| 7 Black Eagle.           | 19 Elkhorn.                    |
| 8 Downe's Red.           | 20 Tartarian, Black.           |
| 9 Elton.                 | 21 do. White.                  |
| 10 Harrison's Late Red.  | 22 White Heart.                |
| 11 Hildesheim Bigareau.  | 23 White Orleans.              |
| 12 Knight's Early Black. |                                |

**Nectarines and Apricots—37½ cents each.**

**Quinces—25 cents each.**

1 Large Superior.

**Grapes—25 cents each.**

1 Isabella.

2 White Sweetwater.

**Raspberries.**

1 White Antwerp—per dozen, 2s. 6d. (50 cents.)

## SHORT DIRECTIONS FOR TRANSPLANTING.

Food is as necessary to the health and growth of plants, as it is to animals. The best food for plants, is rich pulverised earth, or rather the vegetable matter which it contains. That your trees may live and thrive, proceed as follows:—Dig for your trees, holes at least three feet in diameter, and eighteen inches deep; and for shrubs, a proportionate size and depth, throwing away the lowest spit of earth. Then fill up the hole to a proper height for setting the tree, with rich surface earth, or perfectly rotted manure, blended with four out of five parts of earth.\* Set your tree, and cover the surface with soil, treading down, when the roots are covered with earth. See that the roots are trimmed of all the bruised and broken parts; that they are separately extended in their natural direction; that fine earth every where comes in contact with them. A potato or two, or a gill of flax seed or oats, may be advantageously placed in the hole, before the tree is set, and a pail of water, turned in after the hole is two-thirds filled. The rich earth affords nutritive pasture for the young roots to range in; the potatoes, &c. keep the ground loose and moist, and enable them to roam freely; and the water brings the earth in contact with the roots, and prevents them from becoming mouldy. Keep the ground free of grass, as far as the roots extend; for this exhausts the moisture and nutriment necessary to the plant, and excludes from the roots air and heat, the indispensable agents to vigorous growth. Treat your trees as you would favorite corn hills, which you wish to make the most of, except give them no unrotted dung. Washing with a strong ley, in May, will destroy insects, and promote the health and vigor of your trees.

To persons living remote, or who are unable to obtain their trees for early spring planting, we recommend that they procure them in the autumn, and lay them in by the heel, as Nurscry-men technically term it; which is merely to dig a trench on a dry piece of ground, laying the earth on one side—the trench wide enough to contain the roots; put the roots into this, close together, letting the stocks rest in an inclined position upon the bank of earth, and then cover the roots and a part of the stocks with earth. In this way they escape injury from the frosts of winter, and are in readiness for early planting in the spring. Besides, better plants are generally obtained in the autumn than in the spring, after nurseries have been culled.—*Buel's Catalogue.*

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\* There should be some caution used, in preparing these "holes," where the soil is a stiff clay. The loose earth with which they are to be filled, is liable to become perfectly saturated with water; and the surrounding clay being nearly impervious, would retain too much moisture, to the injury, and, in many instances, the destruction of the tree. This may be obviated, where the declivity of the earth is sufficient to drain the hole by cutting a small ditch, and filling it with coarse gravel.

