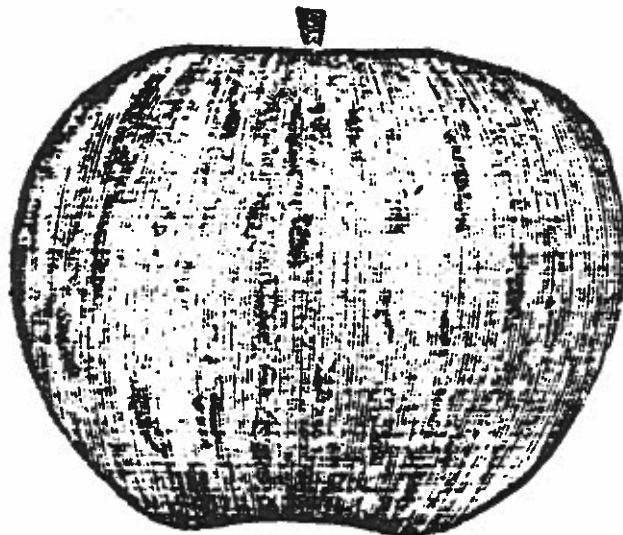


Summer Pearmain.

Summer Pearmain: An early, medium-sized apple, dull red, with tender flesh. It frequently cracked open from the weight of its own juice. Ripening in August, it was among the most popular early fruits.

Taliafero: Jefferson believed that this tree originated near Williamsburg. It is associated with the Robinson or Robertson apple, and the Gloucester White, though it probably differed a little from either of these varieties. The fruit was used for cider, which Jefferson thought "superb".

Underleaf: An English variety known in Virginia by the eighteenth century.



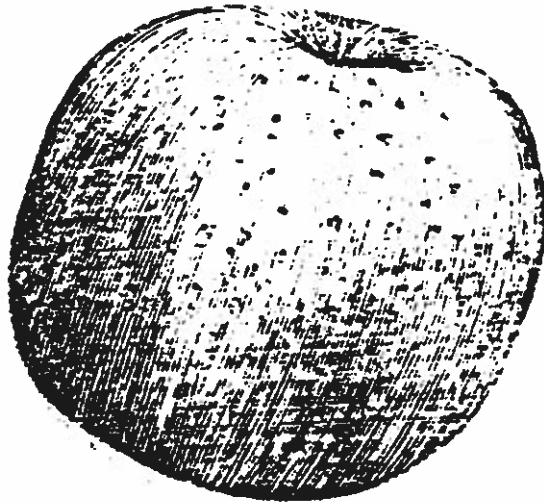
Vandevere.

Vandevere: Also called Baltimore, Gibbons Smokehouse, Vandiver, Vandivier, and other names. Originating in Delaware, this apple was used chiefly for cooking. The tree needed extensive cultivation in light rich soil to grow well. The fruit had a flat form, and pale red

skin with rough yellow spots. The rich yellow flesh produced a heavy, highly flavored juice.

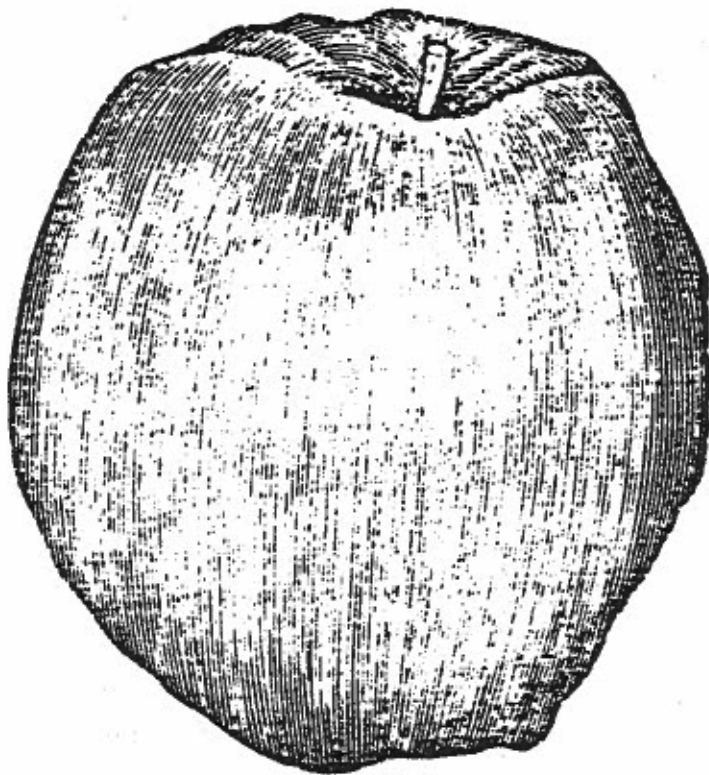
Westbury: An apple mentioned by Robert Beverly in 1742.

White Apple: Also called the Virginia White Apple or Bray's White Apple. This was probably the earliest distinct cider apple in Virginia, but seems to have had its position overtaken by the Hewes. It was a bright yellow fruit that ripened the first of October, but did not keep well.

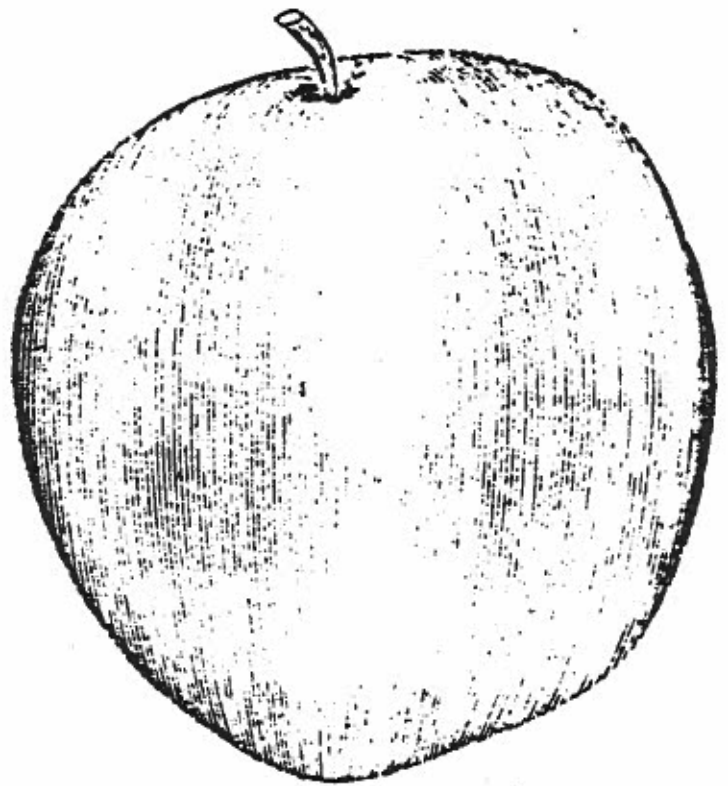


Winter Pearmain.

Winter Pearmain: A rich table fruit, ripening in October, which also produced excellent cider. The skin was a dull red faintly streaked with green.



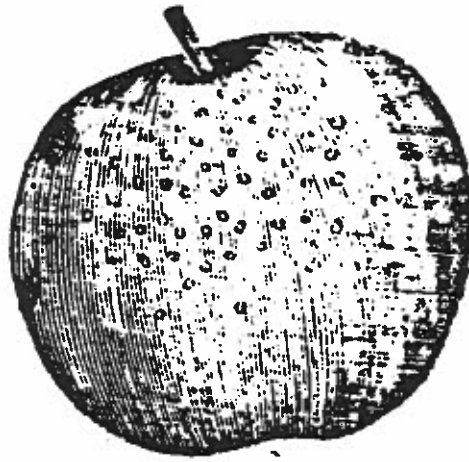
Bellflower.



Monstrous Bellflower.

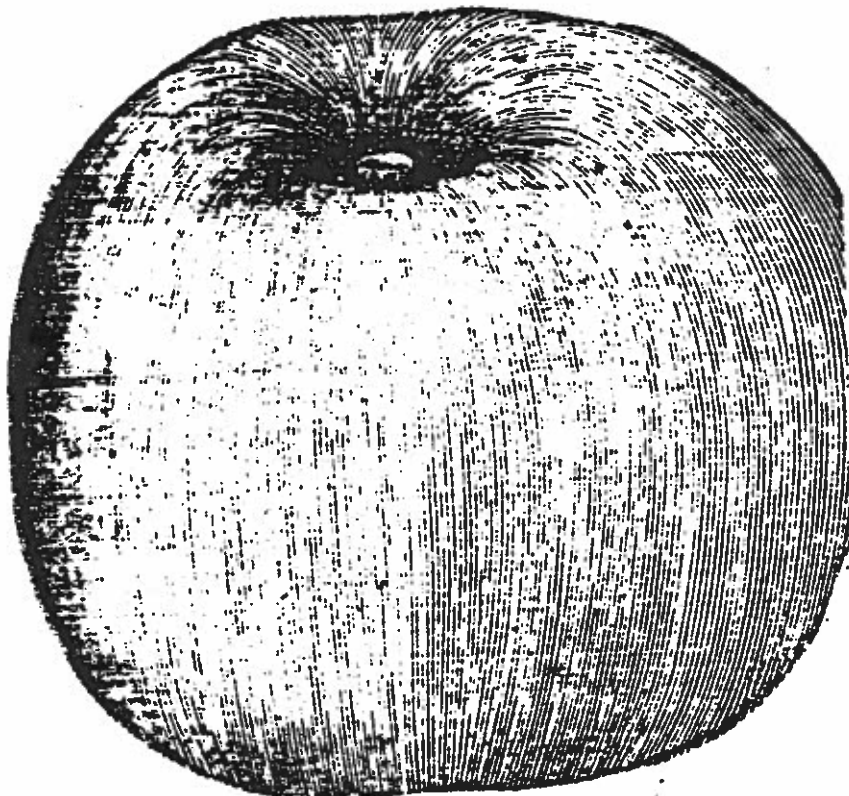
Yellow Bellflower: This fruit was also called Belle Fleur, Bellflower, Bishop's Pippin, Reinette Musque, Warren Pippin, and Yellow Belle Fleur. A larger variety was known as the Monstrous Bellflower. Coxe: "A remarkably large, beautiful, and excellent apple." The fruit was of an oblong shape, and was pale yellow with a red blush. If carefully picked it would keep through the winter. It was the most popular apple grown near Philadelphia.

In addition, the following types of apples were popular throughout the Chesapeake colonies:

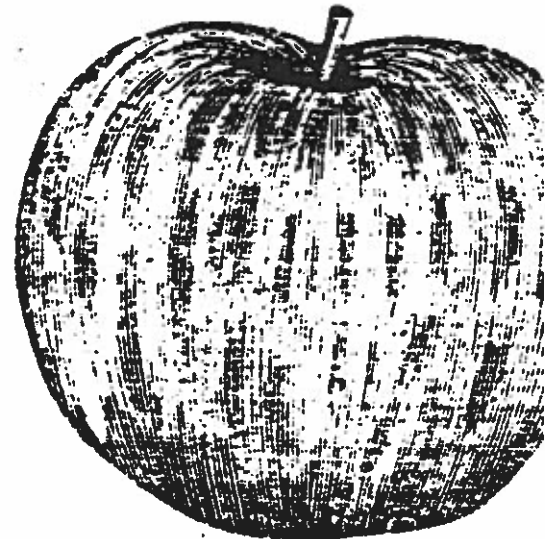


Loans English Pearmain

Pearmain: Many varieties of Pearmain apples were known, most of them of English or European origin.

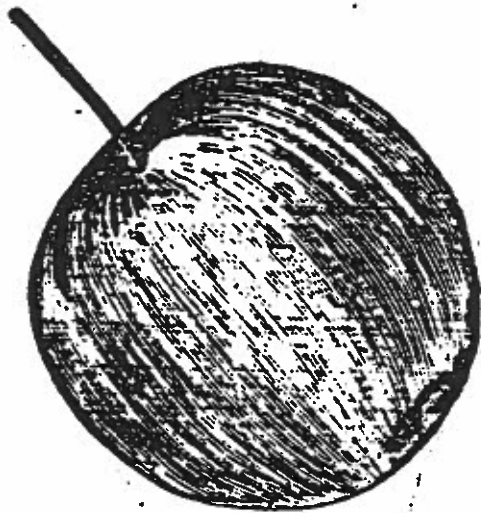


Monstrous Pippin.



Ribstone Pippin.

Pippin: Again, many of these varieties were known, a number of them early bearers.



Coopers Russeting.

Russetings: This variety had offshoots of both English and American origin. All were dry stewing apples, also used for pies.

Apricots

Apricots appear to have been garden rather than orchard fruits. No records searched by this author mention large numbers of these trees. Philip Fithian noticed them in the garden of Nomini Hall; Thomas Jefferson and George Mason grew a few, both for their fruit and because the trees were ornamental; and Bordley had one old tree in his Maryland garden. It may have been that the delicate trees did not fare well, even in the balmy climate of the Chesapeake region. Several accounts mention that the fruit dropped off of the tree before it was ripe and that they were particularly sensitive to frosts. The two varieties mentioned by Thomas Jefferson--Meliache and Albicocche--may well have been brought from Europe, for

William Coxe makes no mention of them in his treatise on American fruit varieties, and they are not among the lists of apricots sold by early nurseries. The following list has been compiled of sources from around the Chesapeake Bay, but most of the varieties were found chiefly in lower Virginia. 198

APRICOT VARIETIES

Breda: A large, round, deeply colored, yellow fruit, known to have grown in Maryland. Its extremely tender flesh ripened in July.

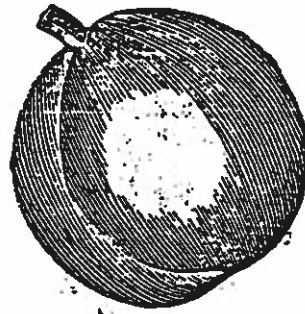


Brussels
Apricot

Brussels: Also called French Brussels. A long, flat, rich fruit which ripened in July, this was the hardiest of the apricot varieties grown in Maryland.

Filbert: An apricot grown by Jefferson in 1774.

Green Roman: A variety mentioned by Beverly in 1742.



Early Apricot.

Large Early: Also called the Early Red Apricot. A round yellow apricot with a pronounced red blush. The fruit ripened in July. Known to have grown in Prince George's County, Maryland.

Nassodine: A variety mentioned by Beverely in 1742.

Orange: A variety grown by Charles Carroll in the 1760s.



Peach Apricot.

Peach-Apricot: A very large and juicy apricot originating in France. Known to have grown in Prince George's County, Maryland.

Roman: An apricot ordered by Thomas Jefferson from a nursery in 1791, "and known to have grown in Maryland."

Turkey: an apricot ordered from England by Charles Carroll in 1768.

Cherries

Cherries, after apples and peaches, were the third most common fruit in the Chesapeake colonies. In 1676, Thomas Glover of Virginia declared that the "meanest planter hath store of cherries", and many planters' diaries reveal the jubilation they felt when the crop ripened each spring. Twelve, or about 10 percent, of the advertisements in the Maryland Gazette mention properties containing cherry orchards. Peter Kalm, traveling through the colonies, noted that orchard trees were "chiefly peach, apple and cherry."¹⁹⁹

Though at least three kinds of cherry trees were native to the region, there is some evidence that the more domesticated trees were not always healthy. Johann Schoepf, who visited the area in the late 1780s, remarked that the cherry trees had not done well, probably because of insect infestation.²⁰⁰ Hugh Jones commented on the "great perfection" of cherries,²⁰¹ but admitted that the trees soon decayed. In 1799, nurseryman William Prince lost dozens of trees during the wet weather, and declared that in general he found them uneconomical to grow.²⁰² Nevertheless, the following varieties were commonly found around the Chesapeake Bay.

CHERRY VARIETIES

Black Heart: Also called Black May and Black May Heart. Widely grown, this was a rich sweet cherry which ripened in May.

Bleeding Heart: The juice and flesh of this table cherry were both deep red. It ripened in mid-June.

Broadnax's: A cherry grown by Jefferson around 1773.

Carnation: One of the most popular cherries grown in the Chesapeake area. The fruit was variegated red and yellow. A sweet rich table cherry which ripened in July. Cox: "One of our most excellent cherries."

Cornish: Sometimes called Cluster Cherry or Peach Cluster Cherry. A cherry of English origin which ripened in May.

Double-blossomed cherry: Though chiefly grown as an ornamental tree, it could, and did, produce fruit. The bright red cherries were often double. Trees were propagated by budding onto wild cherry stock.

Hertfordshire: A sweet English cherry grown by Charles Calvert.

Honey: If carefully cultivated these trees produced a medium-sized cherry; otherwise the fruit was small. The fruit was notable for very rich sweet flesh inside a deep red skin. It ripened late in June.

Kentish: Pie cherries grown on a small tree.

May Duke: Probably the most popular of the cherries grown in Virginia and Maryland. The large, round, red fruit ripened at the end of May. The terms May Cherry, Early May cherry, Duke cherry, and Large Duke cherry were probably synonyms for the May Duke.

Morello: A large, dark, very hardy, cherry, chiefly used for brandy, preserves, and other kitchen uses. Frequently it was kept in bottles without either sugar or spirits to preserve them.

Oxheart: Also called Bullock Heart. A large, dark red cherry, rich with juice. It ripened in June or early July.

White Heart: A heart-shaped cherry with a waxy white skin tinged with red. Much esteemed as a beautiful and fine flavored table cherry. The tree, however, bore poorly in Maryland and Virginia.

Peach and Nectarines

Peaches rank with apples in their importance to the Chesapeake colonists. The trees were extremely well adapted to the climate of Virginia and Maryland and produced fruit of a quality that far surpassed European peaches. Foreigners, used to the rare, carefully cultivated trees in their native lands, were astonished to see farmers feed the succulent fruit to hogs. Such an abundance of peaches was a chief pleasure of farming in the region, and peach brandy was a much admired liquor. Dried peaches provided nutrition and variety in winter. Consequently, peach orchards were very common. Nearly half of the farms advertised in the Maryland Gazette contained peach orchards.

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There are few direct references to the varieties of peaches grown in the region. Malachoton is one that was occasionally noted, but most were referred to by characteristics such as "lemon shaped", "green", or "large white". Peaches were nearly always propagated by seed, which, like apples, did not generally produce trees that were true to type. As a result, there were few pure peach strains, certainly fewer than there were for other fruits.

Nectarines or "plum-peaches" were mentioned by William Byrd, Thomas Jefferson, and a number of other colonists, and are listed in the 1771 advertisements

put out by William Prince's nursery. Robert Beverley spoke of nectarines in Virginia which grew to be twelve to thirteen inches in girth. Like apricots, they appear to have been a garden rather than an orchard fruit. There are no direct references to their having been grown in Maryland during the colonial period, though an 1846 list of fruit trees in Prince George's County included four varieties of nectarines. Perhaps the climate was not suited to them, for William Coxe wrote that farmers in nearby Pennsylvania and Delaware had abandoned the culture of nectarines because they languished in the cooler air.

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One successful variety of peach developed in Maryland in the eighteenth century was the Heath Peach. Daniel Heath originated the large clingstone fruit, which came to be called the finest peach in America, by William Coxe. It was a large, cream-colored peach with tender flesh, which ripened in September. "The juice is so abundant, as to make it difficult to eat this peach without injury to the clothes," wrote Coxe. By 1800 it was common throughout the Chesapeake region.

PEACH VARIETIES

August Peach: A soft peach, known in Virginia about 1791.

Belle Chevreuse: A large and long clearstone variety known to have grown in Maryland. The skin was white with a pale blush, and the flesh very finely flavored. It ripened in September.

Bell Grade: A clearstone peach of European origin, grown by Charles Calvert.

Canada: A very large nectarine-like peach, with yellow skin. In 1807 Jefferson wrote that it was the "most juicy and highest flavored of all the Clingstone peaches". Well adapted for preserving and for brandy.

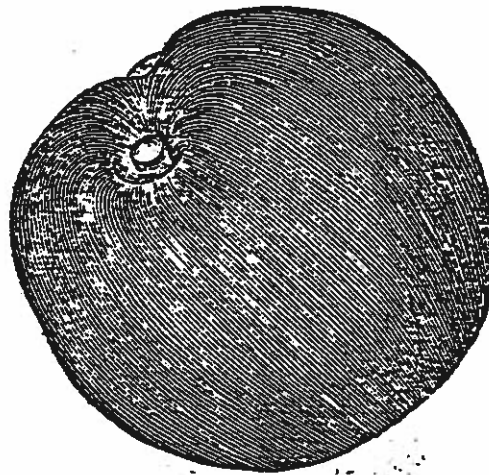
Catherine: An English variety successfully established in Virginia by John Custis.

Double-blossomed: Stones of this were sent from England to John Custis; by late eighteenth century was well-established in Chesapeake area. Probably chiefly an ornamental tree.

English Malacotan: Also referred to as the 'Red Cheek Malacotan. A large yellow clearstone fruit with a red cheek. Thought to be especially successful in Maryland and known to have grown in Prince George's County.

Female Peach: A peach thought to have originated in Virginia.

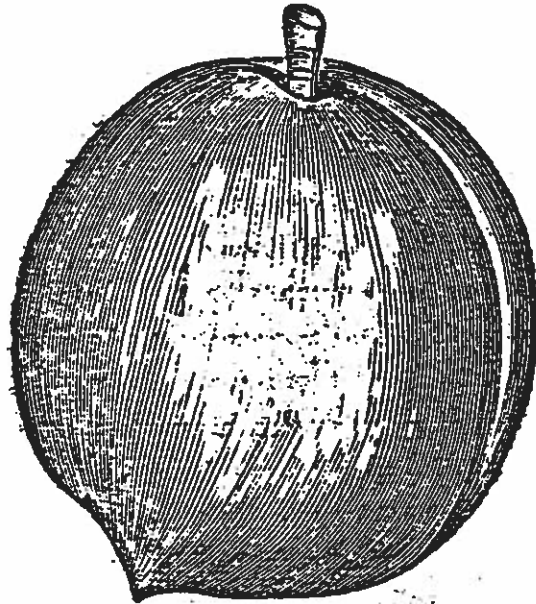
Green Catherine: Possibly another name for the Catherine peach.



Grosse Mignonne.

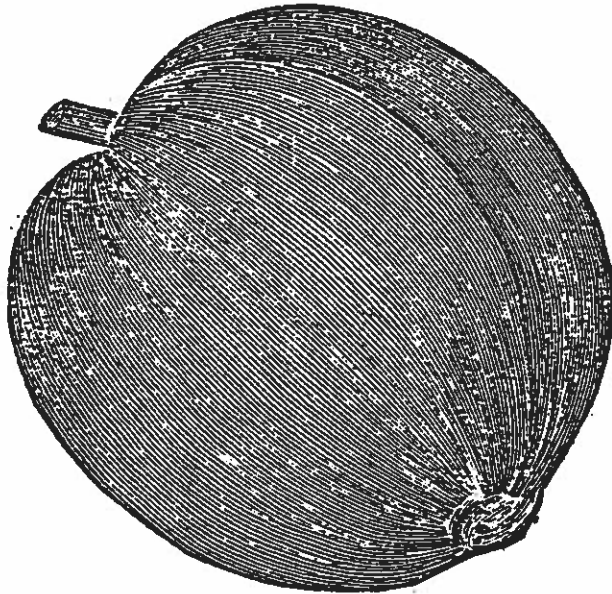
Grosse Mignon: A round, flat peach with delicate juicy flesh.

Heath: A peach originated in Maryland by Daniel Heath. It was chiefly propagated by inoculation, an exception to the general rule of planting peach stones. The fruit was cream colored with a very juicy rich flesh. Other names for this variety include Late Heath, Large Heath, and White Heath.



Late Heath.

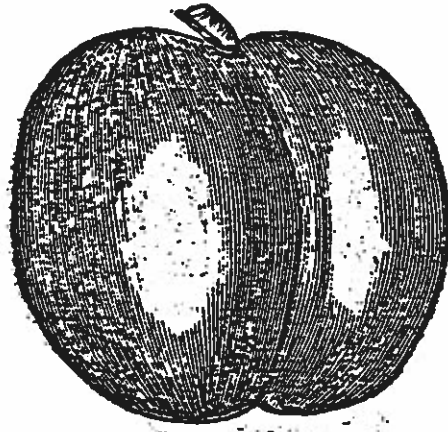
July Peach: A soft peach propagated by stones.



Monstrous Pavia.

Large Green Soft Peach: This peach ripened in September. It was probably another name for the Monstrous Pavia, a large clingstone variety with whitish-green flesh.

Lemon Clingstone: A pale yellow, highly flavored fruit, found frequently in Maryland.



Red Magdalen.

Maddelena: Probably a corruption of the name Magdalen, a medium-sized peach with red skin and sweet juice. It ripened in September.

Newington: A peach brought to America from England. This was a clingstone variety with round shape, white skin, and a red cheek. The flesh was very juicy and this was considered a luxury table fruit. Ripened in August.

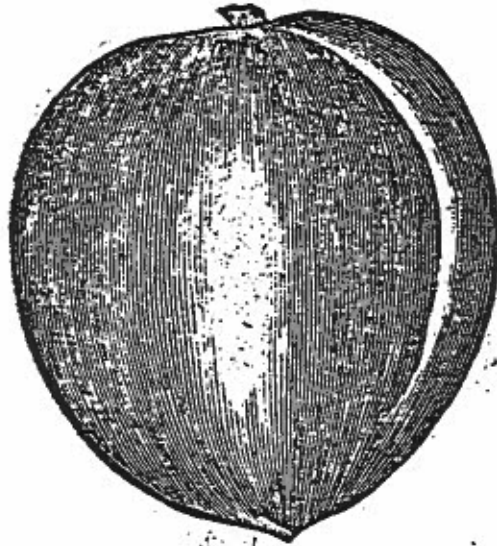


Red Nutmeg.



**White
Nutmeg Peach.**

Nutmeg: Several varieties of this peach were available, including those termed Red, Green, and White. The latter was the most popular. It was a very small white peach with a sugary flesh which ripened in July. The Red variety was a larger peach with a bright red skin and a musky taste. It ripened after the White Nutmeg, but also in July.



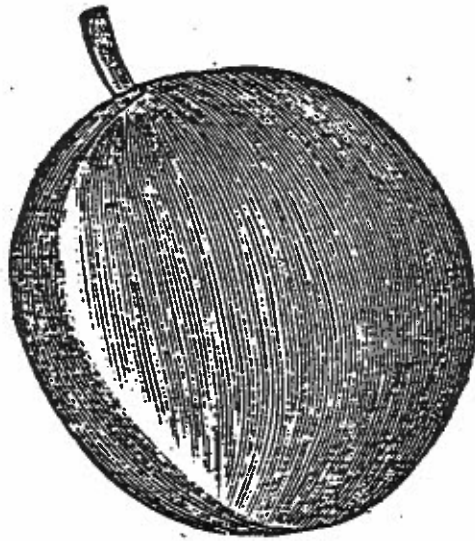
Large Yellow Pine Apple.

Pineapple Clingstone: Also called Large Yellow Pine Apple and Kennedy's Carolina Clingstone. Later records also list a Red Pineapple Clingstone. A very large rich peach of oblong form, with yellow skin and a brownish cheek. Some thought the fruit too acid for their taste. Ripened in September.

Portugal: A peach much favored around Fairfax County, Virginia.

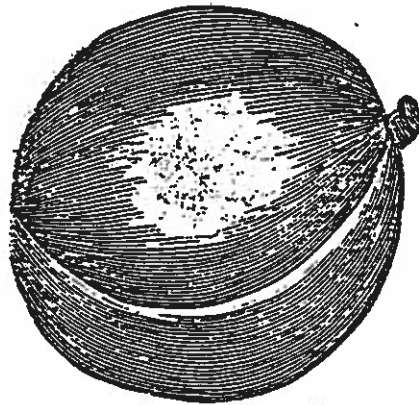
Vaga Loggia: An Italian variety brought to America by Thomas Jefferson.

White Clingstone: Possibly another name for the Newington. Common in lower Virginia late in the eighteenth century.



White Rareripe.

White Malacotan or White Rareripe: An excellent freestone variety with creamy white flesh." Coxe: The most admired fruit of the season."



White Magdalen.

White Soft Peach: Probably the White Magdalen, an especially juicy, very popular variety. Also admired for the beauty of its clear white skin.

Yellow Clingstone: A large yellow peach known throughout Virginia in the eighteenth century.

NECTARINE VARIETIES

Green Clingstone

Newington Nectarine

Plum Peach: Possibly a generative name for all nectarines.

Red Plum Peach: Also called Scarlet Peach. This fruit was highly prized because of its interior red color. The flesh was not particularly good, however, and it was chiefly used for preserves.

Red Roman: Also referred to as Large Red Roman. A very hardy, rich red nectarine, which ripened in July or early August. Known to have grown in Prince George's County.

White Plum Peach: Also titled Royal White Plum Peach. A large variety grown by Thomas Jefferson.

Yellow Plum Peach: Another variety grown by Jefferson, said to ripen in August.

Yellow Roman: Yet another variety in the gardens at Monticello.

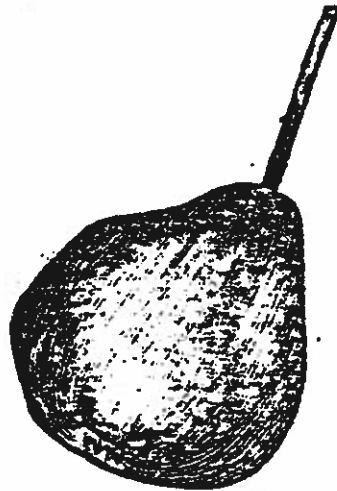
Pears

The first settlers prized pears and seem to have planted large orchards of them. An early writer noticed that there were "many pears..on everyone's plantation." Agreements between landowners and tenants in the seventeenth century frequently required the planting of pear as well as apple trees. Perry was a popular beverage. ²⁰⁵ As the ease of peach cultivation became known, however, pears seem to have become more a garden than an orchard fruit. No advertisement in the eighteenth century Maryland Gazette listed a pear orchard. Of 369 such estate descriptions in the Virginia Gazette only eleven mentioned pear

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orchards. A traveler in the area in 1780 heard
planters complain that pear trees had done poorly for
several years; they blamed insects. The hot climate
was also believed to injure the trees. 207

Though the number of trees was small there were
many varieties of pear. George Washington grew at
least fourteen kinds at Mount Vernon. These included a
mixture of cooking pears, and those adapted for perry
or for fresh eating. Unlike peaches and apples, many
pear varieties continued to be imported from Europe.
By 1800 over one hundred varieties were grown along the
east coast.

PEAR VARIETIES

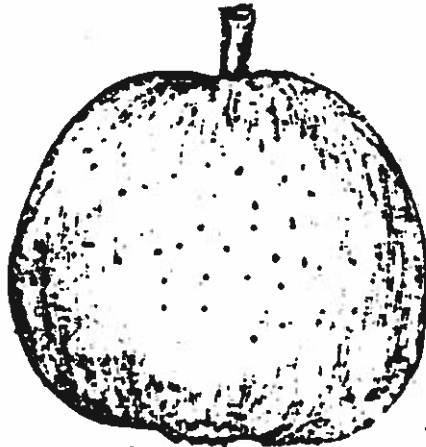


Aurate.

Aurate: A small pear with rich, luscious flesh. The skin was rough textured and yellow. A summer table fruit.

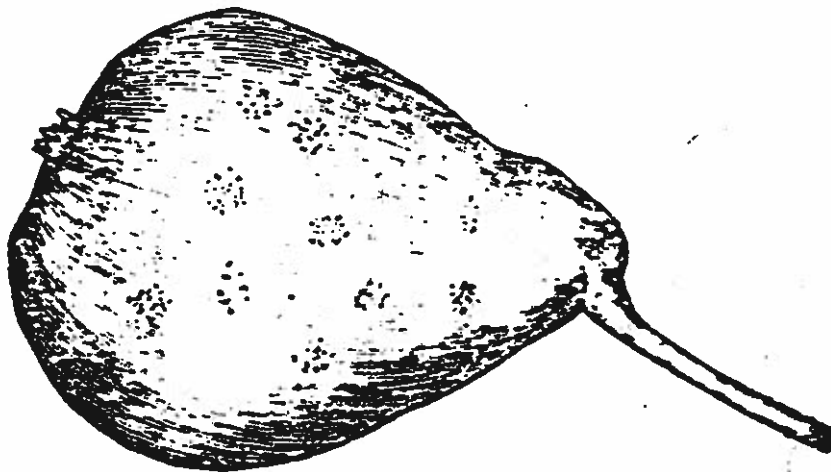
Bell: A rough-coated, dark looking pear, used for kitchen purposes. Coxe considered it an inferior fruit. Ripened early July.

Bergamont: Also known as Autumn Bergamy, English Bergamot. A small, green, flatish pear, which ripened in September. The tree was not vigorous, but the fruit was highly esteemed. (See illustration below.)



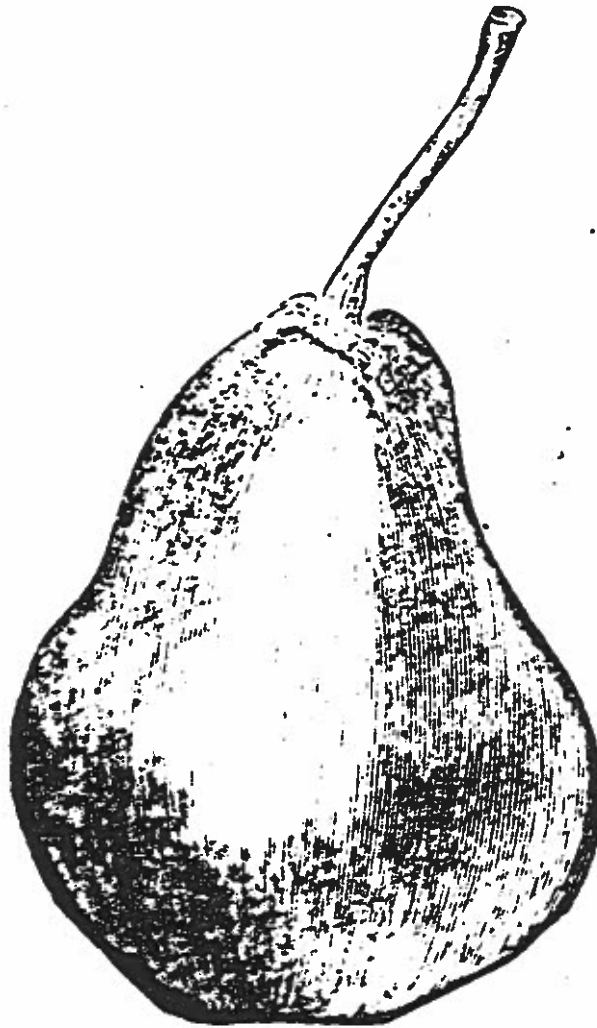
Autumn Bergamot.

Black Pear of Worcester: Also called the Worcester Pear. A coarse pear used only for kitchen purposes, mainly for baking.



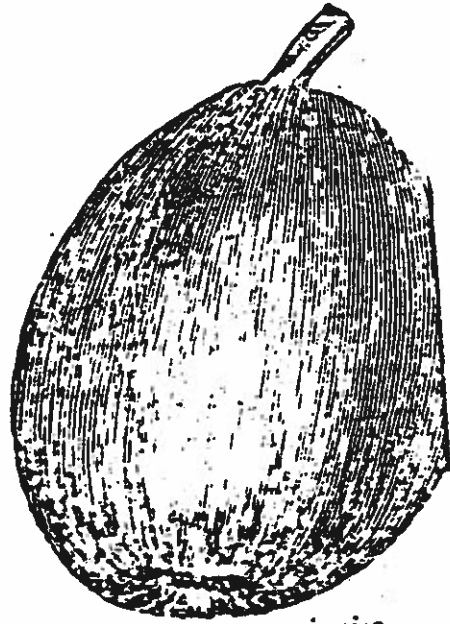
Musk Summer Bon Chretien, or Sugar Pear.

Bon Chretien: (Summer) Called by many names, including Apothecaries Pear, Boon Chretien, Large Sugar, Summer Bon Chretien, Summer Christian, Summer Good Christian, and William Powell. A large sugary pear ripening in late August. The fruit had tender flesh, and green skin which turned yellow when ripe.



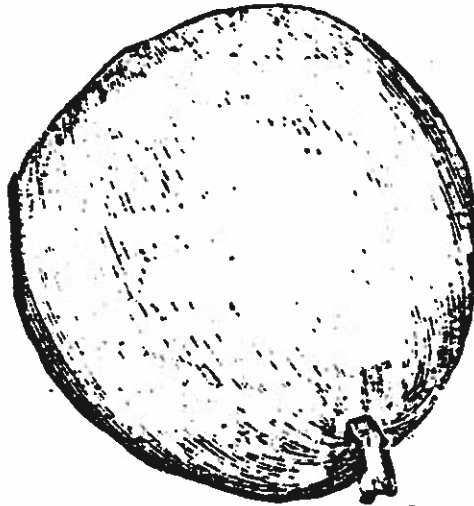
Bon Chretien (Winter): Also called Bon Chretien d'Hiver, De Cretien, De Dos, De Fesses, De Saint Martin, and other names. A European import. The pear was very large with a red blush on yellow skin. The meat was very juicy and sugary. It ripened in January. This may be the "Large Winter Pear" mentioned by St. George Tucker.

Bonnors: A pear grown by George Washington said to have originated in Georgia.



Beurre gris

Brown: Also called Beurre du Roi, Brown Berry, Brown Beurre, Burre, Bury, etc. This pear originated in France and was highly thought of there, but its quality was variable in Maryland and Virginia. It was a large juicy pear which kept well. The skin was green with black clouds. Washington grew it and it was known to be successful in Prince George's County, Maryland.

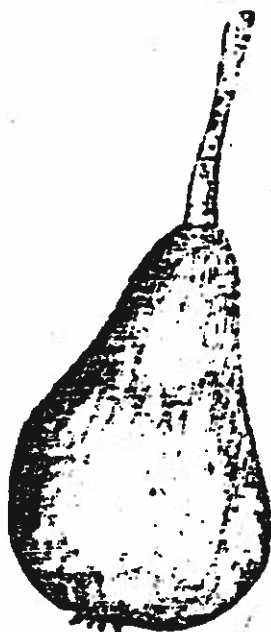


Butter Pear, or Beurre.

Butter: Many varieties were grouped under this name. Ragan believed that at least four of them were synonyms for the White Doyenne Pear. Coxe, however, lists at least one type separately. It was a handsome yellow pear, ripening in the autumn. Thought to be the most widely cultivated of any pear.

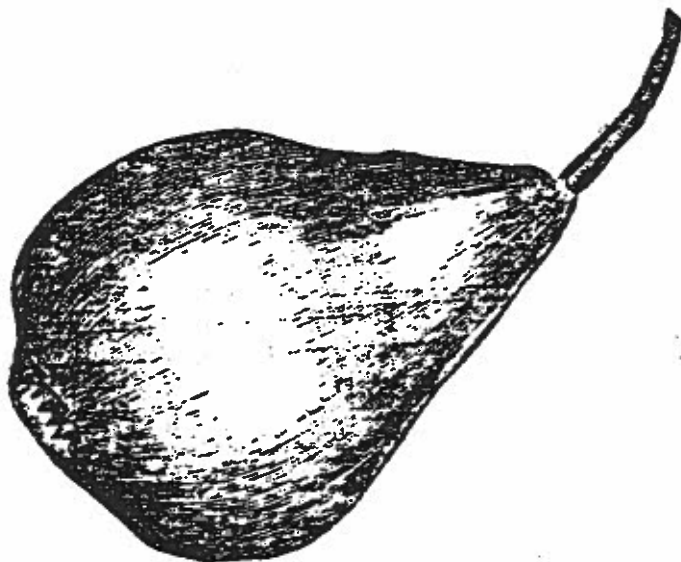
Chantilly: A pear grown at Mount Vernon in the 1780s.

Cooke: A pear originating in Virginia and grown by Washington.



Cuisse Madamie.

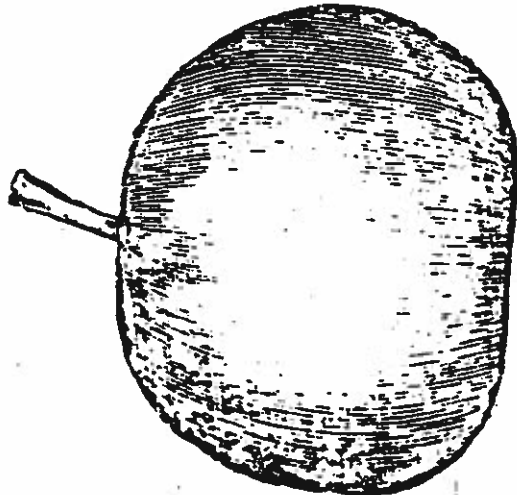
Cuisse Madame: Also called Epine d'Ete, Fondante Musque, Satan Green. A small elongated pear with a sweet musky flavor. The skin was a glossy yellow-green. The fruit, which ripened in late July was so slight that it was often damaged by being blown off of the tree.



Martin Sec.

Dry Martin or Martin Sec: A moderately sized brown pear, with a red cheek and small white dots. It had breaking, sugary flesh. Ripened November--December.

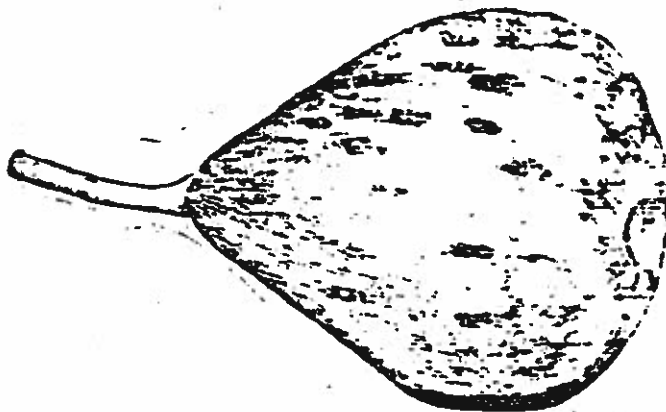
Early Bergamot: Also called Bergamotte Precoce. A French pear. This may also be the "Early June" pear referred to by Washington in 1760 and the "Forward" pear mentioned by Jefferson.



Broca's Bergamot.

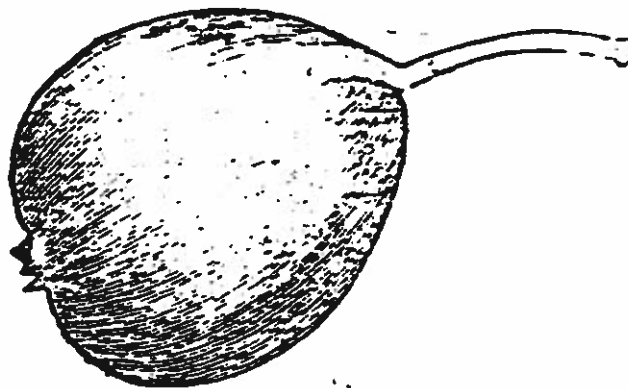
Gansel Bergamot: Also Bonne Rouge, Broca's Bergamot, Brocauss Bergamot, Diamant, Dickson, Dixon, Ives Bergamot, Staunton, and other names. An English member of the popular Bergamot family. This was considered the most superior of that group. It had rough, dull green skin, and a juicy sharp-flavored flesh. The tree was not hardy, and was particularly susceptible to blight. The fruit ripened in mid-September.

Green Bergamot: Washington mentioned this pear in 1787. He may have been describing the Gansel Bergamot for no true Green Bergamot variety was known in the United States until 1882.



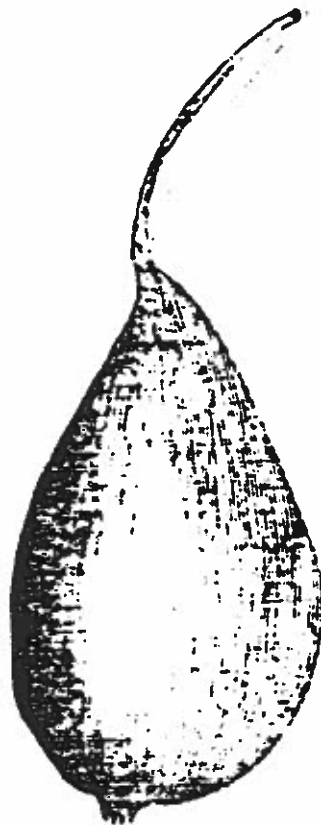
Green Catharine, or Rousselet.

Green Catherine: A small sprightly pear, greenish-yellow, with a firm, coarse flesh. Ripened in August.



Grise Bonne.

Grise Bonne: Probably the "Grass Bieren" mentioned by William Byrd in his Natural History of Virginia. A small green pear with black dots, and a large-grained and juicy flesh. Ripened in August.

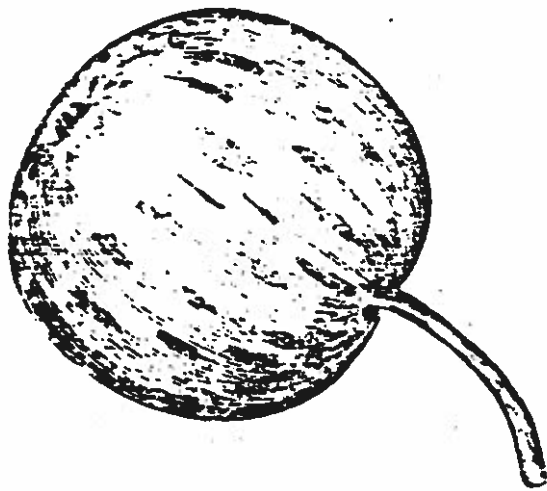


Jargonelle.

Jargonelle: Also spelled Jergonel. One of the family of European pears with long curved necks. The fruit was medium-sized, with light green skin covered with cloudy spots. It developed a brownish-red cheek when ripening. It ripened in late July, but had to be picked green and mellowed indoors. The flesh was highly flavored and juicy, but spoiled quickly.

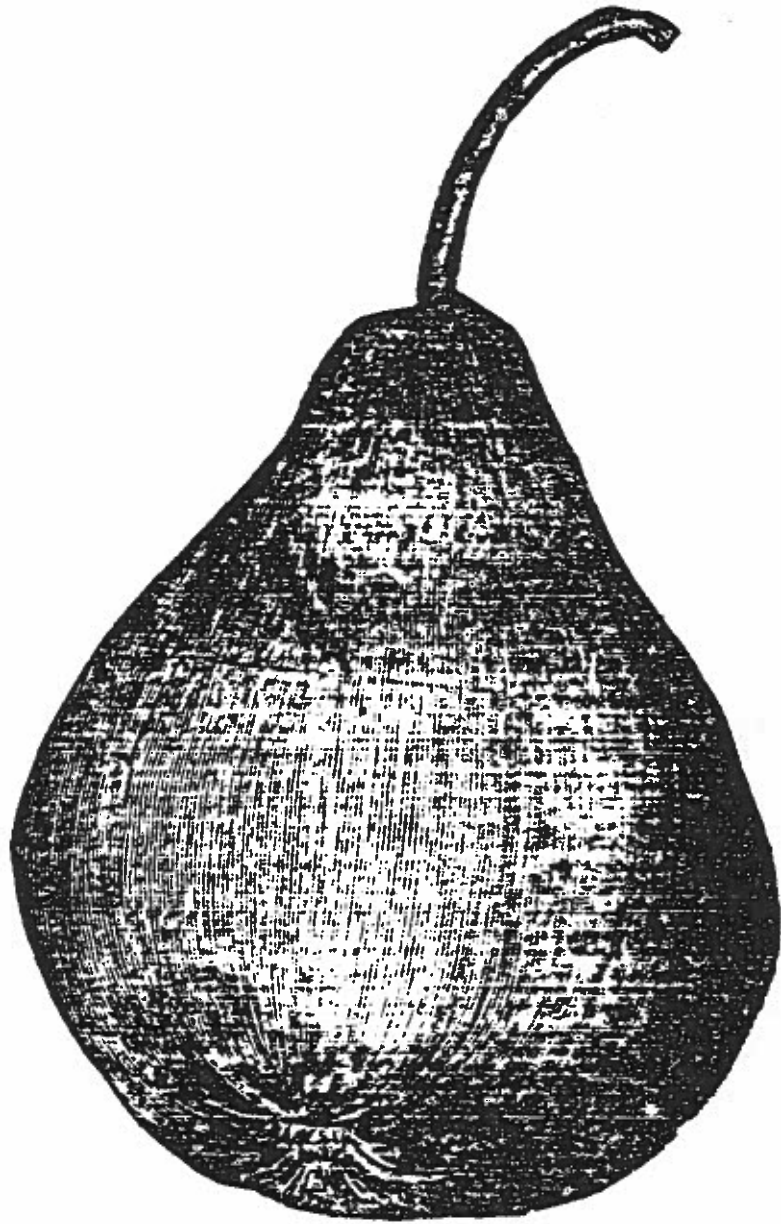
Lady Skipwith's Favorite: A minor local fruit of some quality. Wrote one colonist: "a large rough looking pear but when ripe the finest in the Orchard."

Lent: Also called Easter Saint Germain, Lent Saint Geramin, Naples, and Paire de Naples. A pear offered for sale in Virginia in 1787.



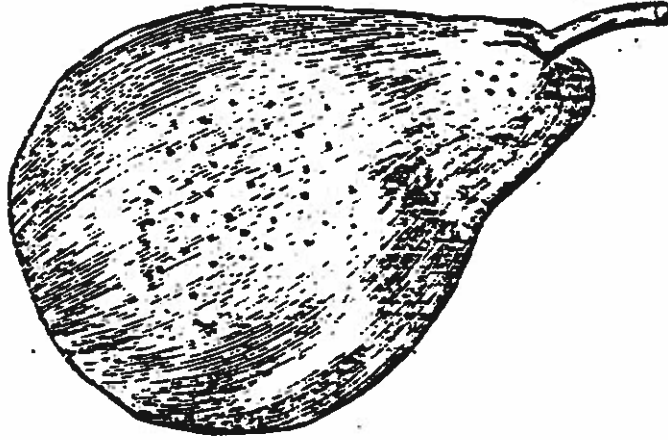
Orange D'Hyver.

Orange Bergamot: Sometimes referred to as the Orange Pear or Orange d'Hiver. A large handsome pear, yellow and bright russet, the best baking pear in the area. Probably the "large baking pear" mentioned by several planters.



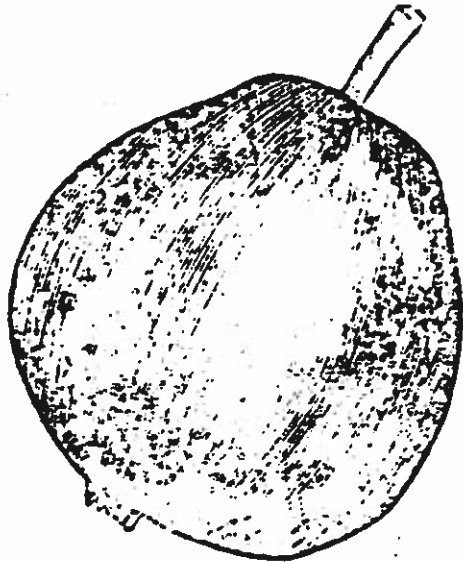
No. 63. Pound Pear.

Pound Pear: Called by many names including Abbe Mongein, Anderson, Angoram Beauty of Turvensenk, Belle Angevine, English Bell, Pickering Pear, Pickering Warden, Winter Bell, and others. This pear sometimes weighted up to 28 ounces. The skin was green, turning yellow when ripe. The flesh became red when cooked. It was used almost exclusively as a kitchen fruit.



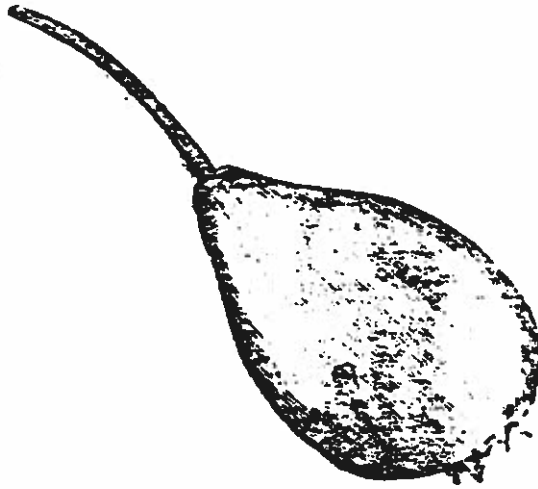
St. Germaine.

Saint Germaine: Also Arteloire, Franklin, Richmond, and St. Germain. A winter baking pear with a thick green skin, and highly flavored flesh. The tree was much subject to fire blight.



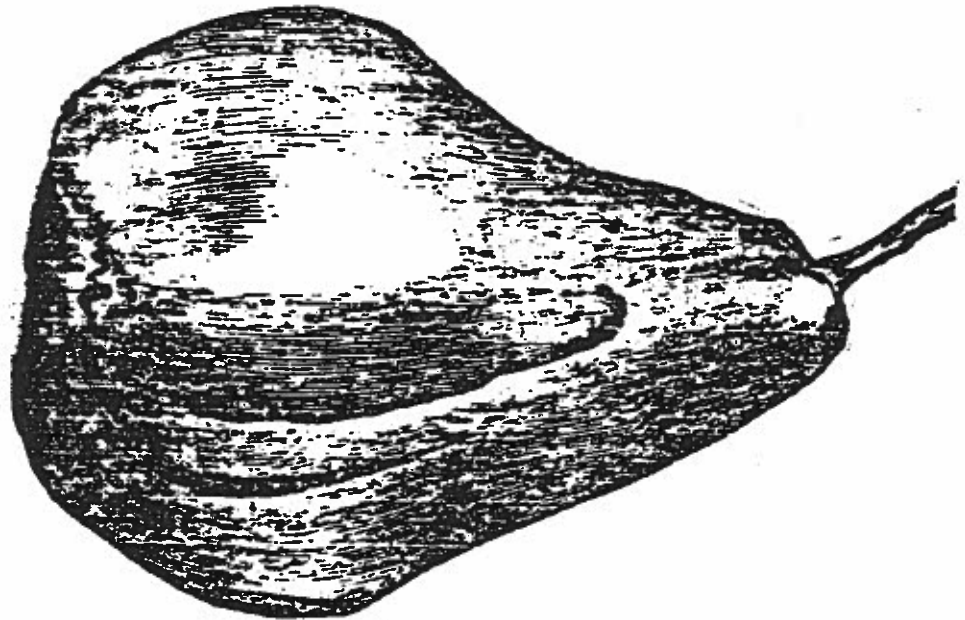
Seckle Pear

Seckle: Spelled many ways--Seckel, Sickle, Sickie, Syckle, Sycle--and also called New York Red Cheek. This variety originated in Pennsylvania. Small, sugary and sweet, it was highly prized.



Poire sans Peau, or Skinless.

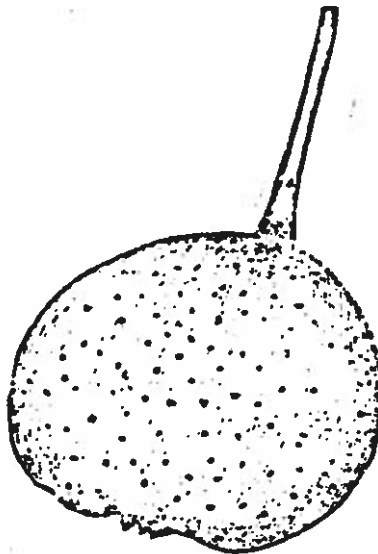
Skinless: Also called Poire Sans Peur. A small pear with a very thin smooth skin, greenish yellow in color, with a faint blush. It ripened the end of July.



Bon Chretien D'Espagne.

Spanish: Called also Autumn Bon Chretien, Blanche, Bon Chretien d'Espagne, and Spanish Warden. A large and long pear with many bumps and ridges. Pale yellow shaded with red and mottled with brown dots. The flesh was hard and dry but full of mild sweet juice. Ripened in November or December.

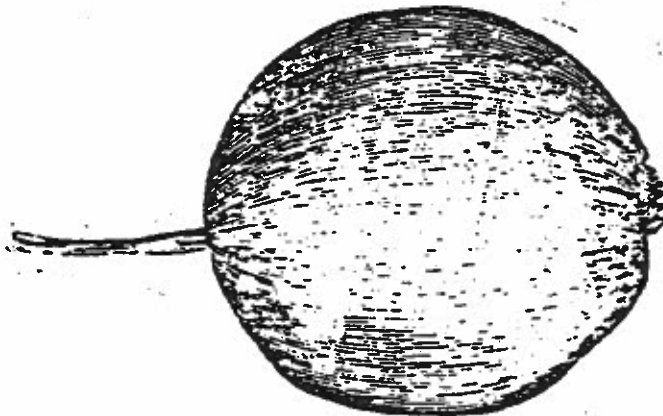
Sugar or Early Sugar: A variety established in North Carolina and grown by Thomas Jefferson.



No. 5. Summer Bergamot.

Summer Bergamot: Also referred to as Bergamot Summer, Bergamotte d'Ete, Bergamotte d'Angleterre, Bergamotte d'Hampden, Beuvrier, Milan. The finest of the early pears, ripening in July. Highly flavored, juicy, small, and round.

Swann Egg: Sometimes called Egg Pear, Little Swan's Egg, Moor Fowl Egg, Poire d'Auch. A very old variety the origin of which was unknown. The fruit was small and elliptical, and full of pleasant musky juice. Ragan thought it not worth cultivating, however.

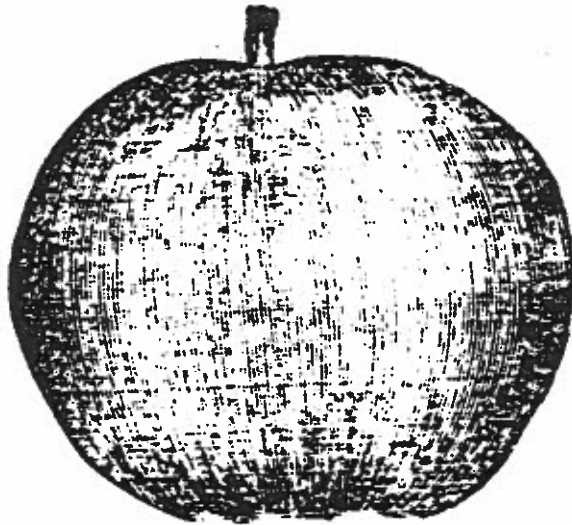


Swans Egg.

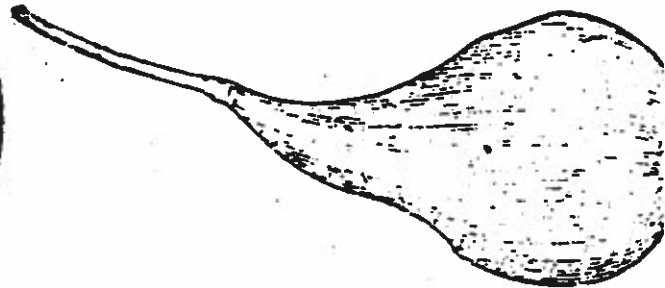
White Doyenne: There were many names for this pear, including Bergoleo, Beurre Blanc, Buerre Doyenne Bland, Butter Pear, Doyenne, St. Michael, Snow Pear, Vergalieu, White Butter, and Yellow Butter. Originating in France, this was considered one of the best autumn pears. It was a large, handsome, melting

fruit, full of juice. The pears had to be gathered green and allowed to ripen indoors. The flesh was crisp, and when ripened, the skin yellow. It was in season from early September to early November. The tree was extremely hardy.

Winter Bergamot: Probably the Yellow Bergamot mentioned by Washington in 1787. This was a round winter baking pear with a sharp, juicy taste.



Winter Bergamot.



Early Catharine, or Roussellet latif.

Yellow Catherine: Also Buerre Catherine or Early Catherine. A yellow and brown pear, ripening in July. The flesh was rich and waxy. It probably originated in North Carolina.

Plums

Plums were highly prized by the Chesapeake farmer. Eaten fresh, or preserved in brandy, they made a sumptuous addition to the colonial diet. Yellow, green, and red varieties were grown in gardens, and at least two kinds were plucked from the woods. There is little evidence that they were set out in orchards. Indeed, plums appear to have been difficult to grow. Mittleberger noted that "they will not thrive and are

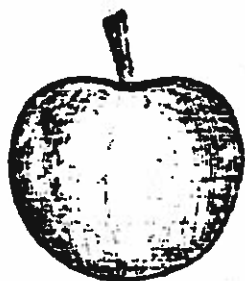
often spoiled by mildew". Another traveler specifically mentioned that plum trees were poorly adapted to the climate of Virginia and Maryland. John Custis complained in 1736 that "plums do not do well in this hot country," and tried to improve his trees by experimenting with grafting stocks. Still, planters raised a few trees. At least enough were produced that in 1720 William Byrd wrote that he had eaten "so many plums that I could not sleep."²⁰⁸

PLUM VARIETIES

Amber: A plum grown by Washington in 1786.

Apricot Plum: Offered for sale in Virginia in 1787.

Brignole: Also Brugnot. Jefferson grew these plums, which he used for drying, at Monticello.



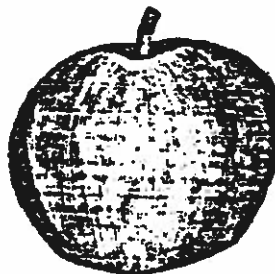
Mirobalan,
or Cherry Plum.

Cherry Plum (or Mirobalan): The earliest plum available. Very small, red skin, with a pleasant-tasting flesh. Ripened in mid-July. The blossoms were frequently destroyed by spring frosts, but it was often cultivated for the luxuriant foliage and flowers.

Cherokee: George Washington mentioned this variety in 1786.

Common Plum: Another plum referred to by Washington. It may be synonymous with the Elfrey.

Damson: This possibly refers to the White Damascene. Landon Carter used this varitety to make puddings.



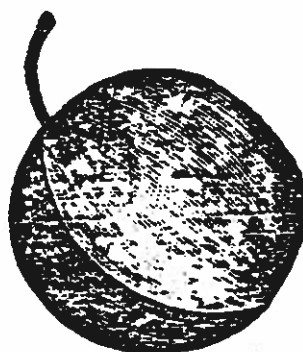
**Drap D'or,
or Yellow Gage.**

Drap d'or" Also called the Yellow Gage. A small, bright yellow plum with rich flesh. This may also be Jefferson's "small green" plum.



Elfrey.

Elfrey: A native plum with blue skin, which ripened in August. Coxe wrote that "few plums were more admired."



**Reine Claude,
or Green Gage.**

Green Gage or Reine Claude: A large round plum with bright green skin. The flesh was delicate and melting. The fruit ripened in August. Was grown in Prince George's County.

Horse: Jefferson used this plum for grafting stocks. One horticulturalist called it a "very common and inferior fruit...."

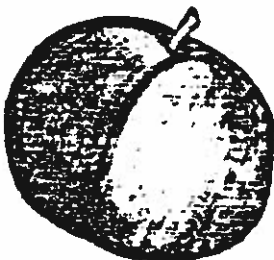
Jean Hative: Available in Virginia in the late eighteenth century.

Large Blue: A common plum in Virginia. Possibly refers to the Prune plum.

Mogul: A plum grown at Monticello.

Morrocoz: A black-skinned early variety grown in Maryland by Charles Carroll. It originated in Europe.

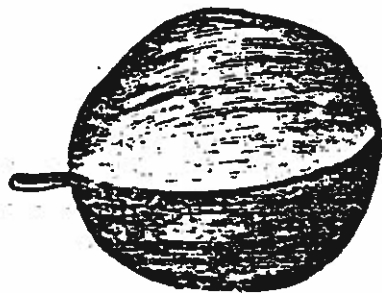
Muscle Plum: Another variety used for grafting stock by Jefferson.



Orleans.

Orleans: A small red plum with a fine delicate flavor. It ripened in August.

Philans: A plum described by St. George Tucker as "a large oval purple plum very well tasted."



Prune.

Prune Plum: A large blue oblong plum which ripened in August.

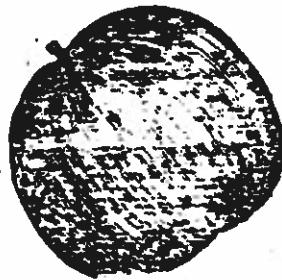


Red Magnum Bonum

Red Magnum Bonum: Also called Red Imperial. A dark red, acid fruit which ripened in July. It was used chiefly for preserves.

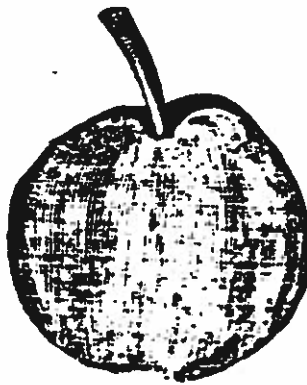
Red Plum: The hardiest plum grown in the Chesapeake climate. It boasted handsome red skin and rich juice. Known to have grown in Prince George's County.

Saint Catherine: A variety ordered from England by Charles Carroll in 1768.



Blue Gage.

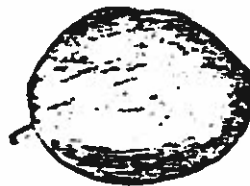
Smaller Blue (probably Blue Gage): A round highly flavored variety, originally imported from France. Ripened in August.



Prune Suisse.

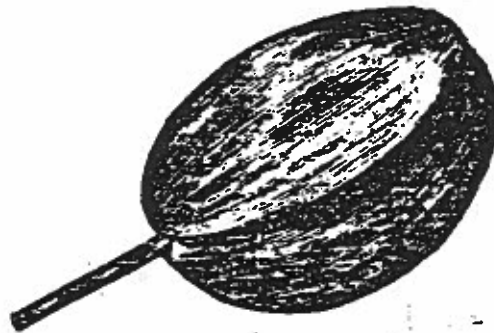
Swiss Prune: A violet plum with downy skin and juicy yellow flesh. Ripened in September. Particularly well suited to Maryland climate. Grown in Prince George's County.

Violet Pardigen: A European strain imported by Charles Carroll. May refer to the "blue Pardigen", a large late-ripening plum.



**White
Damascene.**

White Damascene: A small greenish plum with brown spots, and rich flesh. Ripened in September.



White Magnum Bonum.

White Magnum Bonum or White Imperial: Sometimes called the Yellow Egg Plum. A large oblong plum, with bright yellow skin. The sweet flesh ripened in August.

Yellow Sapponi: A variety mentioned in Virginia in 1784.

FOOTNOTES

¹ Thomas Tusser, Five Hundred Pointes of Good Husbandrie (originally published 1557, reprinted for the English Dialect Society, London: Tribner and Company, 1878), p. 276.

² Many sources speak of the abundance of fruit. See e.g., "A Relation of Maryland; together with a Map of the Country, the Conditions of Plantations with His Majesties Charter, etc....", in Clayton Colman Hall, ed., Narratives of Early Maryland (New York: Charles Scribner's Sons, 1910), pp. 77-79.

³ Robert Beverely, The History and Present State of Virginia, Louis B. Wright, ed., (Chapel Hill: University of North Carolina Press, 1947), pp. 129-136.

⁴ See John Lawson, The History of Carolina, Containing the Exact Description and Natural History of that Country together with the Present State Thereof.... (London, 1718); and Edward Ayres, "Fruit Culture in Colonial Virginia," unpublished MS, Colonial Williamsburg Foundation, 1973, p. 31.

⁵ "An Account of the Colony of the Lord Baron of Baltimore," in Hall, ed., Narratives, p. 7.

⁶ "A Relation of Maryland," in ibid., p. 98. See also Aubrey C. Land, Colonial Maryland (Millwood, New York: KTO Press, 1981), p. 27.

⁷ William Bullock, Virginia Impartially Examined and Set to Public View (London, 1649), p. 9.

⁸ John Hammond, "Leah and Rachel, or the Two Fruitful Sisters, Virginia and Maryland," in Hall, ed., Narratives, p. 120.

⁹ Peter Kalm, Travels into North America....1748 (London:, 1770-1771), Vol. 1, p. 185.

¹⁰ "Journal of an Officer Who Travelled in America and the West Indies in 1764 and 1765," in Newton D. Mereness, ed., Travels in the American Colonies (New York: The Macmillan Company, 1916), p. 406.

¹¹ William Eddis, Letters from America, Aubrey C. Land, ed., (Cambridge Massachusetts; The Belknap Press, 1969).

¹² "Mr. Blackamore's Expeditio Ultramontana render'd into English Verse," Maryland Gazette, June 24, 1729.

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Indenture between Frances Barnes and John Winchester, February 6, 1652, Records of the Kent County Court, Liber A, folio 66, Maryland Hall of Records, Annapolis, Maryland (hereafter cited MHR).

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J. Hall Pleasants, ed., Archives of Maryland: Proceedings of County Courts (Baltimore: Maryland Historical Society, 1933), Vol. 54, p. 607.

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Ibid., Vol. 49, p. 467.

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Indenture between Sir Robert Eden and David Layfield, March 12, 1761, Colonial MS, Maryland Historical Society, Baltimore, Maryland (hereafter cited MHS).

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Pleasants, ed., Archives, Vol. 57, p. 32.

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U.P. Hedrick, A History of Horticulture in America to 1860 (New York: Oxford University Press, 1950), p. 172.

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John Gerarde quoted in John A. Warden, Apples (New York: Orange Judd and Company, 1867), pp. 33-34.

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"History of the Dividing Line; Run in the Year 1728," The Writings of Colonel William Byrd (New York: Doubleday, Page and Company, 1901), pp. 77, 92.

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The Journal and Letters of Philip Vickers Fithian, Hunter Dikerson Farrish, ed., (Williamsburg: Colonial Williamsburg Inc., 1965), p. 90.

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Gregory A. Stiverson, Poverty in a Land of Plenty: Tenancy in Eighteenth Century Maryland (Baltimore: Johns Hopkins University Press, 1977), p. 69.

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Maryland Gazette for years 1728 to 1774.

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See Ayres, "Fruit Culture," pp. 103-104.

25

Maryland Gazette, May 27, 1729, and October 23, 1766.

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Stiverson, Poverty in Plenty, p. 69.

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Richard Beale Davis, Intellectual Life in the Colonial South, 1585-1763 (Knoxville: University of Tennessee Press, 1980), Vol. 3, p. 955.

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James T. Lemon, "Household Consumption in Eighteenth Century America and Its Relation to Production and Trade: The Situation Among Farmers in Southeastern Pennsylvania," Agricultural History (hereafter cited AgH), Vol. 41, number 1 (Jan., 1967), p. 65.

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Ayres, "Fruit Culture", p. 104; and Maryland Gazette, 1729-1774. Too few advertisements in Maryland give specific numbers of trees to compile a more accurate average number.

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Paul G. E. Clemens, "The Operation of an Eighteenth Century Chesapeake Tobacco Plantation," AgH, Vol. 49, number 3 (July 1975), p. 525.

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Hedrick, History of Horticulture, p. 106.

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Thomas Jefferson's Garden Book, Edwin Morris Betts, ed., (Philadelphia: The American Philosophical Society, 1944), p. 212.

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Pleasants, ed., Archives, Vol. 49, p. 50; Vol. 57, p. 32.

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The Diaries of George Washington, John C. Fitzpatrick, ed., (Boston: Houghton-Mifflin Company, 1925), Vol. 1, p. 130.

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Davis, Intellectual Life, Vol. 3, p. 955.

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The Diary of Landon Carter of Sabine Hall, 1752-1778, Jack P. Greene, ed., (Charlottesville: University of Virginia Press, 1965), p. 589.

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Ibid., p. 530; see also Batty Langley, Pomona: or the Fruit Gardener Illustrated (London: G. Strahan, 1729), p. 32; and Hugh Jones, The Present State of Virginia, From Whence Is Inferred a Short View of Maryland and North Carolina, Richard L. Morton, ed., (Chapel Hill: University of North Carolina Press, 1956), p. 78.

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John Beale Bordley's experiments in Maryland convinced him that corn had ruined more orchards than any other crop. See John Beale Bordley, Essays and Notes on Husbandry and Rural Affairs (Philadelphia: Thomas Dobson, 1799), p. 577.

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Washington Diaries, Vol. 1, pp. 187, 211, 216, 224; Diary of Landon Carter, p. 701.

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Jefferson Garden Book, p. 51.

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See Ayres, "Fruit Culture", p. 118; Robert Lloyd Crop Book, Lloyd Papers, MHS; and Bordley, Essays and Notes, pp. 577-579.

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Robert Dickson quoted in Julia Hickock Davies, Colonial Maryland (Cincinnati: Ehart and Richardson Company, 1923), p. 184.

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Bordley, Essays and Notes, p. 583.

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Benedict Calvert quoted in Avery O. Craven, Soil Exhaustion as a Factor in the History of Virginia and Maryland, 1606-1860 (Urbana: University of Illinois Press, 1926), p. 351; see also p. 32.

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Peter Collinson to John Bartram, February 17, 1737, quoted in William Darlington, Memorials of John Bartram and Humphrey Marshall (Philadelphia: Lindsay and Blackiston, 1849), p. 88.

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Davis, Intellectual Life, Vol. 3, p. 941; and Sarah Patte Stetson, "American Garden Books Transplanted and Native Before 1807," William and Mary Quarterly, Series 3, Vol. 3, no. 3 (July 1946), pp. 343-369.

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Philip Miller, The Gardener's Dictionary (reprint of 1754 abridged edition) (Codicote, England: Verlag Von J. Cramer, 1969), p. 310; Henry Home, The Gentleman Farmer (Edinburgh: Bell and Bradfute, 1798), p. 224; and Langley, Pomona, pp. 30-32.

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Miller, Gardener's Dictionary, pp. 841-1038.

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Home, Gentleman Farmer, p. 220.

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Miller, Gardener's Dictionary, p. 841.

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Ibid., pp. 841, 1038; and Home, Gentleman Farmer, pp. 218-223.

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Bordley, Essays and Notes, p. 576; and Home, Gentleman Farmer, p. 226.

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- 73 Langley, Pomona, pp. 38-40; ibid., pp. 124-125.
- 74 Jefferson Garden Book, p. 6.
- 75 Miller, Gardener's Dictionary, pp. 302, 1128.
- 76 Ibid., pp. 837, 124-125, 301, 1039, 1128, 1155; Langley, Pomona, pp. 34-35; and Richard Bradley, New Improvements in Planting and Gardening (London: Woolman and Lyon, 1727), p. 30.
- 77 Washington Diaries, Vol. 1, pp. 199-210, 356.
- 78 Peter Collinson to John Custis, February 2, 1740, and October 20, 1740, in Swem, "Brothers of the Spade," p. 86; and Peter Collinson to John Bartram, August 16, 1735 and March 14, 1736, in Darlington, Memorials, pp. 71; 91-93.
- 79 Washington Diaries, Vol. 1, pp. 147, 210, 349; Mason to Jefferson, October 6, 1780, Mason Papers; and Rowland, Life of Charles Carroll, Vol. 1, pp. 92-93.
- 80 Hedrick, History of Horticulture, p. 113.
- 81 Ayres, "Fruit Culture," pp. 14-15; and ibid., plate IV.
- 82 Galloway Waste Book, December 31, 1778, and March 16, 1779, Galloway-Maxcey-Markoe Papers, Library of Congress.
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- 86 Miller, Gardener's Dictionary, p. 1155.
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- 90 Hedrick, History of Horticulture, p. 172; and Bradley, New Improvements, Vol. 2, p. 27.
- 91 Jefferson Garden Book, p. 15.
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- 95 Bordley, Essays and Notes, p. 576; Miller, Gardener's Dictionary, p. 303; and Langley, Pomona, p. 47.
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- 97 Miller, Gardener's Dictionary, p. 845.
- 98 Thomas Jefferson's Farm Book, Edwin Morris Betts, ed., (London: Geoffery Cumberlidge, 1968), p. 96; and Miller, Gardener's Dictionary, p. 1164.
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- 101 Washington Diaries, Vol. 1, p. 258.
- 102 Diary of Byrd, p. 464; and Richard Bradley, The Country Gentleman (London: Woolman and Lyon, 1727), p. 7; and Tusser, Five Hundred Pointes, p. 78.
- 103 Bordley, Essays and Notes, p. 575.
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- 109 Bordley, Essays and Notes p. 572.
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- 111 See Miller, Gardener's Dictionary, pp. 845, 1128; and Langley, Pomona, p. 63.
- 112 Hedrick, History of Horticulture, p. 104.
- 113 See Coxe, Cultivation of Fruit Trees; and H.J. Janson, "William Coxe and America's Earliest Illustrated Fruit Varieties Inventory," The North American Pomona, Vol. 8 (April 1980), pp. 73-74.
- 114 Bordley, Essays and Notes, p. 581; Coxe, Cultivation of Fruit Trees, p. 44.
- 115 Bradley, Essays and Notes, p. 86.
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- 117 See Stevenson W. Fletcher, Pennsylvania Agriculture and Country Life 1740-1940 (Harrisburg: Pennsylvania History and Museum Commission, 1955) p. 215; and James C. Bonner, A History of Georgia Agriculture (Athens: University of Georgia Press, 1964), p. 55.
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- 119 Peter Collinson to John Bartram, March 14, 1736, in Darlington, Memorials, pp. 91-93.
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- 121 Diary of Byrd, p. 347.
- 122 Hedrick, History of Horticulture, p. 180; Mason to Jefferson, October 6, 1780, Mason Papers; and Langley, Pomona, p. 35.
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- 125 Jefferson Garden Book, p. 55; Diary of Landon Carter, pp. 804, 823.
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- 132 Bordley, Essays and Notes, p. 577.
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- 134 Tusser, Five Hundred Pointes, p. 32.
- 135 Diary of Landon Carter, pp. 1038-1039, 1144.
- 136 See John Hyde Account Book, 1759-1763, MHS.
- 137 Estate Account of John Galloway, December 31, 1777, Galloway-Maxcey-Markoe Papers.
- 138 Lloyd Account Book, September 29, 1771, Lloyd Papers, MHS.
- 139 Diary of Byrd, p. 464.
- 140 Diary of Landon Carter, pp. 1038-1039.
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- 143 William Fitzhugh to George Mason, July 20, 1694 in Richard Beale Davis, ed., William Fitzhugh and His Chesapeake World, 1676-1701 (Chapel Hill: University of North Carolina Press, 1963), p. 328.
- 144 Ayres, "Fruit Culture", p. 144; and "Inventory of the possessions of George Washington, Desc'd," Collection of the Mount Vernon Ladies Association of the Union, Mount Vernon, Virginia.
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Appendix I

DIRECTIONS for making CYDER
in the Manner foreign Wines are made,
and for curing its Disorders, whether
prick'd, oily, ropy, or bad flavored.(1)

The Reason that Cyder is not often fine, is owing to its not being fermented. After it is got into the Hogshead, the Generality of People think they have acquitted themselves very well, and done all their necessary Business, except racking it. But I can assure them, the more any Liquor is rack'd, the more it is weaken'd. By often racking, it loseth its Body, and so becomes acid for want of Strength to support it.

Another gross Error many People are guilty of, in keeping the Bunges out of the Casks. Nothing is more pernicious to fermented Liquors, than their being exposed to the open Air, whereby they lose their Strength and Flavour. Take a Bottle of Wine, draw the Cork, and let it stand exposed to the open Air for Twenty-four Hours only, and you then find it dead, flat, and insipid; for the Spirit is volatile, and has been carried off by the Air, and what remains is the gross elementary Part, chiefly.

¹
The Virginia Almanack...1770. Rind. Williamsburg.

A Cyder-Cask should never be kept open more than Fourteen or Fifteen Days, that is till the Ferment is stopt; but so contrary is the Practice, that I have known them very commonly kept open Three or Four Months. It hath been objected to me, by Cyder and Sweet-Makers, that stopping up the Cask so soon, will endanger the Head being blown out, or bursted; but their Fears are groundless, provided the Ferment is stopt. The Bottoms are quite confined, and it is impossible they should rise, unless a Forcing be added to raise them.

Let your Fruit be as near the same Ripeness as possible, otherwise the Juice will not agree in fermenting. When they are properly sweated, grind and press them; and, as soon as you have filled a Cask, if a Hogshead, which is One Hundred and Ten Gallons, ferment it as follows; and, if less, proportion the Ingredients to your Quantity.

A FERMENT FOR CYDER.

To One Hogshead of Cyder, take Three Pints of solid Yest, the mildest you can get; if rough, wash it in warm Water, and let it stand till it is cold. Pour the Water from it, and put it in a Pail or Cann: Put to it as much Jalap as will lay on a Sixpence, beat

them well together with a Whisk, then apply some of the Cyder to it by Degrees, till your Cann is full. Put it all to the Cyder, and stir it well together When the Ferment comes on, you must clean the Bung-Hole every Morning with your Finger, and keep filling the Vessel up. The Ferment for the first Five or Six Days, will be black and stiff: Let it stand till it ferments white and kind, which it will do in Fourteen or Fifteen Days; at the Time stop the Ferment, otherwise it will impair its Strength.

TO STOP THE FERMENT.

In stopping this Ferment, which is a very strong one, you must first rack it into a clean Cask, and when pretty near full, put to it Three Pounds of coarse red scowering Sand and stir it well together with a strong Stick, and fill it within a Gallon of being full; let it stand Five or Six Hours, then pour on it, as softly as you can, a Gallon of Rye Spirit, and bung it up close; but leave out the Vent-Peg a Day or Two. At that Time just put it in the Hole, and close it by Degrees, till you have got it close. Let it lay in that State at least a Year; and if very strong Cyder, such as Stire, the longer you keep it, the better it will be in the Body; and when you pierce it, if not bright, force it in the following Manner:

A FORCING FOR CYDER.

Take a Gallon of stale Beer, put to it One Ounce of Isinglass*, beat well, and cut or pull'd to small Pieces; put it to the Beer, and let it steep Three or Four Days. Keep whisking it together, or else the Isinglass will stick to the Bottom, and have no Effect on the Liquor. When it comes to a stiff Jelly, beat it well in your Cann with a Whisk, and mix some of the Cyder with it, till you have made the Gallon sour; then put Two Pounds of Brick Rubbings to it, and stir it together, with Two Gallons of Cyder more added to it, and apply to the Hogshead; stir it well with your Paddle, and shive it up close. The next Day give it vent, and you will find it fine and bright.

*Isinglass is a kind of Fish Glue. Sold at the Apothecaries.

TO CURE ACID CYDER

It is always to be observed, that even weak Alkali's cure the strongest Acid; such, for Instance, as calcin'd Chalk, calcin'd Oyster, or Scollop Shells, calcin'd Egg Shells, Alabaster, &c. But, if a Hogshead can soon be drank, use a stronger Alkali, such as Salt of Tartar, Salt of Wormwood; but, in using them, you

must always preserve their Colour with Lac*, or else the Alkali will turn the Liquor black, and keep it foul.

To One Hogshead, take Two Gallons of Lac, and put to it One Ounce and an Half of Isinglass, beat well, and pulled small; boil them together for Five or Six Minutes; strain it, and when a stiff Jelly, break it with a Whisk, and mix about a Gallon of the Cyder with it; then put Three Pounds of calcin'd Chalk, and Two Pounds of calcin'd Oyster-Shells to it, whisk it well together with Four Gallons more of Cyder, and apply it to the Hogshead. Stir it well, and it will immediately discharge the acid Part out at the Bung. Let it stand One Hour, then bung it close for Five or Six Days' rack it from the Bottom into a clean Hogshead, apply one Quart of Forcing to it. If you use a strong Alkali, put to the Lac Four Ounces of Salt Tartar, or Salt of Wormwood; but the former is best, as it hath not the bitter Taste in it which the Wormwood hath.

*Lac, is Milk, but the Cream must be skimm'd off for Use.

TO CURE OILY CYDER

The Reason that Cyder is sometimes oily, is owing to the Fruit not being sorted alike; for, the Juice of Fruit that is not ripe, will seldom mix with ripe Juice

in Fermentation. The acid Part of one will predominate over the other, and throw the oily Particles from it, which Separation gives the Liquor a disagreeable foul Taste; to remedy which you must treat it in the following Manner, which will cause the oily Parts to swim at Top, and then you may rack the Liquor from its Bottom and Oil.

To a Hogshead, take an Ounce of Salt of Tartar, and Two Ounces and a Half of Sweet Spirit of Nitre, mix them in a Gallon of Lac, and whisk them well together; apply it to the Hogshead, bung it up, and let it stand Ten or Fifteen Days; then put a Cock, within Two Inches of the Bottom of the Hogshead, and rack it.

Observe, when it runs low, to look to the Cock, left any of the oily Part should come, which will be all on the Top and will not run out till after the good Liquor is drawn off.

Put to the clean, a Quart of Forcing to raise it, and bung (it) close.

Note, When you take out the Oil and Bottom, your Cask must be well fired, otherwise it will spoil all the Liquor that shall afterwards be put into it.

FOR ROPY CYDER.

The following Remedy for Ropy Cyder, must be proportion'd with Judgment, to the Degree of the Disorder in the Liquor. If the Rope be stiff and stringy, you must use a larger Quantity of Ingredients.

If a Hogshead be quite stiff and stringy, work it at least an Hour with your Paddle, then put to it Six Pounds of common Allom, ground to a fine Powder; work it for Half an Hour after, and bung it up close. This, in a Week, will cut the Rope, and bring it to a fine thin fluid State. Then rack it into a clean Hogshead, and put to it One Quart of Forcing, stir them well in the Hogshead, and bung it up close. If but a thin Rope, use less Quantity of the Allom, and work it the same Way.

FOR BAD FLAVOUR'D CYDERS.

Some Cyders, in keeping, are apt to get yeasty, through the ill Quality of the Fruit; and sometimes through the Badness of the Cask, will get musty or susty.

To remedy these Evils, you must throw it in a Ferment, if its Body is strong, with Yest and Jalap, and let it ferment Three or Four Days, which will throw off the greatest Part of the Taste; then stop the Ferment. If a Hogshead, put to it One Pound of Sweet Spirit of Nitre, and bung it up close. This will cure the bad Flavour, if any left, and likewise keep it from growing flat.

TO COLOUR CYDER.

Take Two Pounds of Powder Sugar, the whiter the Sugar, the farther it will go, and the better the Colour will be. Put it in an iron Pot or Ladle; set it over the Fire, and let it burn till it is black and bitter; then put Two Quarts of boiling hot Water to it; keep stirring it about, and boil it a Quarter of an Hour after you have put the Water to it. Take it off the Fire, and let it stand till it is cold; then bottle it for use.

Half a Pint of this will colour a Hogshead. Put to each Half Pint, when you use it, a Quarter of an Ounce of Allom, ground, to set the Colour.

Appendix II
Nursery Advertisement 1763²

To be SOLD by THOMAS SORSBY,
Near Cabin Point, in Surry County,
SUNDRY kinds of the choicest

and best APPLE TREES, viz. Best cheese apple, long stems, Pamunkey, Eppes, Newtown pippins, Bray's white apples, Clark's pearmain, Lightfoot's Father Abrahams, Sorsby's do. Lightfoot's Hughes, Sorsby's do. Ellis's do. New-York Yellow apples, Golden russeteens, Westbrooke's Sammons's, horse apples, royal pearmain, a choice red apple, best May apples, Sally Gray's apple, Old England do. green do. Harvey's and many other kinds, too tedious to mention. peach trees, cherry trees, &c. Any gentlemen that send their orders may depend on being as punctually served as if they were present.

²
Virginia Gazette (Hunter), November 4, 1763

APPENDIX III

Nursery Advertisement 1755³

To be SOLD, by William Smith, at his Nursery, in Surry
County, the following Fruit Trees, viz.

HUGHS'S Crab	Bonum Magnum Plumb
Bray's white Apple,	Orleans ditto,
Newton Pippin,	Imperial ditto,
Golden ditto,	Damascene ditto,
French ditto,	May Pear,
Dutch ditto,	Holt's Sugar ditto,
Holland ditto,	Autumn Bergamot ditto,
Clark's Pearmain,	Summer ditto,
Royal ditto,	Winter Bergamot,
Baker's ditto,	Orange ditto,
Lone's ditto,	Mount Sir John,
Father Abraham,	Pound Pear,
Harrison's Red,	Burr de Roy,
Ruffin's Large Cheese Apple	Black Heart Cherry,
Baker's Nonsuch,	May Duke ditto,
Ludwell's Seedling	John Edmond's Nonsuch ditto
Golden Russet,	White Heart ditto,
Nonpareil,	Carnation ditto,
May Apple,	Kentish ditto,
Summer Codling,	Marrello ditto,
Winter ditto,	Double Blossom ditto,
Gillese's Cyder Apple,	Double Blossom Peaches,
Green Gage Plumb,	Filbert's Red and White.

The Subscriber lives very near to Col. Ruffin's in
Surry County; Letters directed to me, and forwarded
either to Col. Ruffin's or to Mr. Robert Lyon's in
Williamsburg, will speedily come to my Hands.
Gentlemen who are pleased to favor me with their Orders
may depend on having them punctually observed, by

Their humble Servant, William Smith

3

Virginia Gazette (Hunter), September 26, 1755.

APPENDIX V

WILLIAM BYRD'S NATURAL HISTORY OF VIRGINIA

TREES, WHICH ARE CULTIVATED, AND GROWN IN THE ORCHARDS, WHICH ONE HAS BROUGHT THERE FROM ENGLAND AND OTHER PLACES IN EUROPE

I begin with the apples, such as Golden russet, which is a beautiful apple and very good, grows large, but must be eaten soon (after picking).

Summer-and-winter-pearmain are beautiful and good apples, but must also be eaten soon.

One has two kinds of Fall harvest apples. They are exceptionally good, and keep a long time. One makes very good cider or juice from them.

Winter Queening is a good and lasting apple. Cider or apple juice is also made from it.

"Lader-Goller" (?). One can keep this apple all year long. This is a species of renet and very good.

"Juntin" apple (?) is also a very good apple, and ripens soon but one cannot preserve it long.

"Lodlin" apple (?). This is the best apple that one can eat. It is also exceptionally beautiful look at.

Golden pippin. This apple is very good, and has a taste like grapes. One can preserve it all year long. Its juice has a taste like wine.

There are four species of "Carpentich" apple (?), one better than the other, although they are all very good.

Red streaks. From this apple a great amount of must, or cider, as one calls it here, is made.

"Jungferen" apple (?), which is a beautiful, half white and half red apple, which is exceptionally pleasant to eat, and can be preserved almost all year long.

Long stems. This is a very large apple with a long stem from which it received its name. One makes fine must or cider from it.

Red apple, is a small summer apple. Great amounts of them grow (here). They are also very good (to eat).

"KaBapffel" (?), which is a beautiful large apple, from which one makes much cider or apple juice.

Green apple is called thus because of its color. This is a splendidly good Winter apple.

Five species of French rennets are enumerated. Some are somewhat larger and better than others, but they are all very good.

There are probably many other species of apples in Virginia, which are too numerous to mention here. For this reason I wanted only to describe the best species of them.

PEARS AND QUINCES

There are two species of sugar pears, which are of exceptionally good flavor.

There are three species of bergamot pears, the ones somewhat larger and more beautiful than the others; yet all (are) good.

There are also Catherine pears of a fine taste. (They) grow extremely well.

Warden pears are a good fruit here, and become ripe soon. One makes pear juice from them.

There are three species of Summer bon chretien in this land, the one somewhat more beautiful, larger and better than the others, but all (are) excellent.

There are two species of egg-shaped pears, one somewhat larger than the other, but both excellent.

There are also two kinds of "Herren-Bieren" (?), but little difference, still one species (is) larger than the other.

"Grass-Bieren" (?). This is a splendid fruit, and can be preserved all year long. One also makes juice from it.

There are two sorts of "Ppomerantzen-Bierren" (?), the one somewhat larger and more beautiful than the other.

"Feigen-Bieren" (?) is called thus because it is grafted onto a fig trunk. (It) is quite red inside and sweet as honey, has a very good flavor, and (is) beautiful in color.

One has two species of Winter Bon Chretien. They become very large and beautiful; it is splendid Winter fruit and one can keep them all year long.

"Citronen-Bieren" (?). (It) is called thus because it smells very much like a lemon, is a beautiful and fine fruit.

"Roth-Bieren" (?) are planted very much, since it is a very good fruit, and can be kept long.

One has two species of "Frauen Bieren." The one becomes ripe very soon, and the other late.

"Gold-Bieren" (?) is a very beautiful fruit, for which reason it is called thus, since one could not paint them more beautifully.

Madeira pear is called thus because it came from the island of Madeira. (It) is a fine fruit and grows very large. (It) keeps also for a long time.

There are two varieties of pound pears, both very large and beautiful, of very fine flavor. The one sort is somewhat larger and better than the other; yet both (are) very good.

Musk pear is a very tasteful and a fine fruit. (It) is planted quite often, since it yields uncommonly much, and is therefore very fruitful.

One finds here six species of quinces, namely Indian, Spanish, Portuguese, Italian, Barbary, and Brunswickian, which are all very sweet and good either raw or cooked. One makes also many sweetmeats and electuaries from them, as also a wine or quince drink, a drink which is made far more than all others in this land, disregarding many kinds of apple juice and pear juice. It is a little less (strong) than wine. It opens up the body for those who drink it for the first time, and purifies the bowels very well, whereby the opinion of the medical gentlemen about constipation is refuted, unless it be that the climate can produce the change. The smallest twig or shoot of this tree placed into the ground bears beautiful fruit here in three years.

All Sorts of Stone Fruits

There are many kinds of peaches, which have come from Europe, all of which are not nearly so good as the natural native Indian ones, which are exceedingly good, for which reason I shall write only of them, namely (first) the "Grosse-Pavien-"Pfersich" (?), which one also calls plum peach. This is the most beautiful and best peach in the whole world, since it has a very hard yet tender flesh, which is full of sweet and good juice. They are of an unbelievable size, for one finds (some) of them which are twelve to thirteen inches in circumference.

One has two special species of nectarine peach. The ones are red inside and adhere to the stone; the others are yellow and do not adhere to the stone. These two kinds are extremely delicious and very tasteful, especially the first sort, which are incomparably beautiful and good. All peach trees bear in three years beautiful and good fruit taken from the stone; they also grow very tall and large in a few years. These trees grow at all places in such abundance, and bear so very fruitfully, that many of their branches break, and one gives them to the swine as fattener because of their great quantity, although they are also employed for other useful things. Unbelievable amounts (of them) are dried. These are, however first peeled, and afterwards mashed in a mortar until a thick paste is formed, from which one makes cakes or breads, and dries them afterwards for some time in the sun. They may then be kept for any need. Such bread is very good, as also healthful to eat and to cook. Good fancy cakes are likewise made from them, as well as beer, which is very pleasant and refreshing, (and it) is also very good for fever. From the juice of these peaches a drink called Mobby can be produced. It is much more agreeable than apple juice or pear juice, and, when it is distilled, yields a very good brandy. (This brandy) is considered the best of all which are made, (except for grape brandy), of which also very much is made and sold. Now and then it is even exported.

Apricot trees grow very tall and thick here. There are two species of them, the ones somewhat larger than the others, especially if they are grafted onto peach trunks, which then yield a very beautiful and good fruit.

There are two species of plums, not counting the wild one, namely the white and the black, which were sent from Europe. These are very good here. They are sweet and grow very large and beautiful.

There are many kinds of (wild) plums, such as black, white and red, all very good, sweet, large, and beautiful. Their trees grow as tall and as thick as the largest pear trees.

One may find here two species of fig trees. One is low and bears a good fruit, which is very large. The other grows tall and thick, gives a beautiful shade, and bears very abundantly. Its figs are somewhat smaller, but, on the other hand, (they are) better. They are also more pleasant and sweeter.

One finds many species of cherry trees, such as white, red and black, small and large. Still one has not yet every (known) kind, though many have been grafted.

Mulberry trees grow everywhere of themselves, and the uncultivated (ones) are the best in the country. To be sure, some have been sent from Europe. These, however, do not yield such good berries nor such fine foliage as the Indian (ones).

One has different varieties of Currants, from England as well as from other lands. (They are the) black, white and red varieties, and are very good in taste.

There are the European, as well as two species of Indian raspberries, all of very good flavor.

The cowberries are also both European and Indian in species, such as black, red and white, and of good taste.

Also white, black and red currants grow here.

Appendix VI

Invoice for Fruit Trees contained in letter of Charles Carroll to James and William Anderson, July 21, 1768. W. Stull Holt, ed., "Letters of Charles Carroll, Barrister," Maryland Historical Magazine, 38: 190-191.

2 violet Pardigon	
2 Moroco	Plumb Trees
2 St Catherine	
4 Orange	
4 Turkey	Apricot Trees
4 Brida	
4 Roman	
6 Newington	
6 Roman	Nectarine Trees
3 Hertfordshire Heart	
3 Carnation	Cherry Trees
2 Easter St Germain	
2 Skinless	Pear Trees
2 Pound Perkinsons Warden	
2 Dry Martin	
2 Autumn Bergamot	
2 Supreme	
2 Largonelle	
2 Royale	

Invoice for Fruit Trees in Charles Carroll to William Anderson, July 20, 1767 in ibid., 37: 36-43.

2 young Cherries Trees that have been Buded or Grafted
one of them the Hertfordshire heart the other the
Carnation Cherry

3 Plum Trees that are not more than one year's Growth
from the Bud or 2 at the most

1 of the Early black Damask Commonly called the Morocco
Plum

1 of the Violed Predigron Plum

1 of the St. Catherine Plum

8 Pear trees grafted on good Free stocks

- 1 of the Red Muscadere, it is also Called the fairest of Supreme
- 1 of the Skinless or Early Ruselet Pear
- 1 of the Autumn Bergamot
- 1 of the Iargonelle
- 1 of the Avaret or Royal Pear
- 1 of the Dry Martin Some Times Called the Dry Martin of N. Campagne
- 1 of the Pound Pear, Commonly Called Parkin Sons Warden or the Black Pear of Worcester--
- 1 of the Easter St Germain

all of these must be put in Boxes of Earth such as are Proper to bring them over Sea the Boxes must be numbered and the names of the Sort that is in Each number be wrote down and sent with other Papers.

Peach Stones of the following Sorts about a Dozen or 2 of each

- The Early White Nutmeg
 - The Early Red Nutmeg
 - The Bell Cherruse
 - The Early Magdalen
 - The Bell Grade
 - The Early Purple
- These part from the stone
- The Old Newington
 - The Monstrous Pavia of Pompone
- These adhere to the stone

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