

THE
HEREFORDSHIRE POMONA,

CONTAINING

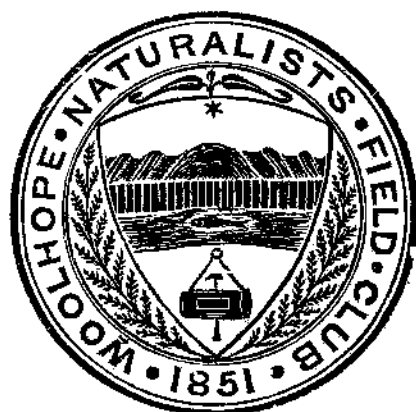
COLOURED FIGURES AND DESCRIPTIONS OF THE MOST ESTEEMED KINDS OF

APPLES AND PEARS.

WITH ILLUSTRATIONS DRAWN AND COLOURED FROM NATURE BY MISS ELLIS AND MISS BULL.

TECHNICAL EDITOR: ROBERT HOGG, LL.D., F.L.S.,

*Honorary Member of the Woolhope Naturalists' Field Club; Vice-President of the Royal Horticultural Society;
Author of 'The Fruit Manual'; 'British Pomology'; 'The Vegetable Kingdom and its Products', &c., &c.*



"Hope on. Hope ever."

*"Ζεφυρίη πνείουσα τὰ μὲν φύει ἄλλα δὲ πέσσει
ὄγχνη ἐπ' ὄγχνη γηράσκει, μῆλον δ' ἐπὶ μῆλω,
αὐτὰρ ἐπὶ σταφυλῇ σταφυλή, σῦκον δ' ἐπὶ σύκῳ."*

Homer Odyssey vii. 119-22.

*"THE BALMY SPIRIT OF THE WESTERN GALE,
ETERNAL BREATHE ON FRUITS UNTAUGHT TO FAIL;
EACH DROPPING PEAR, A FOLLOWING PEAR SUPPLIES,
ON APPLES APPLES, FIGS ON FIGS ARISE."*

Pope.

GENERAL EDITOR: HENRY GRAVES BULL, M.D., &c., J.P. for the City and
County of Hereford.

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1876-1885.

The Herefordshire Pomona
Volume I

von Henry Graves Bull und Robert Hogg

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DEDICATED

BY PERMISSION TO

THE RIGHT HONOURABLE LORD BATEMAN,

OF SHOBDON COURT,

LORD LIEUTENANT AND CUSTOS ROTULORUM

OF THE COUNTY OF HEREFORD,

BY THE MEMBERS OF

THE WOOLHOPE NATURALISTS' FIELD CLUB,

AS A TRIBUTE TO THE CORDIAL INTEREST HE HAS SHOWN

IN THIS EFFORT TO IMPROVE THE PRODUCTIONS OF

HEREFORDSHIRE.

. POST HANC MALUSQUE PYRUSQUE,
 ILLUSTRÉS VENERE DOMUS, NUMEROQUE POTENTES ;
 NON ILLAS ASPERNATUR VEL CITRIA REGUM
 MENSA SUPERBORUM, NON ASPERNANTUR ET ILLÆ
 VEL TRIPEDES INOPUM MENSAS AT TERREA VASA.
 SUBSIDIUM VITÆ, LUXUSQUE PARATUS EGENÆ
 ET NON ULLIUS DESERTRIX COPIA MENSIS.
 HINC SIBI VINA PARANT GENTES QUAS IGNE REMOTUS,
 LANGUIDIORE FOVET NON VITIBUS ÆQUUS APOLLO.
 PRINCIPIS ILLA QUIDEM MUNUSQUE VICEMQUE LIQUORIS
 NON INDIGNA FERUNT ; SIC CURAS ILLA METUSQUE
 PAUPERIEMQUE DOMANT, SIC LÆTITIISQUE JOCISQUE
 SPEQUE NOVA ET LIQUIDO PERFUNDUNT LUMINE VENAS,
 ET PULCHRUM ACCENDUNT VENERIS MARTISQUE FUREM
 HOC CONTENTA MERO LÆTUM NORMANNIA DEGIT
 VICINASQUE TUENS GALLORUM HAUD INVIDET UVAS.

COWLEY. Plant : v., 606-621.
 (c. 1665.)

“THE TRIBE OF PEARS AND APPLES NEXT SUCCEED,
 OF NOBLE FAMILIES AND NUMEROUS BREED ;
 NO MONARCH’S TABLE E’ER DESPISES THEM,
 NOR THEY THE POOR MAN’S BOARD ON EARTHEN DISH CONTEMN.
 SUPPORTS OF LIFE AS WELL AS LUXURY,
 NOR LIKE THEIR RIVALS A FEW MONTHS SUPPLY ;
 BUT SEE THEMSELVES SUCCEDED E’ER THEY DIE.
 WHERE PHŒBUS SHINES TOO FAINT TO RAISE THE VINE,
 THEY SERVE FOR GRAPES, AND MAKE THE NORTHERN WINE ;
 THEIR LIQUOR FOR TH’ EFFECTS DESERVES THAT NAME,
 LOVE, VALOUR, WIT, AND MIRTH, IT CAN INFLAME ;
 CARE IT CAN DROWN, LOST HEALTH, LOST WEALTH RESTORE,
 AND BACCHUS’ POTENT JUICE CAN DO NO MORE.
 WITH CYDER STOR’D, THE NORMAN PROVINCE SEES
 WITHOUT REGRET THE NEIGHBOURING VINTAGES.

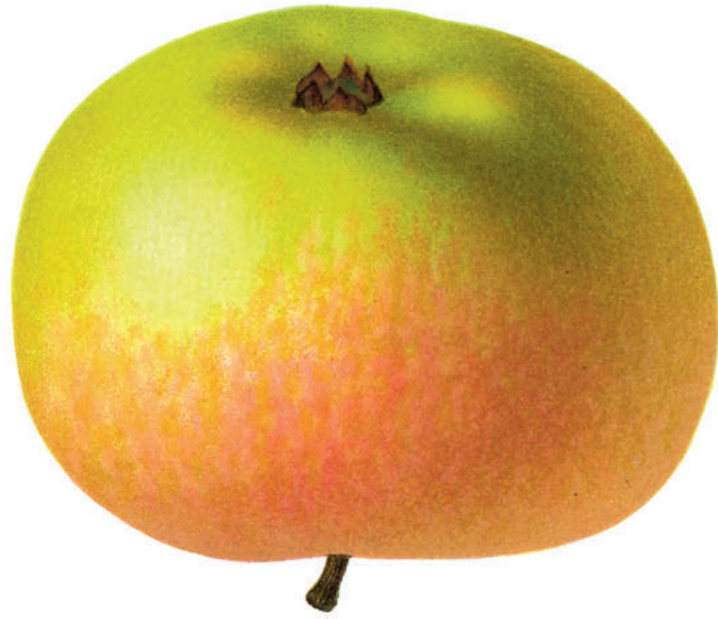
COWLEY’S “Six Books of Plants,” 1689.
 Book V.

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Plate V.



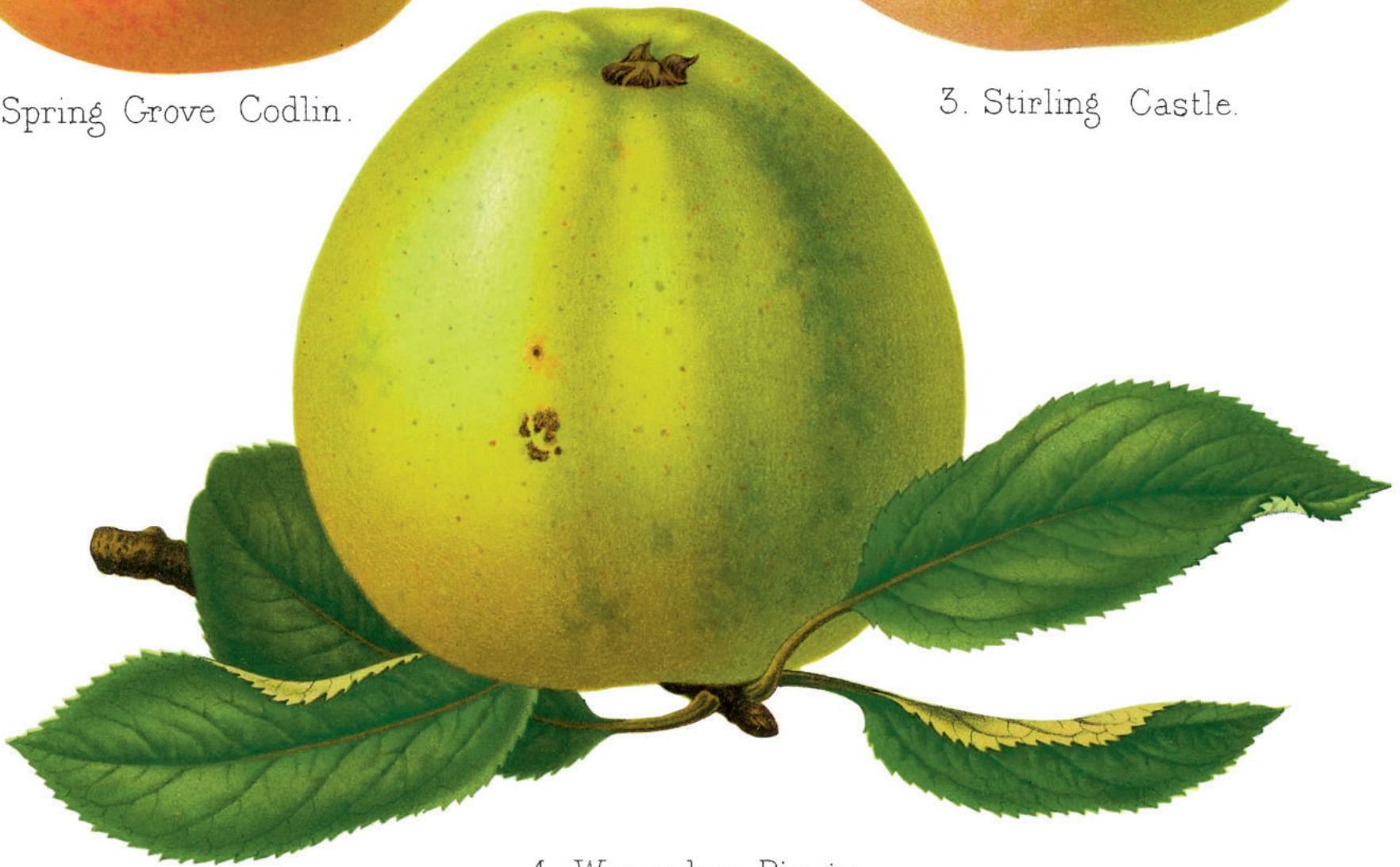
1. New Northern Greening.



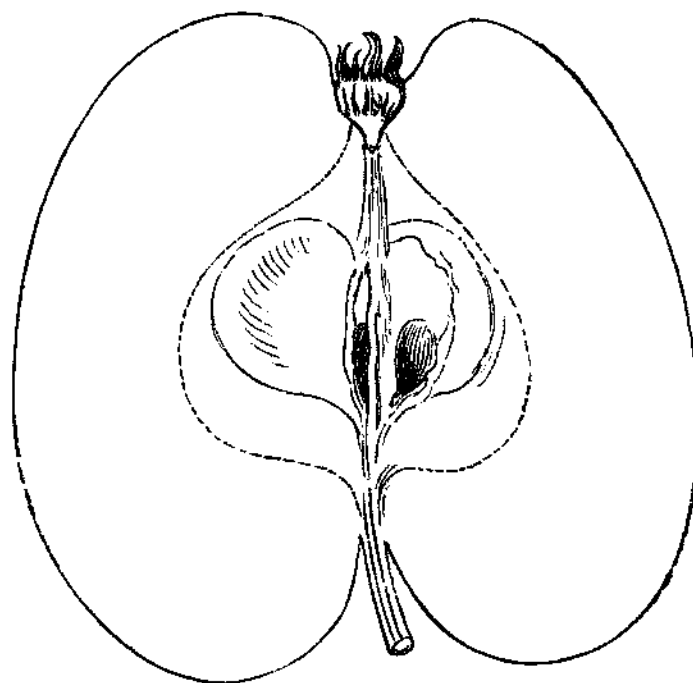
2. Spring Grove Codlin.



3. Stirling Castle.



4. Wormsley Pippin.

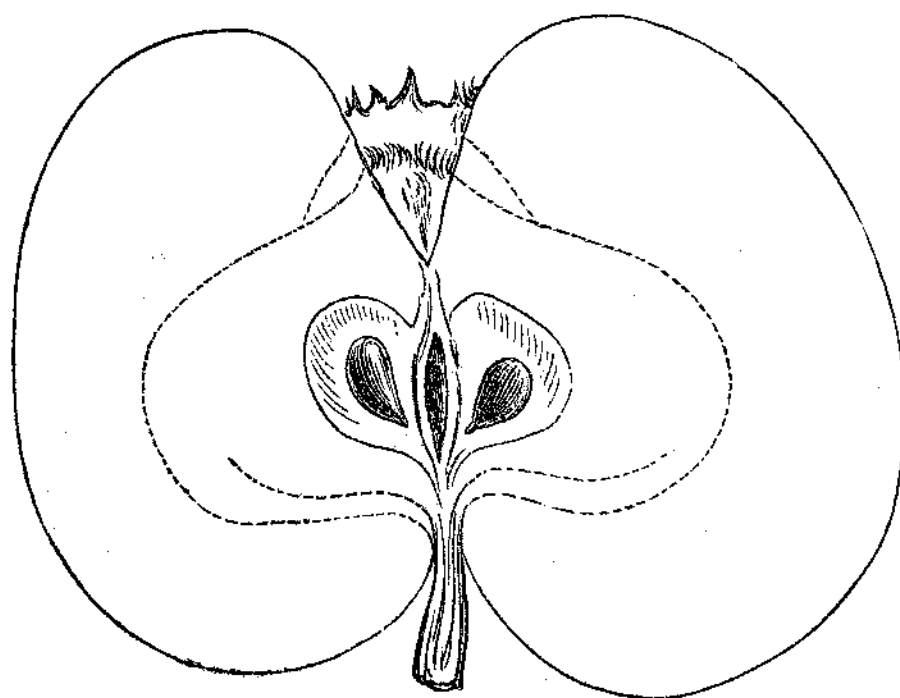


2. SPRING GROVE CODLIN.

This apple was a seedling of Mr. Andrew Knight, "produced by one of his judicious mixtures," said Sir Joseph Banks, after whose seat, Spring-grove, near Hounslow, Middlesex, it was named in 1810.

Description.—Fruit; above medium size, three inches wide at the base, and two inches and three quarters high; conical and slightly angular at the sides. Skin; pale greenish yellow, tinged with orange on the side exposed to the sun. Eye: closed with broad segments, and set in a narrow plaited basin. Stalk; short, inserted in rather a deep cavity. Flesh; greenish yellow, tender, juicy, sugary, brisk, and slightly perfumed.

A first rate culinary apple. It may be used for tarts as soon as the fruit is the size of a walnut, and continues in use to the beginning of October. (Figured and coloured in the *Trans. Hort. Soc.* Vol. I, p. 197.)



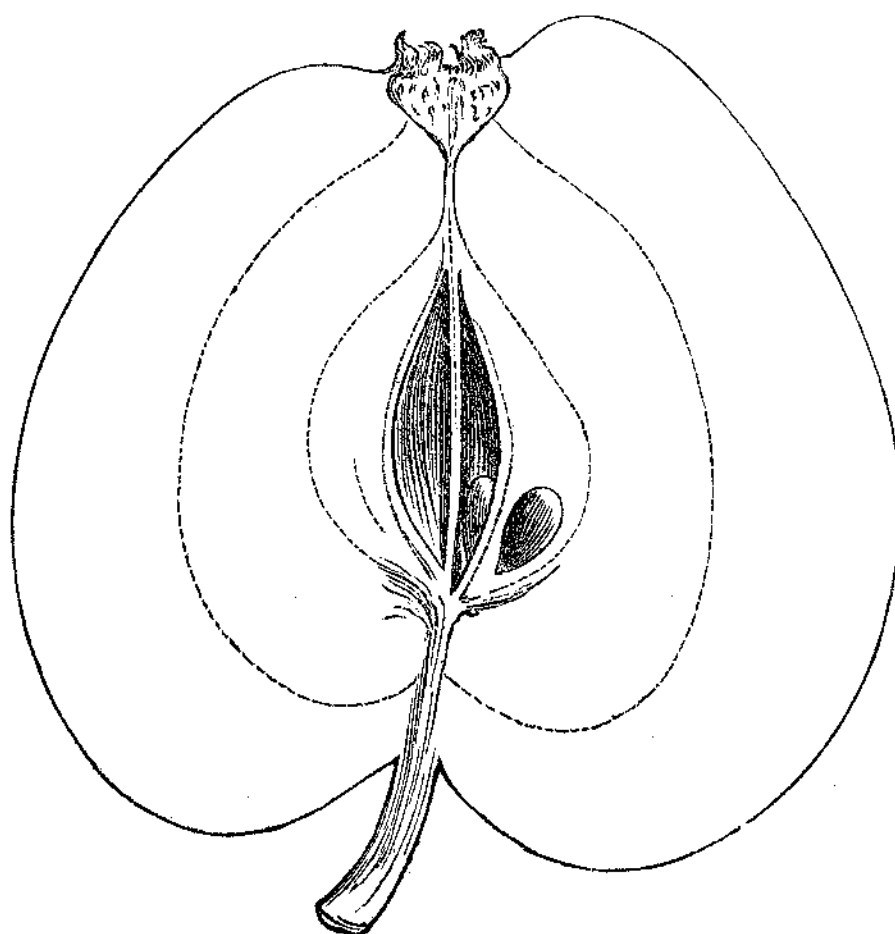
3. STIRLING CASTLE.

Messrs. Wm. Drummond & Sons, the nursery and seedsmen at Stirling, state that this apple was first brought to their notice about forty years ago by a Mr. Christie, an officer of Inland Revenue in Stirling, well known under the soubriquet of "Pookum Christie," who was a great amateur horticulturist. An "Auld Citizen" of Stirling, however, a man particularly well up in the archives of the "Sons of the Rock," informs us that the Messrs. Drummond are mistaken, and that the illustrious introducer of the Stirling Castle apple was a man known, some sixty years ago, as "Auld Johnnie Christie," a nursery gardener, in a very humble scale, out at Causewayhead, on the road to the Bridge of Allan. However this may be, the wide dispersion of the apple is probably due to the appreciation of its merits by Messrs. Drummond & Son.

Description.—Fruit; rather large, sometimes very large, round and oblate, and when of moderate size even and regularly shaped. Skin; clear pea-green, which becomes yellow when it ripens; with a blush and broken stripes of pale crimson on the side next the sun, and several large dots sprinkled over the surface. Eye; half closed, set in a pretty deep, wide, and saucer-like basin. Stalk; an inch long, slender, inserted in a deep and wide cavity. Flesh; white, very tender, juicy, and of the character of that of Hawthornden.

An excellent culinary apple; "a gem of apples" a Herefordshire grower calls it, and says that "in addition to its other good qualities it is one of the best for making jelly." Rivers speaks of it as an improvement on Small's Admirable, and the improvement is certainly very great. It may be used in August and September but is best in flavour from October to December.

The tree is well adapted for bush or pyramid culture. It is an immense bearer and will certainly become a general favourite when it is better known.



4. WORMSLEY PIPPIN.

[SYN.: *Knight's Codlin.*]

This apple was first brought into notice in 1811 by Mr. T. Andrew Knight. It was his favourite seedling apple, and the best he ever produced.

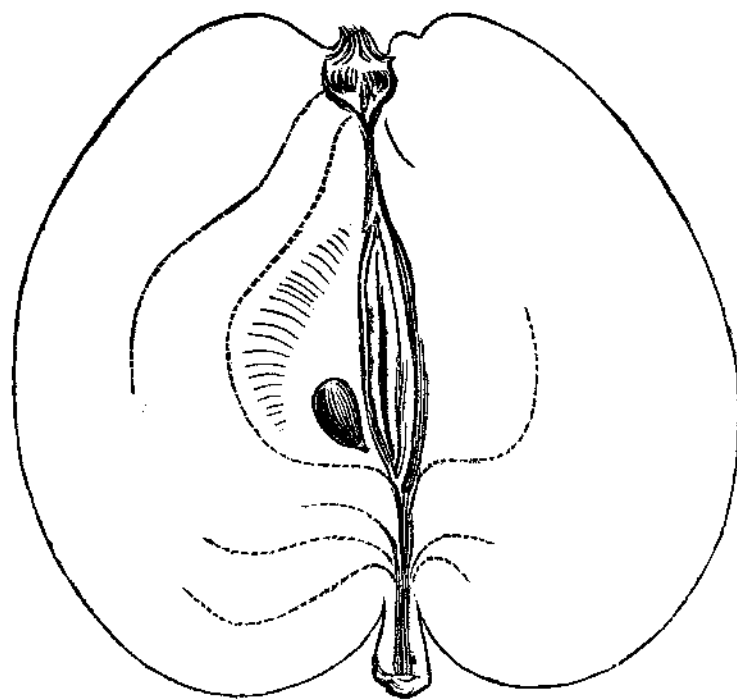
Description.—Fruit; large, three inches and a half broad in the middle, and narrowing both towards the base and the apex, with obtuse angles on the sides, which terminate at the crown in several prominent ridges. Skin; smooth, deep clear yellow, with a rich golden or orange tinge on the side next the sun, and covered with numerous small dark spots. Eye; large and open, with long acuminate segments, placed in a deep-furrowed and angular basin. Stalk; short, inserted in a deep and round cavity, which is thickly lined with russet. Flesh; yellow, tender, crisp, rich, sugary, brisk and aromatic.

A most valuable apple either for dessert or culinary purposes: it is in season during September and October.

As a culinary apple it is not to be surpassed, and even in the dessert when well ripened, Mr. Knight thought it resembled the New Town Pippin in flavour.

The tree is healthy and hardy; a free grower and a free and abundant bearer. It has been found to succeed in every latitude of Great Britain; the late Sir G. S. McKenzie found it succeed well as an espalier even in Rosshire. It ought to be cultivated in every garden however small.

The specimen of fruit coloured is rather above the average size.



1. KESWICK CODLIN.

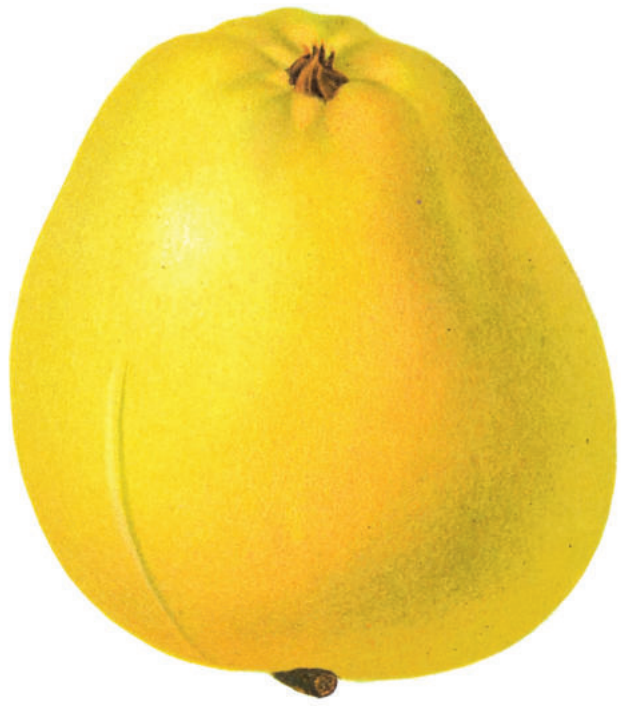
This excellent apple was first discovered growing amongst a quantity of rubbish behind a wall at Gleaston Castle, near Ulverstone, and was first brought into notice by one John Sander, a nurseryman at Keswick, who, having propagated it, sent it out under the name of Keswick Codlin.

Description.—Fruit; above medium size, two inches and three quarters wide, and the same in height; conical angular in its outline, the angles on its sides running to the crown, where they form rather acute ridges round the eye. Skin; rather pale yellow on the shaded side, but deeper yellow with an orange or blush tinge on the side next the sun. Eye; closed with long narrow segments, and set in a pretty deep and rather puckered basin. Stalk; about a quarter of an inch long, downy, inserted in a deep cavity, which is marked with russet. Flesh; pale yellowish white, very juicy, tender and soft, with a brisk and pleasant flavour, but becomes mealy after being kept for a month.

One of the most valuable of our early culinary apples. It may be used for tarts so early as the end of June, but it is in perfection during August and September.

In the Memoirs of the Caledonian Horticultural Society, Sir John Sinclair says: "The Keswick Codlin tree has never failed to bear a crop since it was planted in the episcopal garden at Rose Castle, Carlisle, twenty years ago (1813). It is an apple of fine tartness and flavour, and may be used early in Autumn. The tree is a very copious bearer, and the fruit is of good size, considerably larger than the Carlisle Codlin. It flourishes best in a strong soil."

Plate VI.



1. Keswick Codlin.



2. Maux Codlin.



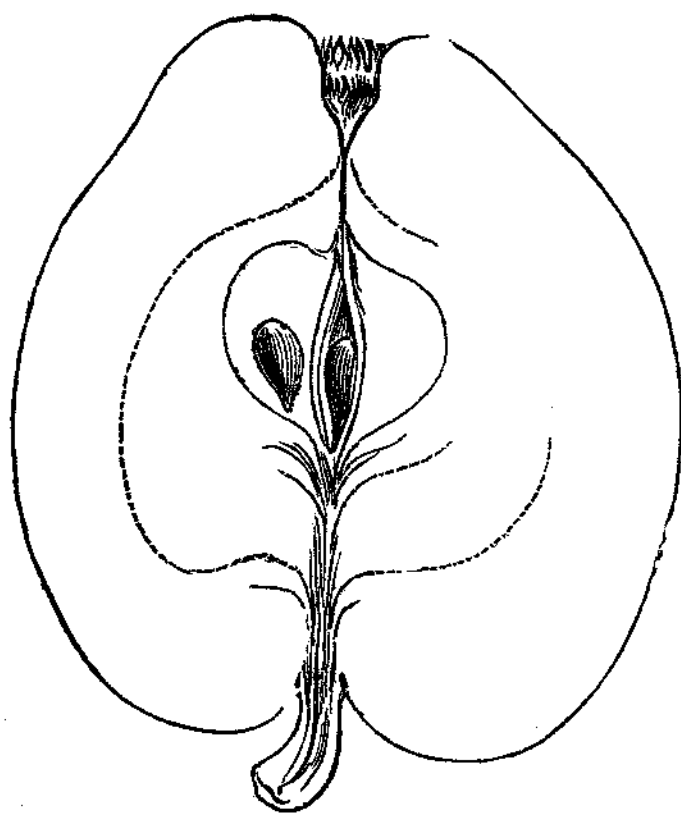
3. Lord Suffield



4. Hawthornden.



5. Tom Putt.



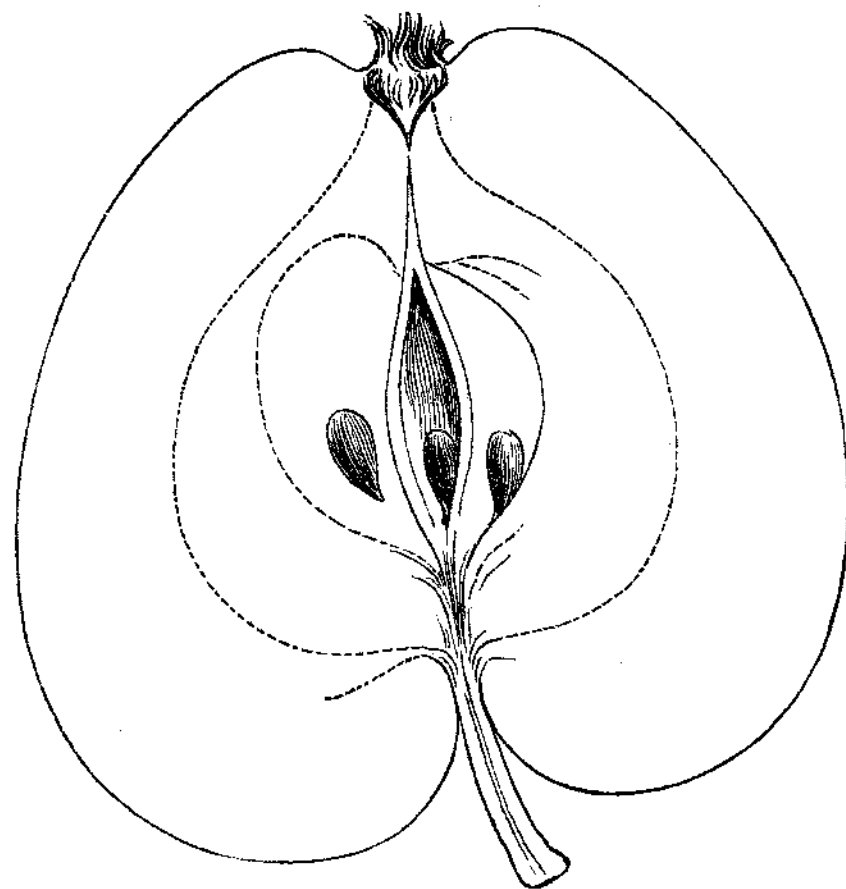
2. MANX CODLIN.

[SYN: *Irish Pitcher*; *Irish Codlin*; *Eve*; *Frith Pippin*.]

Description.—Fruit; medium sized, conical, slightly angular. Skin smooth, greenish yellow at first, but changing as it ripens to clear pale yellow, tinged with rich orange on the side next the sun, but sometimes when fully exposed, assuming a clear bright red cheek. Eye; small and closed, set in a small, plaited, and pretty deep basin. Stalk; three quarters of an inch long, more or less fleshy, sometimes straight, but generally obliquely inserted, and occasionally united to the fruit by a fleshy protuberance on one side of it. Flesh; yellowish white, firm, brisk, juicy and slightly perfumed.

A very valuable early culinary apple of first-rate quality. It is ripe in the beginning of August and continues in use till November.

The tree is not large but very hardy and healthy, well adapted for growing as a bush on the paradise stock, or as an espalier. It is well suited for planting in exposed situations, and succeeds well in shallow soils. It is a very early and abundant bearer, often producing fruit when only two years old from the graft.



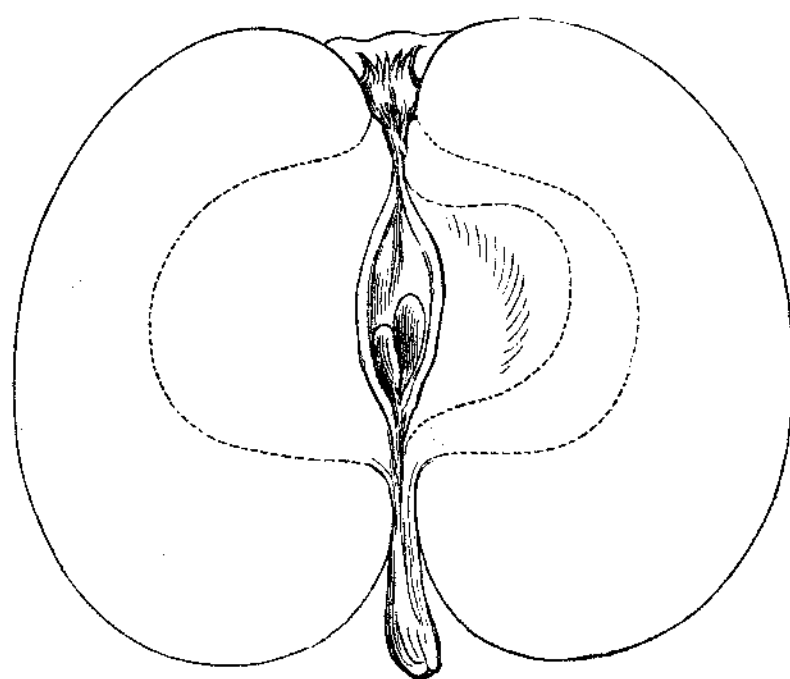
3. LORD SUFFIELD.

This apple was raised about forty-five years ago, by Thomas Thorpe, a hand-loom weaver, of Boardman Lane, Middleton, near Manchester, on the Middleton Hall Estate of the late Lord Suffield, and the apple was named from his Lordship, who was a very popular, benevolent man. In 1836, Thorpe sold the buds at threepence each, and trees thus obtained are now living.

Description.—Fruit; large, ovate, even in its outline, with several obtuse angles on its sides. Skin; thin, smooth, pale greenish yellow, with sometimes a tinge of red next the sun. Eye; small, the segments being gathered together in a point, and placed in a plaited basin. Stalk; slender, over half an inch long, inserted in a deep cavity. Flesh; white, tender and firm, very juicy and briskly flavoured.

This apple has become the first favourite for early kitchen use, and in all modern gardens is rapidly displacing the early Codlins and the Hawthornden. Its fault is, that the skin is too fine and the flesh too tender to enable it to travel without being disfigured by bruises. It is in season in August and September.

The tree is hardy and a great bearer, but does not grow to a large size.



4. HAWTHORNDEN.

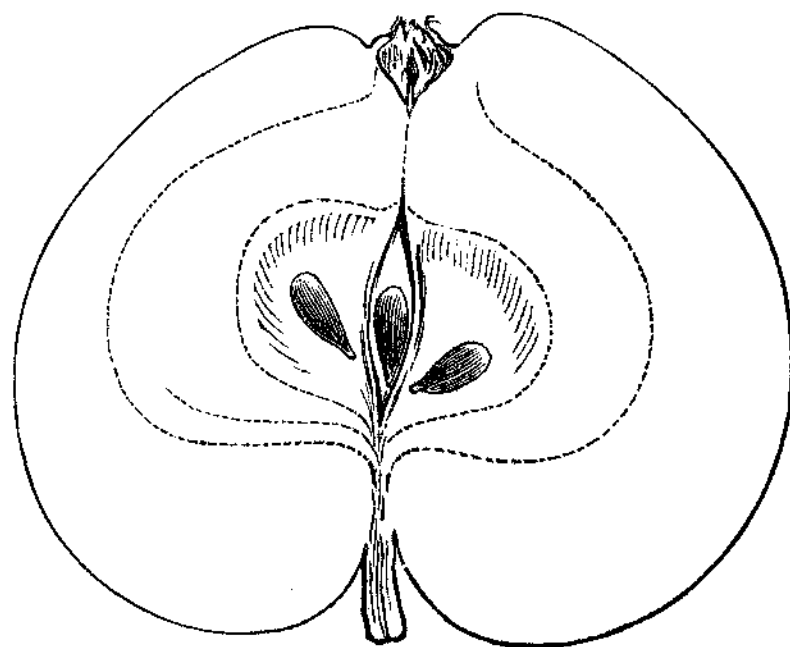
[SYN: *Hawthorndean*; *White Hawthorndean*; *Red Hawthorndean*.]

This variety was raised at Hawthornden, a romantic spot near Edinburgh, where Drummond the poet was born in 1585. The period when this apple was first produced is not known. It is first mentioned in the catalogue of Leslie and Anderson of Edinburgh; but was not known about London until 1790, when it was introduced into the Brompton Park Nursery.

Description.—Fruit; varying very much in size according to the soil, situation, or condition of the tree, generally above medium size, roundish and depressed, with occasionally a prominent rib on one side which produces an irregularity in its appearance. Skin; smooth, covered with a delicate bloom, greenish yellow, with a blush of red on one side which varies in extent and colour according as it has been more or less exposed to the sun. Eye; small and closed, with broad and flat segments, placed in a pretty deep and irregular basin. Stalk; short, stout, and sometimes fleshy, inserted in a deep and irregular cavity. Flesh; white, crisp and tender, very juicy, with an agreeable and pleasant flavour.

The Hawthornden has long been one of the most valuable and popular apples in cultivation. It is suitable only for kitchen use, and is in season from October to December.

The tree has always been considered as very healthy and vigorous, and unrivalled as an early and abundant bearer, but of late years in some situations it has lost its condition and only produced small and diseased fruit, as if it had exhausted the soils of its own particular requirements.



5. TOM PUTT.

[SYN: *Tom Potter.*]

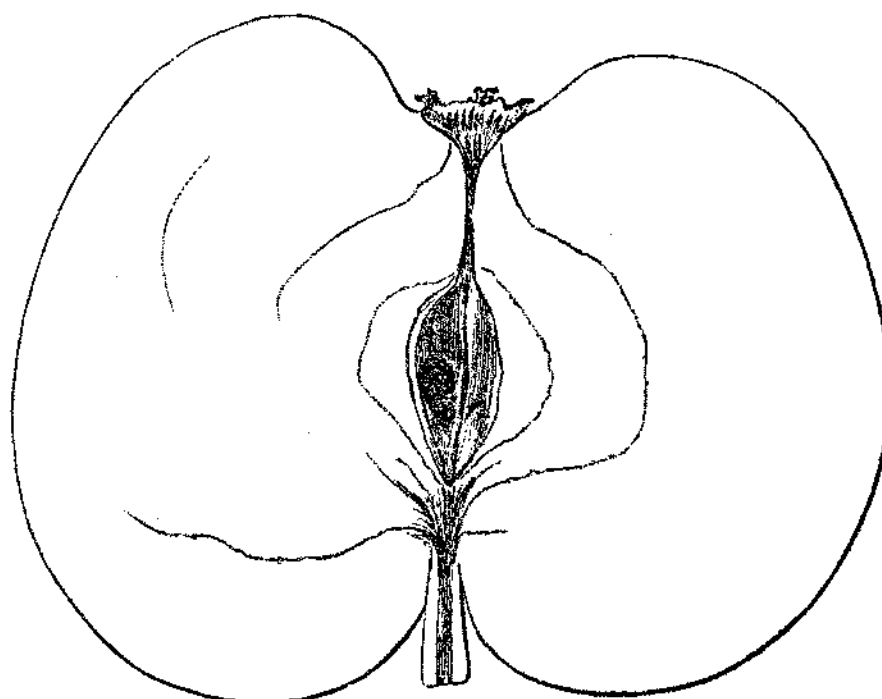
The origin of this well-known apple, "Tom Putt" in Herefordshire and "Tom Potter" in Devonshire, has been lost. It is very generally cultivated in both counties.

Description.—Fruit; about three inches wide and two and a quarter inches high; roundish ovate, ribbed on the sides and terminated abruptly towards the eye in a narrow puckered apex. Skin; smooth and shining, almost entirely covered with broken stripes and mottled blotches of deep bright crimson which becomes paler towards the shaded side, where the colour is lemon yellow. Eye; set in a narrow puckered basin; segments connivent; tube funnel-shaped; stamens median inclining to marginal. Stalk; from a quarter to half an inch long, set in an uneven funnel-shaped cavity which is slightly russetty. Flesh; white, very tender, sweet and with a pleasant acidity. Cells of the core all quite open.

An excellent culinary apple, juicy and high flavoured, when ripe it exudes a pleasant and powerful fragrance and has usually a beautiful colour. The tree is vigorous, and as "Tom Putt" in Herefordshire is very prolific and an annual bearer, but as "Tom Potter" in Devonshire, Ronalds speaks of it as "uncertain in bearing." In Herefordshire cottage gardens it is perhaps an equal favourite with the Blenheim Orange, and it certainly bears more regularly. It is in season from September till November.



Blenheim Orange.



BLENHEIM ORANGE.

[SYN : *Blenheim Pippin* ; *Kempster's Pippin* ; *Woodstock Pippin* ; *Northwick Pippin*.]

This valuable apple was first discovered at Woodstock, in Oxfordshire, and received its name from Blenheim, the seat of the Duke of Marlborough, which is in the immediate neighbourhood. The exact date of its origin is not known. It is not noticed in any of the nursery catalogues of the last century, nor was it cultivated in the London nurseries until about the year 1818.

The following interesting account of this favourite variety appeared some years ago in the "*Gardener's Chronicle*" :—" In a somewhat dilapidated corner of the decaying borough of ancient Woodstock, within ten yards of the wall of Blenheim Park stands all that remains of the original stump of that beautiful and justly celebrated apple, the Blenheim Orange. It is now entirely dead and rapidly falling to decay, being a mere shell about ten feet high, loose in the ground, and having a large hole in the centre ; till within the last three years, it occasionally sent up long, thin, wiry twigs, but this last sign of vitality has ceased, and what remains will soon be the portion of the wood-louse and the worm. Old Grimmett, the basket maker, against the corner of whose garden wall the venerable relic is supported, has sat looking on it from his workshop window, and while he wove the pliant osier, has meditated for more than fifty successive summers on the mutability of all sublunary substances ; on juice, and core, and vegetable as well as animal, and flesh, and blood. He can remember the time when fifty years ago he was a boy, and the tree a fine full bearing stem, full of bud and blossom and fruit, and thousands thronged from all parts to gaze on its ruddy ripening orange burden : then gardeners came in the spring time to collect the much coveted scions, and to hear the tale of his horticultural child and sapling, from the lips of the son of the whitehaired Kempster. But nearly a century has elapsed since Kempster fell like a ripened fruit and was

PLATE VII.

gathered to his fathers. He lived in a narrow cottage garden in Old Woodstock, a plain, practical, labouring man; and in the midst of his bees and flowers around him, and in his "glorious pride" in the midst of his little garden, he realised Virgil's dream of the old Corycian: "*et regum equabat opes animis.*" The provincial name for the apple is still "*Kempster's Pippin,*" a lasting monumental tribute and inscription to him who first planted the Kernel from whence it sprung."

Description.—Fruit, large, being generally three inches wide, and two and a half high; globular and somewhat flattened, broader at the base than the apex, regularly and handsomely shaped. Skin, yellow, with a tinge of dull red next the sun, and streaked with deeper red. Eye, large and open, with short stunted segments, placed in a round, broad, and rather deep basin. Tube funnel shaped: stamens medium. Stalk, short and stout, rather deeply inserted, and scarcely extending beyond the base. Flesh, yellow, crisp, juicy, sweet and pleasantly acid. Cells of the core, open or closed: cell-walls roundish obovate.

A very valuable and highly esteemed apple, either for dessert or culinary purposes, but strictly speaking more suitable for the kitchen than the parlour, except for its very handsome appearance in size, and shape, and colour. It is in season from November to February.

The Blenheim Orange has a strong and vigorous habit of growth and forms a large and very beautiful standard. This is the best and most profitable form of its growth, and when it becomes fullgrown it usually bears regular and abundant crops; it is however apt even then, to bear well only on alternate years. As a dwarf or an espalier it does not bear so regularly, or so well.

The plate represents not only the fruit when fit to gather from the tree, with the leaves and blossom, but also shews the rich ripe tints it assumes when it takes the place of honour on the Christmas dinner table.

Plate VIII.



5. Dymock Red.



7. White Must.



6. Munn's Red.



3. The Red Foxwhelp.



1. Rejuvenated Foxwhelp.



2. The Bastard Foxwhelp.



8. Sam's Crab.



4. Black Foxwhelp.

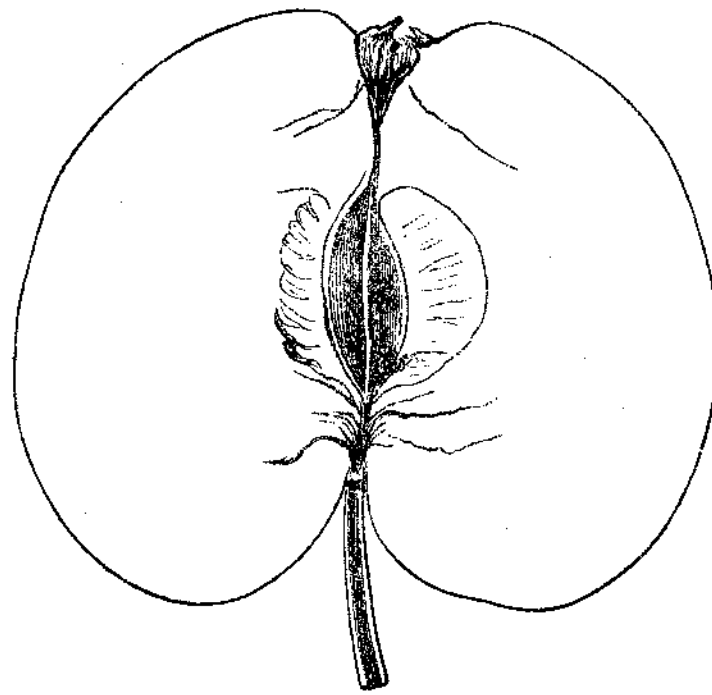


9. Sack Apple.

MISCELLANEOUS CIDER FRUIT.

“THE AUTUMNAL SEASON PLESAUNCE BLITHE AFFORDS,
 NOW THE SQUEEZ'D PRESS FOAMS WITH OUR APPLE HOARDS ;
 COME, LET US HIE AND QUAFF A CHEERY BOWL,
 LET CIDER NEW, WASH SORROW FROM THE SOUL.”

Gay.



1. REJUVENATED FOXWHELP.

[SYN: *The Canon Apple*; *Crowe's Kernel*.]

This apple is one of peculiar interest in Herefordshire, and is therefore represented here. The epithet “new” will be used in treating of it but merely to prevent any confusion in discussing the question, as to whether it is “new,” that is, a seedling; or whether it is the true “old” Foxwhelp restored to a flourishing rejuvenated form by a careful system of grafting and regrafting. This is a question that has been warmly discussed by the growers for some years past.

At first sight the distinction between them seems very marked; both the tree of the “new” Foxwhelp and its apple, are much more luxuriant than the “old” Foxwhelp. The apple of the “new” Foxwhelp is not only larger, but in its general character it is broad in shape—or in other words, its lateral is greater than its longitudinal diameter—whilst the apple of the “old” Foxwhelp is smaller and usually oblong in shape; but on a careful examination of the trees of either kind the apples are so similar in shape and appearance that it would be impossible to distinguish them if thrown together. The difference in size and shape is due simply to the improved vitality and luxuriance of growth of the tree. The points of similarity between them are very striking. There is the same brilliant colour; the same tough, leather-like skin; the same eye; the same long slender stalk set in its deep narrow channel; and to this it may be added they have the same period

PLATE VIII.

of arriving at maturity. Then again the chemical analysis shews no greater difference between them, than may be accounted for by the more watery juice of the fruit of the more free growing tree.

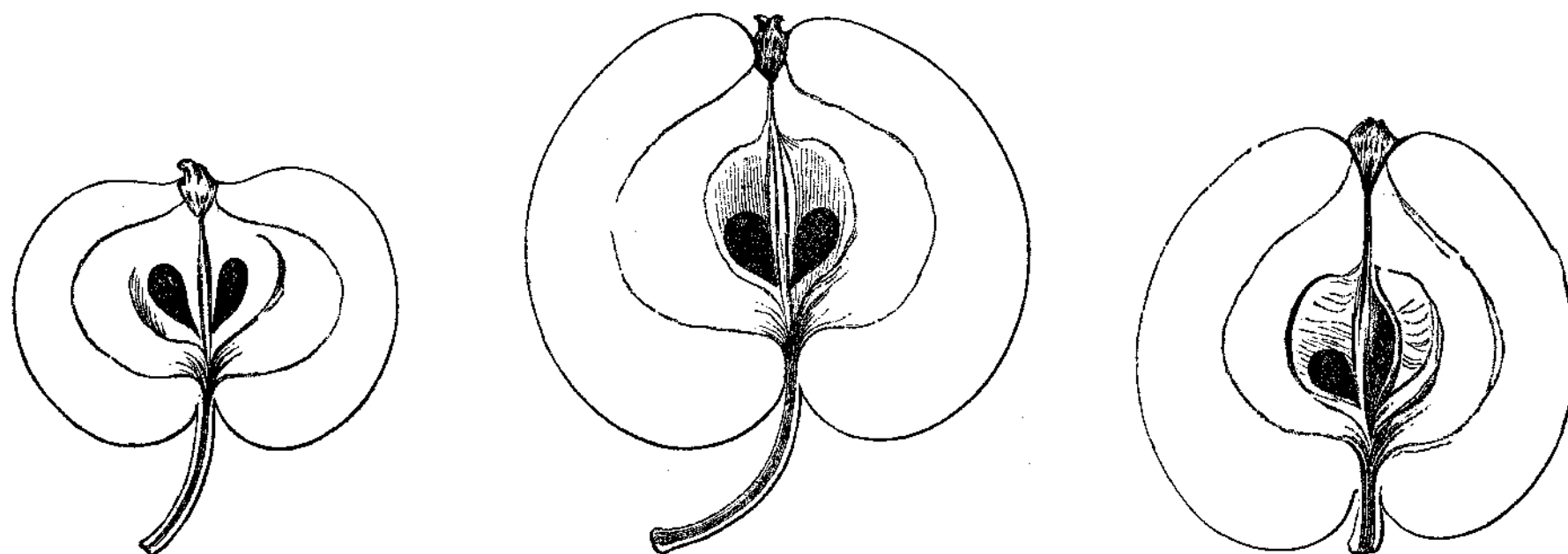
The history of the "new" Foxwhelp can be traced with some clearness. A farmer of the name of Yeomans living at Cowarne between 60 and 70 years ago, took an unusual interest in the "old" Foxwhelp, and both in that parish, and at Canon Pyon, to which he afterwards migrated, he grafted and regrafted it on healthy stocks, until he restored its luxuriance of growth. Another farmer, a Mr. Crowe, and Messrs. Skidmore, Miles, and Williams, wheelwrights of Canon Pyon, systematically but separately carried on the system of regrafting, beginning at Canon Pyon on seedlings of the "old" Foxwhelp. Their success had been well established by 1823 when Mr. Jay, of Lyde, got grafts, and afterwards Mr. Bosley, of Lyde, and Mr. Hill, of Eggleton, and thus from the centres of Cowarne and Canon Pyon, intelligent fruit growers got their supply of grafts, and we have the handsome, luxuriant, and useful fruit of this time. With this distinct history there can scarcely be a doubt but that the "new" Foxwhelp is simply the "old" historic variety rejuvenated by careful management, but the doubt in it has arisen from the absence in part or altogether of the true Foxwhelp flavour in the cider made from it, which is so remarkable and characteristic in the "old" Foxwhelp. As a matter of fact, its cider is more sweet and luscious than that made from the "old" Foxwhelp, and in flavour resembling far more the cider made from the Cowarne Red apple.

It must be remembered, however, that sometimes for years together, the cider from the "old" Foxwhelp itself gives but a faint suspicion of the true Foxwhelp flavour which is so highly esteemed, and moreover that it is only of late years, comparatively speaking,—that is, after the trees had become of considerable age—that the cider gained the pride of place it now so deservedly holds. In Evelyn's time, the "old" Foxwhelp was merely considered a first-class cider fruit. It must be left therefore for time to develop the true flavour of the Foxwhelp in its rejuvenated form.

The analysis of this apple by Mr. G. H. With, F.R.A.S., is as follows :—

| | | | | | |
|------------------------------------|-----|-----|-----|-----|--------|
| Density of Fresh Juice | ... | ... | ... | ... | 1'043 |
| After 24 hours exposure | ... | ... | ... | ... | 1'044 |
| 100 parts of the juice contains :— | | | | | |
| Sugar | ... | ... | ... | ... | 8'000 |
| Tannin, Mucilage, Salts, &c. | ... | ... | ... | ... | 4'301 |
| Water | ... | ... | ... | ... | 87'699 |

The rejuvenated Foxwhelp has intrinsic merits of its own, and for this cause alone it should be grown much more plentifully than it has been hitherto. Every orchard should possess it, and its owners may await with good faith the development of the true Foxwhelp flavour in its cider, as the trees grow older. Speaking of it as an apple, it may be said, that it is above the medium size, and its brilliant colour recommends it to every one. It sells well in September as a "pot fruit." It has a piquant acid rough flavour, which would not please all palates to eat raw, but as a cooking apple, it is excellent for pies and puddings; and "the apple of all others to make sauce for the Michaelmas goose, or for a roast leg of pork."



2. BASTARD FOXWHELP.

3. RED FOXWHELP.

4. BLACK FOXWHELP.

These several apples bear the Foxwhelp name. They have no special history, but the inference is that they are, what tradition supposes them to be, seedlings from the Foxwhelp.

2. BASTARD FOXWHELP.

There are two or three small apples called by this name, but that which is the most esteemed and grown is figured here.

Description.—Fruit, small and oblate, sometimes somewhat roundish, even and regularly formed. Skin, smooth and shining as if varnished, entirely covered with bright crimson, and striped with darker crimson on the side exposed to the sun; but on the shaded side it is greenish yellow striped with crimson; the stalk cavity only is lined with russet. Eye, very small and closed, with short connivent segments placed in a shallow saucer-like depression; tube, conical; stamens, marginal. Stalk, very long and slender at its insertion and throughout its length, but thicker at the end, inserted in a deep cavity. Flesh, yellowish stained with red, firm, unusually acid. Cells of the core, slightly open; cell-walls, orbicular.

The Bastard Foxwhelp bears well, and is much esteemed by some growers, who think they detect in the cider which it helps to make a slight Foxwhelp flavour.

3. RED FOXWHELP.

This apple is chiefly grown in the Bodenham and Marden districts. It is pretty, well-shaped, and very rich in colour. It is pleasant to eat, cooks well, and its growers value it as a cider apple.

Description.—Fruit small, roundish ovate, even and regular in its outline. Skin, uniformly