

THE  
**FRUIT MANUAL:**

A Guide to

THE FRUITS AND FRUIT TREES OF  
GREAT BRITAIN.

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## FIGS

### SYNOPSIS OF FIGS.

#### I. FRUIT, ROUND, ROUNDISH, OR TURBINATE.

§ *Skin, decidedly dark.*

\* *Flesh, red.*

Betada	Mouissoune
Black Bourjassotte	Nigrette
Black Ischia	Noire d'Espagne
Courcourelle Gavotte	Pregussata
Early Violet	Recousse Noire
Jerusalem	Vernissenque
Martinique	

\*\* *Flesh, white or opaline.*

Osborn's Prolific.

§§ *Skin, pale, or tinged with brown.*

\* *Flesh, red.*

D'Agen	Courcourelle Brune
Bellona	D'Eyrague
Bifère de la Malmaison	De Grasse
Boutana	De Lipari
Bourdissotte Blanche	Grizzly Bourjassotte
Brown Ischia	Grosse Montruese de Lipari

Malta	Rose Peyronne
Marseillaise	Rougette
Monaco Bianco	Savantine
Nebian	Verdal
Oeil de Perdrix	White Bourjassotte
Panachée	White Ischia
Poulette	Yellow Ischia

\*\* *Flesh, white or opaline.*

Angélique	White Marseilles
Early White	

## II. FUT, LONG, PYRIFORM, OR OBOVATE.

§ *Skin, decidedly dark.*

\* *Flesh, red.*

Bec de Perdrix	Dr. Hogg's Black
Black Genoa	Gouraud Noir
Black Provence	Negro Largo
Bordeaux	Royal Vineyard
Brown Turkey	Violette Grosse
Col di Signora Nero	Violette Perruquine

\*\* *Flesh, white or opaline.*

Pied de Boeuf

§§ *Skin, pale, or tinged with brown.*

\* *Flesh, red.*

Célestine	Peau Dure
Col di Signora Bianca	Versailles
Datte	

\*\* *Flesh, white or opaline.*

Brunswick	d'Or de Baume
Castle Kennedy	d'Or de Laura
De l'Archipel	St. Ursule d'Avignon

**AGEN** (*Gros de Draguignan*).—Fruit, medium sized, roundish turbinate. Skin, green, with a brownish tinge, but round the crown, which is very flat, it is quite deep brown or chocolate, coloured with a mixture of green; and when fully ripe it cracks in white reticulations. It is covered with a pretty blue bloom. The eye is open, and has a dark brown, or rather reddish brown, iris round the opening. Flesh, of a very dark blood-colour, almost as much so as in the *Col de Signora*, thick and syrupy; most delicious. One of the finest figs I know. It ripens late.

**ANGÉLIQUE** (*Mélotte; Madeleine; Petaluse; Courcourelle Blanche*). – Below medium size, about two inches long, and an inch and three-quarters broad; roundish turbinate, and flattened like an onion. Skin, yellow, dotted with long greenish white specks. Flesh, white under the skin, but with a faint tinge of rose towards the center.

When well ripened, the fruit is of good quality, and perfumed. It forces well, and may be grown against a wall in the open air.

Ashridge Forcing. See *Brown Turkey*.

D'Athènes. See *White Marseilles*.

Aubiquon. See *Bordeaux*.

Aulique. See *Violette Grosse*.

Barnissotte. See *Black Bourjassotte*.

Bayswater. See *Brunswick*.

**BEC DE PERDRIX** -- Fruit, below medium size, pyriform, with longitudinal ribs extending the whole length. Neck, rather long. Stalk, short, about one-eighth of an inch long. Skin, dark purple, dark round the crown, and shades off paler to the stalk, and on the shaded side covered with blue bloom. Flesh, dark rose-coloured, firm, stiff, and syrupy, with a rich sugary flavour.

Dries well. A Spanish variety. Excellent.

**BELLONA**. – Fruit, medium sized, round, and inclining a little to ovate, marked with very prominent and close-set longitudinal ribs, which extend the whole length of the fruit to the apex. Stalk, very short. Skin, of a deep blue-green, and in some instances with a little brown tint upon it, that gives it the appearance of green bronze. Eye, small and partially open. Flesh, deep dark blood-colour, very thick and syrupy, with a most delicious flavour.

This is the true Bellona; there is a false one, which is black.

**BETADA**. – Fruit, small, roundish, and inclining to oblate. Skin, black, and shading off to a paler colour towards the stalk, where it is greenish, and covered with a thick grey bloom. Stalk, short. Eye, closed and flat. Flesh, pale rose-coloured, thick and syrupy; very rich and excellent.

**BIFÈRE DE LA MALMAISON**. – Fruit, round, sometimes oblong, and with one side of the apex hanging longer than the other; not ribbed. Skin, of a pale hazel brown, covered with a thin grey bloom. Stalk, stout. Eye, closed. Flesh, pale rose-coloured, tender, juicy, and agreeably flavoured, but not rich.

**BLACK BOURJASSOTTE** (*Barnissotte; De Bellegarde; Précoce Noire*).

– Fruit, medium sized, roundish oblate, with a short neck, and marked with obscure ribs. Skin, quite black, entirely covered with a fine thick blue bloom, and cracking in lines when highly ripened. Stalk short. Eye, open like an eyelet-hole. Flesh, deep red, thick, stiff, and syrupy; most delicious.

**BLACK GENOA** (*Nigra; Negro d'Espagne*). – Large, oblong, broad towards the apex, and very slender towards the stalk. Skin, dark purple, almost black, and covered with a thick blue bloom. Flesh, yellowish under the skin, but red towards the interior, juicy, with a very sweet and rich flavour.

Ripe in the end of August. Tree very hardy, and a good bearer.

This is the large black fig so extensively grown in Languedoc and Provence.

**BLACK ISCHIA** (*Blue Ischia; Early Forcing; Nero; Ronde Noire*). –

Medium sized, turbinate, flat at the top. Skin, deep purple, almost black when ripe. Flesh, deep red, sweet, and luscious. Tree hardy, and an excellent bearer; succeeds well in pots.

Ripe in August.

Black Marseilles. See *Black Provence*.

Black Naples. See *Brunswick*.

**BLACK PROVENCE** (*Black Marseilles; Reculver; Noir de Provence*). –

Small or below medium size, oblong. Skin, dark brown. Flesh, red, tender, very juicy, and richly flavoured. Tree bears abundantly, and is well adapted for forcing.

Blanche. See *White Marseilles*.

Blue. See *Brown Turkey*.

Blue Burgundy. See *Brown Turkey*

Blue Ischia. See *Black Ischia*.

**BORDEAUX** (*Aubiquon; Aubique Noire; Aubique Violette; Figue-Poire; Petite Aubique; Violette; Violette Longue; Violette de Bordeaux;*

*Nagronne*). – Fruit, large, long, pyriform, marked with ribs; very much flattened laterally, and one side of the apex hanging down more than the other. Skin, quite black, covered with a fine blue bloom, and when dead ripe cracks in white longitudinal lines. Stalk, very short. Eye, open. Flesh, pale coppery-coloured, very tender and juicy, sugary and sweet. Excellent.

**BOURDISSOTTE BLANCHE** – Fruit, small, round, inclining to turbinate, and furnished with longitudinal ribs. Skin, green, becoming

yellow at maturity, and covered with a very delicate white bloom. Eye, open like an eyelet-hole. Stalk, very short. Flesh, pale rose-coloured, very sugary, rich, and syrupy when fully ripe.

It shrivels well, and the skin, when perfectly ripe, cracks into large white furrows. This is quite distinct from *White Bourjassotte*.

**BOURDISSOTTE NOIRE.** – Fruit, medium sized, roundish turbinate, and distinctly marked with prominent longitudinal ribs, even and regularly formed. Skin purple, covered with a thick grey bloom. Neck, short. Stalk, very short. Eye, a small round hole, the scales very flat. Flesh, deep flesh-coloured, with the thick white rim of the skin surrounding it; rather sharp and brisk, but not with a rich flavour.

A Spanish variety, distinct from *Black Bourjassotte*.

*Bourjassotte Blanche.* See *White bourjassotte*.

*Bourjassotte Grise.* See *Grizzly Bourjassotte*.

*Bourjassotte Noire.* See *Black Bourjassotte*.

**BOUTANA.** – Fruit, above medium size, oblate, with an oblique axis, and marked with distinct longitudinal ribs on the sides that extend to the apex. Skin, quite green, without any bloom, and downy. Stalk, very short, about one-eighth of an inch long. Flesh, deep rose-coloured, but not dark; pretty juicy, and with a flat flavour.

*Brocket Hall.* See *White Ischia*.

*Brown Hamburg.* See *Brunswick*.

**BROWN ISCHIA** (*Chestnut-coloured Ischia*). – Medium sized, roundish turbinate. Skin, light brown, or chestnut-coloured. Eye, very large. Flesh, purple, sweet, and high-flavoured. Fruit, apt to burst by too much wet. This is one of the best of figs, ripening in the beginning and middle of August.

Tree an excellent bearer, pretty hardy, and bears as a standard in favourable situations. It forces well.

*Brown Italian.* See *Brown Turkey*.

*Brown Naples.* See *Brown Turkey*.

**BROWN TURKEY** (*Ashbridge Forcing; Blue; Common Blue; Blue Burgundy; Brown Italian; Brown Naples; Long Naples; Early; Howick; Italian; Large Blue; Lee's Perpetual; Murrey; Purple; Small Blue; Fleur Rouge; Walton*). – Fruit, large and pyriform. Skin, brownish red, covered with blue bloom. Flesh, red and very luscious.

Tree very prolific, hardy, and one of the best for outdoor culture either against a wall or as a standard. Ripe in August and September.

**BRUNSWICK**(*Bayswater; Black Naples; Brown Hamburg; Clémentine; Drap d'Or; De St. Jean; Hanover; Madonna; Large White Turkey; Red*). – Very Large and pyriform, oblique at the apex, which is very much depressed. Skin, greenish yellow in the shade, tinged with pale brown on the other side. Flesh, opaline, tinged with very pale flesh-colour towards the center.

A very rich and excellent fig. Ripe in the middle of August. The tree is very hardy, but not so good a bearer as the *Brown Turkey*. It is, however, one of the best for outdoor cultivation against walls.

**CASTLE KENNEDY**. – Fruit, very large, obovate. Skin, thin, very tender, greenish yellow on the neck and towards the stalk, but pale dingy brown mottled with dull ashy grey on the widest part and towards the eye. Flesh, pale opaline, with slight stains of red round some of the seeds nearest the eye; very tender, but not richly flavoured.

A large and handsome fig, remarkable for its earliness, which is nearly three weeks earlier than *White Marseilles*. The fruit greatly resembles the *Brunswick*; but it is entirely distinct in the habit and growth of the plant. The tree is an abundant bearer.

This variety has existed for upwards of a century at Castle Kennedy, N.B., and has not yet been identified with any other sort.

**CÉLESTINE** – Fruit, large, long, pyriform. Skin, of a pale reddish brown or grizzly colour. Flesh, deep red, and of a rich and very delicious flavour.

Chestnut-coloured *Ishia*. See *Brown Ischia*.

*Clémentine*. See *Brunswick*.

**COL DI SIGNORA BIANCA**(*Lucrezia*). – Fruit, medium-sized, pyriform, with a rather long neck, and marked with very distinct longitudinal ribs. Skin, thick, green, but changing to yellowish white, and covered with fine grey bloom. Stalk, short and stout. Eye, closed. Flesh, of the darkest blood-red; very thick, syrupy, and most delicious. It shrivels and dries well. One of the finest figs in cultivation.

**COL DI SIGNORA NERO**. – Fruit, above medium size, long pyriform, with longitudinal ribs running from the stalk towards the apex. Skin, entirely dark chocolate, covered with a thin grey bloom, and when at perfect maturity cracking into irregular markings. Eye, small and open. Flesh, very dark red throughout, like *Col di Signora Bianca* and *Gros de Draguignan*; exceedingly rich and sugary, in fact a perfect conserve. Ripens late.

*Col di Signora Bianca Panachée*. See *Panachée*.

*Common Purple*. See *Brown Turkey*.

**COURCOURELLE BRUNE.** – Fruit, small, roundish. Skin, of a deep brown, covered with thick blue bloom; some are stalked, and others very little so. Flesh, deep red or rose-coloured, tender, but very indifferently flavoured.

**COURCOURELLE GAVOTTE.** – Fruit, about medium size, round, marked longitudinally, not so much with ribs as with dark lines indicating them. No neck. Skin, deep purplish black over the apex, and where fully exposed to the sun, but shading off to a paler and even to a greenish bronze in the shade, covered with a pretty blue bloom. Eye, open. Flesh, dark blood-colour throughout, thick, syrupy, and richly flavoured.

A very first-rate fig. The skin cracks as it ripens.

Cyprus. See *Yellow Ischia*.

**DATTE.** – Fruit, pyriform, with a short thick neck, and marked longitudinally with obscure ribs. Skin, of a dingy brown, or rather a dirty, muddy colour all around the apex, and gradually becoming paler towards the stalk, where it is green. Eye, small and closed. Stalk, extremely short, scarcely perceptible. Flesh, dark rose-coloured, thick and syrupy, with a rich flavour. Excellent.

**DE L'ARCHIPEL.** – Fruit, large, obovate; scarcely any neck; marked with longitudinal ridges from the stalk to the apex. Sometimes they are indicated more by a dark-coloured line than by an elevation. Skin, of a warm pale reddish brown, or pale chestnut; bright green on the shaded side and near the stalk, dotted with grey. Eye, closed. Flesh, opaline, with only here and there a fibre of rose-colour; tender, juicy, but not rich, being rather flat.

De Bellegarde. See *Black Bourjassotte*.

**D'EYRAGUE.** – Fruit, below medium size, and oblate. Skin, pale yellow, tinged with green. Flesh, pale rose-coloured, tender and juicy, but not particularly rich in flavour.

**DE GRASSE.** – Fruit, medium sized, round, and with a short neck and distinct longitudinal ribs. Skin, yellowish white, covered with blue bloom. Stalk, very short, scarcely perceptible. Eye, like an eyelet-hole. Flesh, very dark red, thick, stiff, and syrupy, with a most delicious flavour.

**DE LIPARI** (*Verte Petite*). – Fruit, very small, oblate, marked with longitudinal ridges. Skin, green, becoming yellowish as it attains perfect maturity, and covered with a very thin bloom. Eye, open like an eyelet-hole. Stalk, one-eighth of an inch long. Flesh, pale rose-coloured, somewhat opaline, or a pale coppery colour; dry, coarse, and not at all well-flavoured.

De Naples. See *White Marseilles*.

De St. Jean. See *Brunswick*.

**DOCTOR HOGG'S BLACK** – Fruit, about medium size, oblong obovate. Neck, very short or wanting. Skin, slightly hairy, of a dark mulberry colour, covered with a thick bloom, and numerous little white specks on the surface, which is slightly furrowed in longitudinal lines, and the skin cracks lengthwise when the fruit is fully ripe. Stalk, very short and thick. Eye, small and closed. Flesh, dull red, with a thick syrupy juice, very richly flavoured.

I introduced this variety in 1864, having met with it in a vineyard near Toulouse. It was next to the garden of the Royal Horticultural Society at Chiswick, and as no name accompanied it, it became distinguished as “Dr. Hogg’s Black.” I have not yet been able to identify it with any other variety; but there is no doubt that as we become better acquainted with the figs grown in the south of France and in Spain the correct name will some day be discovered.

**D’OR DE BAUME** – Fruit, about medium size, oblong, distinctly marked with ribs. Skin, pale hazel brown, and covered with a thin bloom. On the shaded side, and next the stalk, it is green, becoming yellowish at maturity. Stalk, short, very stout. Eye, open, like an eyelet-hole. Flesh, pale rose-coloured towards the eye, and opaline next towards the stalk; juicy and richly flavoured. An excellent fig.

**D’OR DE LAURA**. – Fruit, below medium size, oblong, marked with obscure ribs. Skin, green, becoming yellowish or dirty white when fully ripe. Eye closed. Flesh, opaline, very tender and melting, rich, sugary, and delicious. Dries and shrivels well.

Drap d’Or. See *Brunswick*.

Early. See *Brown Turkey*.

Early Purple. See *Black Ischia*.

**EARLY VIOLETTE** – Small, roundish. Skin, brownish red, covered with blue bloom. Flesh, red, and well-flavoured.

Tree hardy, and an abundant bearer; well adapted for pots and for forcing, when it bears three crops in one season. Though small, and in the estimation of some an insignificant variety, this is among figs what the *Red Masculine* is among Apricots, and the *Red Nutmeg* among peaches – nicely flavoured, very early, and remarkably prolific.

**EARLY WHITE** (*Small Early White*). – Fruit, roundish turbinate, somewhat flattened at the apex. Skin, thin, pale yellowish white. Flesh, white, sweet, but not highly flavoured.

Figue-Poire. See *Bordeaux*.

Fleur Rouge. See *Brown Turkey*.

Ford’s Seedling. See *White Marseilles*.

**GOURAUD NOIR** – Fruit, about medium size, oblong. Skin, quite black. Flesh, deep red, and deliciously flavoured.

A very excellent fig, which is much grown in Languedoc, and where I have eaten it from the tree in great perfection.

**GRIZZLY BOURJASSOTTE** (*Bourjassotte Grise; Napolitaine*). – Fruit, about medium size, round, and so much flattened as to be somewhat oblate. Skin, of a chocolate colour, covered with a very thin bloom. Neck, very short. Eye, open. Flesh, of a deep dark blood-red colour, with a thick syrupy juice, and very richly flavoured.

A delicious fig; ripe in the end of September.

Gros de Draguignan. See *Agen*.

**GROSSE MONSTRUEUSE DE LIPARI**. – Fruit, very large; three inches wide and nearly as much high; turbinate and broad and flattened at the apex. Skin, pale chestnut brown, darker on the side exposed to the sun, and marked with darker longitudinal ribs down the sides, and with occasional dark spots, the whole surface covered with a thick bloom. Stalk, short and thick. Eye, large and closed. Flesh, dull red, thick, juicy, and well-flavoured.

A large and handsome fig of great merit, which I found in an orchard in the department of Bouches du Rhône, and introduced to the Royal Horticultural Society. The Tree is a good grower and bears abundantly.

Grosse Verte. See *Nebian*.

Hanover. See *Brunswick*.

Howick. See *Brown Turkey*.

Italian. See *Brown Turkey*.

**JERUSALEM**. – Fruit, roundish. Skin, quite black, with a reddish mahogany colour towards the stalk, covered with a fine blue bloom. Eye, quite closed. Stalk, stout and short. Flesh, very dark blood-colour; rich, sugary, and finely flavoured. It has a fine briskness in its flavour.

The tree is a very bad bearer.

Large Blue. See *Brown Turkey*.

Large White Genoa. See *White Marseilles*.

Large White Turkey. See *Brunswick*.

Lee's Perpetual. See *Brown Turkey*.

Long Naples. See *Brown Turkey*.

Lucrezia. See *Col di Signora Bianca*.

Madeleine. See *Angélique*.

Madonna. See *Brunswick*.

**MALTA** (*Small Brown*). – Small, roundish turbinate, compressed at the apex. Skin, pale brown when fully ripe. Flesh, the same colour as the skin; very sweet and well-flavoured. End of August. If allowed to hang till it shrivels, it becomes quite a sweetmeat.

**MARSEILLAISE** – Fruit, small, roundish or turbinate, with indistinct ribs at the stalk. Skin, yellow or greenish yellow, without any bloom, and cracks in lines when quite ripe. Flesh, distinctly rose-coloured in the center, opaline towards the stalk; tender, juicy, and sweet, but not richly flavoured.

This is quite distinct from our *White Marseilles*, which is called *Figue de Naples* by the French.

**MARTINQUE** – Fruit, below medium size, round, and with a short neck, distinctly and prominently ribbed. Skin, quite a deep black-purple, pretty thick, and covered with blue bloom. Eye, like an eyelet-hole. Stalk, very short. Flesh, very dark, thick, stiff, and syrupy.

A delicious fig.

**MONACOBIANCO**. – Fruit, above medium size, round, and flattened, with somewhat of a neck, but very little, and with obscure ribs. Skin, green, becoming yellowish green when ripe, and with a very thin bloom. Eye, large. Stalk, very short. Flesh, dark red, juicy, brisk, and well-flavoured, but not richly so.

Rather a coarse fig. It cracks and opens much at the eye. The skin also cracks much. It is not a first-rate variety in comparison with some of the others.

**MOUISSOUNE**. – Fruit, below medium size, round, and inclining to oblate, marked with distinct ribs, running from the stalk to the apex. Skin, quite black-purple, covered with blue bloom. Stalk, very short. Eye, open, showing the red inside. Flesh, bright rose-colour throughout, very juicy and tender, rich, syrupy, and delicious.

Murrey. See *Brown Turkey*.

Nagronne. See *Bordeaux*.

**NEBIAN** (*Grosse Verte*). – Fruit, above medium size, roundish ovate, sometimes long pear-shaped, and marked with obscure longitudinal ribs. Skin, quite green, a bright pea-green, becoming a little yellow at maturity, and not covered with any bloom. Stalk, a quarter of an inch long. Eye, large, open, red within. Flesh, very dark red throughout, and firm, with a rich and sugary flavour.

It is a delicious fig, and ripens rather late.

Negro d'Espagne. See *Black Genoa*.

**NEGRO LARGO** (Noire de Languedoc). – Fruit, of the largest size, nearly four inches long by two and three-quarter wide; long pyriform. Skin, jet black, marked with longitudinal ribs, extending the whole length of the fruit. Eye, open, and generally with a globule of syrup dropping from it when quite ripe. Stalk, short. Flesh, pale red, very tender and juicy, with a rich, thick, and highly flavoured juice, and when highly ripened the flesh and skin together become quite melting and form a delicious sweetmeat.

This is one of the best figs in cultivation.

The late Mr. Fleming, of Cliveden, says: “The habit of the plant is good, and for growing in pots it is unequalled by any other fig I know. The plant from which the fruit was taken, which I exhibited to the Royal Horticultural Society, was grown in an 8½inch pot, and brought to perfection three dozen fruit, weighing from three to four ounces each.”

**NERII**. See *White Ischia*. The variety Mr. Knight introduced under this name was the *White Ischia*. By the name “*Nerit*” is intended the “*Nero*,” or Black Fig, of the Italians, and the variety Mr. Knight received was evidently incorrect; the true Fico Nero being the *Black Ischia*, and not the *White Ischia*.

Nero. See *Black Ischia*.

**NIGRETTE**. – Fruit, very small, oblate, and with a short neck. Skin, dark black-purple all over the apex, and half-way towards the stalk, where it shades off to a reddish purple. Stalk, one-eighth of an inch long. Eye, open like an eyelet-hole. Flesh, pale rose-coloured, juicy, sweet, and well-flavoured.

**NOIRE D’ESPAGNE**. – Fruit, small, round, and regularly formed, without ribs. Skin, thick, quite black, covered with a thick blue bloom, which gives it a very handsome appearance, and cracking in white lines when ripe. Eye, closed. Stalk, short. Flesh, deep rose-coloured; tender, juicy, and very sweet, but not so rich and sugary.

This is like *Black Bourjassotte*, but is extremely early, it being quite past when others are ripening.

Noire de Languedoc. See *Negro Largo*.

**OSBORN’S PROLIFIC**. – Fruit, roundish turbinate, tapering into a very long neck, some specimens measuring as much as three inches and three-quarters long from the eye to the end of the stalk. Skin, dark mahogany, gradually shading off to pale brown towards the neck, which is bright pea-green; the surface is thickly dotted and speckled with grey or white. Flesh, quite opaline, without any trace of red, with a rich syrupy juice and excellent flavour.

An excellent fig, introduced by Messrs. Osborn, of the Fulham Nursery, in 1879. The tree is an abundant bearer, and is well adapted for pot culture.

**OEIL DE PERDRIX** – Fruit, small and oblate, with an oblique axis. Skin, very dark chestnut or mahogany, covered with a thin bloom, but where shaded and round the stalk it is green. Stalk, very short. Flesh, a sort of coppery colour, with a tinge of rose or salmon in it; juicy, tender, and sweet.

A good little fig.

**PANACHÉE** (*Col di Signora Panachée; Col di Signora Bianca Panachée*). – Fruit, above medium size, roundish turbinate, even, regularly formed, and handsome in appearance. Neck, short. Skin, straw yellow, beautifully striped with longitudinal bands of bright, lively green, some of which are broad and some narrow. Eye, closed, and with a narrow iris round it. Stalk, about a quarter of an inch long. Flesh, bright rose-colour throughout, with a thick rim of white skin as a margin to it.

Similar in every respect to *Col di Signora Bianca*, except in the variegation of the skin and the shorter neck. It is equally as richly flavoured.

**PEAU DURE** (*Peldure; Verte Brune*). – Fruit, medium sized, pyriform, with a short neck, and generally with one side of the crown hanging lower than the other; and marked with numerous longitudinal ribs, running from the stalk to the apex. Skin, green, with a brownish tinge, becoming gradually a dingy white as it dries. Flesh, bright rose-coloured throughout, becoming darker. Very rich and excellent.

An admirable variety for drying.

Peldure. See *Peau Dure*.

Petaluse. See *Angélique*.

Petite Aubique. See *Bordeaux*.

**PIED DE BOEUF**. – Fruit, large, obtuse pyriform, or long obovate, marked with numerous distinct ribs on its side. Skin, of a clear mahogany brown or reddish purple where fully exposed to the sun, and greenish where shaded. Flesh, pale and opaline, with the faintest stain of flesh-colour round some of the seeds; not at all richly flavoured.

A large but rather coarse fig.

Pocock's. See *White Marseilles*.

**POULETTE**. – Fruit, above medium size, and handsome; obscurely ribbed, and with somewhat of a neck. Skin, green, and mixed with a sort of dirty brown, and covered with a grey bloom. It cracks in lines when fully ripe. Eye, closed. Stalk, very short. Flesh, dark red, very tender and juicy, charged with a thick syrup.

A very excellent and handsome fig.

**PRÉCOCE D'ESPAGNE**. – Fruit, small, quite round, with obscure longitudinal lines. Skin, dark green, tinged with brown over the crown, and becoming generally paler towards the stalk. Stalk, about a quarter of an inch long. Flesh, opaline under the skin, and rose-coloured at the center; very richly flavoured, and the juice quite a syrup.

This is a very early variety, and in Spain is called *Tres fer*, or thrice-bearing.

Précoce Noire. See *Black Bourjassotte*.

**PREGUSSATA**. – Fruit, small, round, compressed at the ends. Skin, purplish brown in the shade, dark brown, covered with pale spots, next the sun. Flesh, deep red, rich and luscious. August to October. Well adapted for forcing.

Purple. See *Brown Turkey*.

Raby Castle. See *White Marseilles*.

**RECOUSSE NOIRE**. – Fruit, large, roundish oblate, with a long neck, very much more swollen on one side than the other, and marked with obscure ribs. Skin, dark mahogany or chestnut-colour, becoming paler towards the neck, and generally greenish at the stalk, with is very short. Eye, closed. Flesh, dark opaline, with a tinge of very delicate rose at the center; very tender and juicy, but not very highly flavoured, being rather flat and herbaceous than otherwise.

Reculver. See *Black Provence*.

Red. See *Brunswick*.

Ronde Noire. See *Black Ischia*.

**ROSE PEYRONNE**. – Fruit, medium sized, roundish oval, marked with longitudinal lines. Skin, pale brown, covered with a fine grey bloom; cracks in netted lines when it ripens. Stalk, about a quarter of an inch long. Flesh, very pale salmon, tender, and very juicy, rich, sugary, and delicious.

This is quite distinct from *Brunswick*, with which it is made synonymous in the Horticultural Society's Catalogue, and in the first edition of this work.

**ROUGETTE**. – Fruit, below medium size, or small obovate, without ribs. Skin, of a red copper-colour, yellow in the shade, and shading off to yellow towards the stalk. Eye, quite closed. Stalk, short. Flesh, copper-red throughout; tender and juicy, but not sugary or rich, being rather flat than otherwise.

**ROYAL VINEYARD**. – Fruit, medium sized, long pyriform, with a long slender neck, and prominently marked with longitudinal lines. Skin, very thin, hairy, of a fine reddish brown or purple colour, covered with thick

bluish bloom. Stalk, long and slender. Eye, large and open. Flesh, bright reddish, very juicy and melting; hollow in the center.

A richly-flavoured fig. The tree bears abundantly.

It was introduced by Messrs. J. & C. Lee, of the Hammersmith Nurseries, and the name having been lost it was named provisionally Royal Vineyard, but I have not been able to identify it with any other variety which has come under my notice.

**SAVANTINE** (*Cordillère*). – Fruit, round, marked along its length with prominent nerves. Skin, pale yellow. Flesh, pale red.

Singleton. See *White Ischia*.

Small Blue. See *Brown Turkey*.

Small Brown. See *Malta*.

Small Early White. See *Early White*.

Small White. See *Early White*.

**ST. URSULE D'AVIGNON**. – Fruit, below medium size, rather oblong, without a neck, and with slight indications of longitudinal ribs. Skin, of a very pale brown, or copper-coloured, paler at the stalk, where it is tinged with green. Stalk, short. Eye, quite open. Flesh, of a very pale rose-colour at the center, and opaline at the circumference under the skin; very tender, rich, and syrupy. Excellent.

**VERDAL**. – Fruit, about medium size, quite round, and marked with very distinct ribs. Skin, of a dark green colour even when ripe, and without any bloom upon it. Stalk, very short. Eye, open. Flesh, of a dark blood-colour, and firm consistency; thick and syrupy, and with a fine rich flavour. A delicious fig.

**VERNISSENQUE**. – Fruit, long, turbinate, very handsome, and regular in shape; marked with longitudinal ribs, which are most distinct at the neck, and diminish towards the apex. Eye, a little open. Neck, long and distinct. Stalk, short. Skin, perfectly black all over, without a trace of pale colour even in the shade, and covered with a fine bloom; it is just like a dark plum in this respect. Flesh, very dark blood-red, with a brackish flavour, but flat, and only second-rate.

**VERSAILLES**. – Fruit, above medium size, long pyriform. Skin, pale greenish white. Flesh, rose-coloured, but not highly flavoured.

Verte Brune. See *Peau Dure*.

Verte Petite. See *De Lipari*.

Violette. See *Bordeaux*.

Violette de Bordeaux. See *Bordeaux*.

**VIOLETTE GROSSE** (*Aulique*). – Fruit, large, oblong, and perhaps the longest-shaped of any of the figs except Brunswick, its length being three times its diameter. Skin, deep violet. Flesh, red.

Violette Longue. See *Bordeaux*.

**VIOLETTE-PERRUQUINE**. – Fruit, about medium size, oblong, marked with obscure ribs. Skin, quite black, covered with a thick blue bloom. Stalk, very short. Eye, like an eyelet-hole. Flesh, deep red, thick and stiff, rather brisk, good, but not richly flavoured.

This dries well.

Walton. See *Brown Turkey*.

**WHITE BOURJASSOTTE** (*Bourjassotte Blanche*). – Fruit, below medium size, round, and somewhat flattened, with distinct longitudinal ribs on the sides. Skin, green, becoming yellowish at maturity, and covered with a thin grey bloom. Eye, quite closed. Stalk, very short. Flesh, dark blood-red, thick and stiff, but not particularly rich in flavour, though at the same time, a good fig.

White Genoa. See *White Marseilles*.

**WHITE ISCHIA** (*Green Ischia; Nerii; Singleton; Brocket Hall*). – Fruit, small and turbinate. Skin, pale greenish yellow, very thin, so much so that when fully ripe the flesh, which is purple, shines through and gives the fruit a brownish tinge; rich, highly flavoured, and luscious. End of August.

The tree is of small habit of growth, a great bearer, well adapted for pot culture, and forces well.

**WHITE MARSEILLES** (*Blanche; D'Athènes; Ford's Seedling; Large White Genoa; Marseillaise; De Naples; Pocock's; Raby Castle; White Naples; White Standard; White Genoa*). – Fruit, above medium size, quite round, with a short neck, and well-marked longitudinal ridges running from the stalk to the apex. Skin, green, becoming a pale green when it ripens. Eye, open. Flesh, opaline, exceedingly rich, juicy, and sugary.

One of the most delicious figs in cultivation. It dries remarkably well and easily. The tree forces well; and the fruit ripens freely against a wall in the open air.

White Naples. See *White Marseilles*.

White Standard. See *White Marseilles*.

**YELLOW ISCHIA** (*Cyprus*). – Fruit, large, turbinate. Skin, yellow. Flesh, dark red, tender, and very juicy, with a rich and sugary flavour. September.

## LIST OF SELECT FIGS.

*These marked \* are suitable for small collections.*

## I. – FOR STANDARDS.

Black Ischia	Brown Ischia	Brown Turkey *
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## II. – FOR WALLS.

Black Genoa	Brown Turkey *	Castle Kennedy
Black Ischia	Brunswick *	White Marseilles *
Brown Ischia		

## III. – FOR FORCING, OR POT-CULTURE.

Angélique *	Brown Turkey	Pregussata
Black Ischia *	Early Violet	White Ischia *
Brown Ischia	Negro Largo *	White Marseilles *

## IV. – FOR GENERAL CULTURE.

Angélique *	Célestine	Negro Largo
Agen *	Col di Signora Nero *	Poulette *
Bellona	Datte	St. Ursule d' Avignon
Black Bourjassotte	De Grasse	Verdal
Brunswick	Grizzly Bourjassotte *	White Marseilles*
Col di Signora Bianca *		