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ESTABLISHED IN 1889.

SILVER GATE NURSERIES,

SAN DIEGO, - CALIFORNIA.

PRICE LIST.

1889-90.

CITRUS & DECIDUOUS FRUITS.

GUARANTEED GENUINE AND FREE FROM PESTS.

This Price List is presented to the public with the full assurance that it will be gratefully received. My stock is of the best quality and is large in quantity, kinds and varieties. It is all new. The prices will be found far below the average. I will not be undersold. Some of the reasons why I can undersell others, are: 1st. I have no rents to pay. 2nd. I buy for cash only and have secured an immense stock. The reader is cordially invited to compare my trees and prices with those of other nurserymen before buying.

Respectfully,

D. W. PARKER, PROPRIETOR.
CITRUS TREES.

My trees have been carefully tended, being staked and trained straight, with stumps cut off and healed over, branching nicely at the top.

<table>
<thead>
<tr>
<th>Size</th>
<th>Each</th>
<th>10</th>
<th>100</th>
<th>1000</th>
</tr>
</thead>
<tbody>
<tr>
<td>Orange</td>
<td>.4 to 6 feet.</td>
<td>$ .75</td>
<td>$7.25</td>
<td>$70.00</td>
</tr>
<tr>
<td>Lemon</td>
<td>.3 to 6 feet.</td>
<td>$ .75</td>
<td>$7.25</td>
<td>$70.00</td>
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ORANGES.

WASHINGTON NAVE.—Synonyms, Riverside Navel, Bahia.—Large, round; seedless; heavy; rind medium thickness; pulp melting; flavor delicious. Bears a peculiar umbilical formation on the summit or blossom end of the fruit; this protuberance is not so prominent in this as in some other varieties of Navel oranges. Tree nearly thornless; bears young; prolific; foliage distinct. Fruit commands a higher price than other sorts in the market, where it is easily distinguished by its peculiar mark. In quality it is, perhaps, the finest orange grown in California.

MALTESE BLOOD.—Considered one of the best in California, where it is largely planted. Pulp a blood-red color when ripe. Very prolific; strong grower; thornless.

MEDITERRANEAN SWEET.—A first-class orange; medium large, very sweet, and nearly seedless and thornless. The heaviest bearer of all, and to insure a good growth of tree and good fruit they should be thinned out annually. Keep on tree very late.

JAFFA.—One of General Sanford’s importations from the Eastern Mediterranean. Fruit pronounced unsurpassed in quality by all who have tested it. The tree is nearly thornless, and a strong grower. Foliage distinct. In appearance one of the finest trees of the citrus variety.

MAJORCA.—Another of General Sanford’s importations. Highly esteemed by all who have grown or tested the fruit in Florida.

ITALIAN.—Medium large; skin thin; pulp rich; very prolific, and nearly thornless.

MAGNUM BOGUM.—Size large to very large; flattened; color light, clear orange; skin smooth and glossy; grain fine, tender and melting; fruit heavy and juicy; juice sweet, rich and vinous. Quality best. Tree prolific and vigorous.

HOMOSASSA.—Size about medium, somewhat flattened; very heavy; color bright; skin very smooth, thin, tough and dense; pulp fine, sweet and juicy; flavor full, vinous and sprightly; membrane covering segments of pulp very thin, and small in quantity; keeps and carries well. Quality best. Tree prolific and vigorous.

TARDIFF.—Synonym, Hart’s Late.—Medium sized, round; skin smooth and thin; grain, fine, with a brisk and racy flavor. Does not mature until late in spring, and retains its juices until the middle of July, or even later, and is especially valuable on this account. Quality good. Tree prolific, a strong grower; branches thornless, or nearly so; foliage distinct.

TANGERINE.—Synonyms, Blood, Moragne’s Tangerine, Dancy’s Tangerine.—Fruit a little larger than the China, which it resembles, except in its deep crimson color. Tree, unlike the other varieties, resembles the sweet orange in size and foliage, though it retains the aroma peculiar to the specie; thorny.

PINEAPPLE.—An excellent variety, introduced recently; very strong grower.
LEMONS.

VILLA FRANCHA AND BELAIR PREMIUM.—These two are admitted to be the best Florida lemons; the most hardy, prolific and vigorous growers, nearly thornless, skin thin, and of fine flavor; ripen July or August.

EUREKA.—Originated in San Diego county: of medium size, with sweet rind and strong acid. Tree thornless; strong grower; early and prolific bearer.

SICILY.—Size medium; rind sweet; skin smooth, thin, tough and dense; membrane covering segments of pulp thin and small in quantity; pulp juicy; acid fine; quality best. Tree thornless.

OLIVES.

Little attention has been paid to the cultivation of the Olive until the past two years, and the only variety known here up to that time by general cultivators was the Old Mission or California, brought here by the Spanish Padres from Mexico and planted at the Mission. Some of these trees are still alive, planted nearly a hundred years ago, and mostly under bad cultivation or none at all. This proves the longevity and tenacity of life of the Olive, and that once planted and rooted it will hold its own even under adverse circumstances.

In the south of Europe many varieties are propagated and particular varieties are only suited to certain soils and locations. Some ripen their fruit early and others late; some are suited to level, and others to mountainous land.

<table>
<thead>
<tr>
<th>KIND.</th>
<th>SIZE</th>
<th>EACH</th>
<th>PER 10</th>
<th>PER 100</th>
<th>PER 1000</th>
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<tr>
<td>MISSION OLIVES,</td>
<td>1 to 2 ft.</td>
<td>.50</td>
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<td></td>
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<tr>
<td></td>
<td>3 to 4 ft.</td>
<td>.75</td>
<td>7.25</td>
<td>70.00</td>
<td>650.00</td>
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<tr>
<td>OLIVES,</td>
<td>1 to 2 ft.</td>
<td>.60</td>
<td>5.50</td>
<td>50.00</td>
<td>475.00</td>
</tr>
<tr>
<td>Foreign Varieties,</td>
<td>2 to 3 ft.</td>
<td>.75</td>
<td>7.00</td>
<td>65.00</td>
<td></td>
</tr>
<tr>
<td></td>
<td>3 to 4 ft.</td>
<td>.80</td>
<td>7.50</td>
<td>70.00</td>
<td></td>
</tr>
</tbody>
</table>

OLEA NEVADILLO BLANCO—One of the finest olives for oil imported from Spain. This olive is the one most generally grown in the South of Spain, producing the finest oil of commerce.

MANZANILLO—This is the queen olive of Spain; berries very large, fruit fine for pickling or oil. Among the olives of Southern Spain, especially around Sivilla, the Manzanillo is most highly prized for pickling.

OLEA NIGERINA (Rapgon)—Very fertile; very fine oil and medium size fruit.

OLEA OBLONGA (Figaniere)—Fertile, long oval fruit, good quality oil.

OLEA POLYMORPHA (Pleureur de Grasse)—Very fertile, fine size fruit, first quality oil.

OLEA MACROCARPE (Belgentier)—Fertile, large oval fruit, only for pickles; its oil is not good quality.

OLEA PRECOX (Repugnier)—Very fertile, medium oval fruit; oil extra fine quality.

OLEA RUFA (Becu).—Very fertile, large round olives; produces much oil of good quality.

OLEA RUBRA (Caillon).—Very vigorous in its production of wood and fruit. Medium sized fruit, gives a first quality oil, in fact preferable to all others. The fruit when picked green must be salted; can also be pickled when ripe.
OLEA ATROVIALACEA (Brun).—Vigorous; oil first quality, according to soil; good sized olives. It is preserved in France when over ripe and black, and dried in the sun; called in Southern France, Fachonille.

OLEA REGALIS (Ronde de Languedoc).—Fertile, round shape and large fruit; only for pickles; oil of third quality.

OLEA UVARIA (Rapugnier).—Very fertile, large fruit, oil extra quality; fruit pickles green.

OLEA COLUMBLLA (Figaniere).—Very fertile, rich in oil.

OLEA PENDULINA (Boussalu).—Fertile, extra fine oil; medium sized fruit, to be pickled green.

OLIVES PICHOLINE.—Good for oil, fruit quite small.

MISSION.—Good for oil or pickling.

DECIDUOUS TREES.

APPLES.

EARLY HARVEST.—Medium size, pale yellow; flavor, mild; sub-acid. Ripens about the 20th of June.

RED ASTRACHAN.—Large, roundish; striped with deep crimson with thick bloom: very juicy and acid; a very good bearer. Ripens about the middle of July. The best early apple.

MAIDEN'S BLUSH.—Medium pale yellow with a red cheek; good for all purposes: tree grows and bears well.

FALL PIPPIN.—Very large, roundish; yellow; flesh tender, rich and delicious. Valuable for all purposes.

KING OF TOMPKINS COUNTY.—A very large red apple of the very best quality.

ROXBURY RUSSET.—Large, surface rough, greenish, covered with russet; rich sub-acid flavor.

BEN DAVIS.—Large, red and very handsome. A great favorite in the Western States, where it is a good keeper.

JONATHAN.—Size medium; red striped with yellow; very productive and valuable: keeps well.

WINESAP.—Medium roundish, deep red; tree very hardy and is a great bearer: keeps until February.

YELLOW BELLFLOWER.—Large, yellow, desirable; will not keep except when grown in the mountains.

WHITE WINTER PEARMAIN.—Medium oblong, pale yellow; keeps well and is highly estimated everywhere; not troubled by codlin moth.

YELLOW NEWTON PIPPIN.—Medium yellow; crisp; sub-acid. This is one of the most profitable apples grown on the plains.

DUCHESS OF OLDENBURGH.—A large, beautiful, Russian apple; roundish; streaked red and yellow; tender, juicy and pleasant. Tree, a vigorous and fine grower, and a young and abundant bearer. August.

VANDEVERE (Newton Spitzenberg).—Medium size; yellow, striped with red; flesh yellow; rich, and fine; vigorous and productive. November to January.

YELLOW TRANSPARENT (Russian Transparent, Grand Sultan).—Of Russian origin and ironclad hardness. Medium size; light, transparent, lemon yellow, smooth waxen surface. Very early.

ARKANSAS BLACK.—This variety has been making a favorable impression, both in Ark. and upon pomologists everywhere who know its eminently valuable qualities. Tree a beautiful upright grower; young wood very dark; an abundant bearer. There is scarcely an apple that is more brilliantly colored. Size, 2½ to 3 inches in diameter; round or slightly conical, regular; smooth, glossy, yellow where not covered with deep crimson; almost black; flesh very yellow, firm, fine, juicy; flavor sub-acid, pleasant, rich and excellent. A long keeper, almost equaling the Romanite (Gilpin); a most profitable and attractive market apple.
PEARS.

BARTLETT.—One of our most popular kinds, large, buttery and melting; a very valuable market kind. Ripens in August.

BEURRE ASSOMPTION.—Large, irregular; generally oblong, yellow, dotted, marbled and splashed with red in the sun. Flesh, white, half-fine; melting, juicy.

BEURRE HARDY.—A fine pear, good size, melting and rich; tree very strong grower.

BEURRE BOSC.—A large and beautiful russety pear; very distinct, with a long neck. melting, high flavored and delicious. September.

BEURRE CLAIRGEAU.—Very large, pyriform, magnificent fruit, valuable for shipment to the East; early winter.

BEURRE EASTER.—Large, roundish, oval, yellow, melting and rich; will keep until February or March.

CLAPP’S FAVORITE.—Large, fine pear, resembling the Bartlett and ripening a little earlier.

DOYENNE D’ETE.—Small; one of the first pears to ripen; melting, sweet and good. July.

FLEMISH BEAUTY.—Large; pale yellow, nearly covered with russet; rich, juicy, melting and sweet; very vigorous and productive. September.

KIEFFER.—This pear originated from the seed of the Chinese Sand Pear and is supposed to be a cross between that variety and the Bartlett. It is large, pyramidal, contracted at the eye and tapering to the stock; skin rich golden yellow, thickly sprinkled with small dots; flesh, slightly coarse, juicy, with a pronounced quince flavor, said to be particularly valuable for canning: tree very vigorous with same large foliage as its parent and coming early into bearing. September and October.

LE CONTE.—This is considered the beginning of a new race of pears, being a cross between the Chinese Sand Pear and a standard variety of good quality. It partakes of the nature of the former in its rich luxuriant foliage, rapid growth, hardiness and its complete exemption from blight and other diseases to which the common pear is so subject. The fruit is bell shaped, of a rich, creamy, yellow color; when ripe, very smooth and fine for cooking. July.

LAWSON OR COMET.—A new summer pear, remarkable for its beautiful appearance, and said to be the largest early pear yet introduced. It is also claimed by the originators to be a good shipper. The tree is an upright, vigorous grower, with large, clean, healthy foliage; an early and abundant bearer. The fruit is large for so early a pear, of a bright yellow color on a bright yellow ground. Flesh fine grained, juicy, rich and sweet.

SOUVENIR DU CONGRESS.—Large to very large, exceeding the Bartlett and Clapp’s Favorite, to both of which it bears a strong resemblance: skin smooth, bright yellow when fully ripe, with the parts exposed to the sun brilliant red or carmine. The flesh, which is like that of the Bartlett, is free from its strong, musty aroma, and is firm to the core. The tree is a moderate grower. Ripens in August.

SECKLE.—Small, but of the highest excellence; tree erect grower.

VICAR OF WINKFIELD.—A large and very productive pear, but not of first quality; pale yellow, generally juicy, with a good, sprightly flavor. December and January.

WINTER NELLS.—Medium, greenish, russet, melting and buttery, with a rich flavor; very good grower and bearer; one of the best shipping pears.

PEACHES.

BRIGGS’ RED MAY.—A splendid early kind, of good size, handsome in every way. a first-class market variety.

ALEXANDER.—Generally considered to be the best early freestone; medium to large size; greenish white, nearly covered with a deep rich red, very juicy, sweet and of good quality, valuable as early market sort.
STUMP OF THE WORLD.—A large and showy peach, skin creamy white, with bright red cheek; flesh white, juicy and high flavor.

CRAWFORD'S EARLY.—A magnificent large yellow peach; tree exceedingly prolific; is one of the most popular varieties for market or canning.

WHEATLAND.—Large, roundish; skin golden yellow, shaded with crimson on the sunny side; flesh yellow, rather firm, juicy, sweet and of fine quality. Ripens between Early and Late Crawford.

CRAWFORD'S LATE.—A fine large, yellow peach, a moderate grower. Ripens about three weeks after Early Crawford.

LEMON CLING.—A very large and beautiful lemon-shaped variety; yellow with red cheek. September.

ORANGE CLING.—Very large; yellow, crimson cheek; flesh yellow, firm, juicy and rich. One of the best of clingstones.

MUJR.—This very remarkable peach originated with G. M. Thissel, of Winters, Cal., who gives the following description: "I believe it to be a seedling from the Early Crawford, though the tree does not resemble the Crawford; the leaf is more like a willow. It is an excellent bearer, does not curl. The fruit is large to very large; is a very free stone; never saw one stick to the pit. It is a fine shipper, and one of the best canning peaches in the United States. It requires but little sugar and many pronounce it sweet enough without any. As a drying peach, it excels all others ever introduced into the market."

SUSQUEHANNA.—A large and superb yellow peach of the best quality. Ripens the 25th of August.

SMOCK'S FREE.—Large yellow, mottled with red, moderately rich and juicy.

SALWAY.—A large, yellow, English peach, with deep yellow flesh; very juicy, melting and rich; the most valuable late market variety.

HEATH'S CLING.—Very large, creamy white; an excellent late variety; is produced to perfection in the mountains. Last of September.

APRICOTS.

LARGE EARLY.—Medium, very productive; not so highly flavored as the following, but profitable for canning and drying.

ROYAL.—A standard variety, nearly as large as the Moorpark and ripens a week or ten days earlier; fine flavor and a regular and prolific bearer.

BLEXHEIM (Shipley).—A very good early variety, above medium oval; orange with a deep yellow; juicy and tolerably rich flesh; vigorous grower and a regular prolific bearer.

HEMSKIRK.—A large English variety of the finest quality. It strongly resembles the Moorpark in size and color, but differs from that variety in ripening a little earlier.

ST. AMBROISE.—A very large early apricot, the size of and ten days earlier than the Moorpark; deep yellow; juicy, rich and sugary; productive.

MOORPARK.—One of the largest, most popular and widely disseminated apricots; deep orange or brownish red; flesh firm, parts freely from the stone; juicy, rich and high flavored.

PEACH.—Very large; handsome deep yellow; juicy, rich and highly flavored. One of the best.

LUZET.—From France; said to be superseding all others.
PLUMS.

KELSEY’S JAPAN.—A new variety introduced from Japan; a distinct type of plums, the tree and foliage resembling a peach more than a plum; fruit very large, greenish yellow covered with red on the sunny side; flesh very solid and firm when ripe; juicy and with a rich vinous flavor; pit very small. It will undoubtedly prove one of the best varieties for shipment to distant points. September.

COE’S GOLDEN DROP.—Large and handsome, oval, light yellow; flesh firm, rich and sweet; adheres to the stone. Ripens late.

DAMSON.—Small, roundish, oval; dark purple; much used for preserving.

PEACH.—Very large, roundish, regular, flattened at the ends; color varying from salmon to light brownish red; a prominent variety for eastern shipments.

BOTAN.—Dark yellowish red with white bloom; sweet, rich, juicy and delicious; tree vigorous, upright.

PRUNES.

PRUNE D’AGEN (French Prune).—Medium; reddish purple; very sweet; parts freely from the stone. One of the best for drying; can be highly recommended.

SILVER PRUNE.—Originated in Oregon and said to be a seedling of Coe’s Golden Drop, which it very much resembles; is much more productive and tree more vigorous. The fruit on account of its large size is ranked with the best drying plums and prunes. Handsome appearance and superior flavor.

GERMAN PRUNE (Common Quetsche).—From this variety, the dried prunes exported from Germany are made; the name, however, has been applied in this state to numerous plums and prunes, which are all sold under it. The fruit of the true German Prune is long, oval, and swollen on one side; skin purple, with a thick blue bloom; flesh firm, green, sweet, with a peculiar pleasant flavor; separates readily from the stone. September.

HUNGARIAN PRUNES (Pond’s Seedling).—Very large, oval; violet red; a good grower and an abundant bearer. It adheres to the stone. Valuable for market and shipment East.

GOLDEN PRUNE.—Very large, of light golden color; exquisite flavor, beautiful dryer, a fine grower with heavy dark green foliage; an abundant bearer; one of the finest canning fruits known.

CHERRIES.

LATE DUKE.—Fruit large, flattened or obtuse, heart-shaped; white mottled with red becoming rich, dark red when ripe; flesh yellowish, tender, juicy; hangs on the tree.

NAPOLEON BIGARREAU (Royal Ann).—A magnificent cherry of the largest size; pale yellow with bright red cheek; flesh very firm, juicy and sweet. A valuable market variety.

CENTENNIAL.—A new cherry; a seedling of Napoleon Bigarreau, raised by Mr. Henry Chapman in Napa Valley, Cal. It is larger than its parent, more oblate and uniform and beautifully marbled and splashed with crimson on a pale yellow ground. Its sweetness is very marked. Its keeping qualities after being taken from the tree, will undoubtedly render it the best cherry for shipment, specimens having been carried to the Eastern States and Europe without apparent injury.

NECTARINES.

BOSTON.—Large, bright yellow with red cheek. Tree very hardy and productive.

NEW WHITE.—Fruit rather large, nearly round; skin white, with a slight tinge of red when exposed; flesh white, tender, very juicy, with a rich vinous flavor. August.
## Price List

**Season 1889-90.**

<table>
<thead>
<tr>
<th>KIND</th>
<th>SIZE</th>
<th>EACH</th>
<th>PER 10.</th>
<th>PER 100.</th>
<th>PER 1000.</th>
</tr>
</thead>
<tbody>
<tr>
<td>APPLE</td>
<td>4 to 6 ft.</td>
<td>$.25</td>
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<tr>
<td>PEAR</td>
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<td>CHERRY</td>
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<td>20.00</td>
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<td>PEACH</td>
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<td>APRICOT</td>
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<td>PLUM</td>
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<td>PRUNE</td>
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<td>FRENCH PRUNE</td>
<td>6 to 10 ft.</td>
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<td>NECTARINE</td>
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<td>ALMOND</td>
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<td>MISSION OLIVES</td>
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<td>OLIVES</td>
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<td>650.00</td>
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<tr>
<td>Foreign Varieties</td>
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<td>.60</td>
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<td>52.50</td>
<td>475.00</td>
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<td>FIGS, in variety</td>
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<td>.30</td>
<td>2.50</td>
<td>20.00</td>
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<tr>
<td>CURRANTS</td>
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<td>.80</td>
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<tr>
<td>GOOSEBERRIES</td>
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<td>.80</td>
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<tr>
<td>BLACKBERRIES</td>
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<td>.80</td>
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<tr>
<td>RASPBERRIES</td>
<td></td>
<td>.10</td>
<td>.50</td>
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### Citrus Trees

<table>
<thead>
<tr>
<th>KIND</th>
<th>SIZE</th>
<th>EACH</th>
<th>PER 10.</th>
<th>PER 100.</th>
<th>PER 1000.</th>
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<tr>
<td>ORANGE</td>
<td>4 to 6 ft.</td>
<td>$.75</td>
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<td>LEMON</td>
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<td>.75</td>
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The prices above are for First-Class Stock. This can be seen by an examination of the same at the salesyard.

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Silver Gate Nurseries

D. W. PARKER, Prop'r.

Office: 1602 F Street. Salesyard: Cor. Seventh and J STS.

San Diego, - California.

Print of the Record Co.