THE GARDENERS' CHRONICLE.

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1883.
New White Neapolitan Violet.

A趙 MARY STONE, 162, Blackheath Road, Greenwich, London, S.E., sends us the following:

I wish to point out that Mr. R. B. Laidler & Sons have been exclusively marketing the snail varieties of Neapolitan and other Hybrid Violets. Neapolitan Violets have:-

1. Richer and stronger shade of flower.
2. Greater size and better form of blossom.
3. Much greater longevity of bloom.

We therefore recommend Neapolitan Violets to all gardeners, especially those who cultivate snail varieties of Violets. The new Hybrid Violets are now ready for sending. For further information, please contact Mr. R. B. Laidler & Sons, 162, Blackheath Road, Greenwich, London, S.E.

H. STONE,

The Gardeners' Chronicle, 1893.
THE GARDENERS' CHRONICLE. [December 1, 1883.

Leaves less trees have been more effective in landscape, to take another example—the Araucaria imbricata. Doubtless this is partly owing to its peculiar structure and outline. But the tree has long been held in some merit as it may possibly for the formation of landscape by being dotted or averaged out of all its artistic merit. Groups of these of considerable size, planted so closely as to allow interlacing of their branches, and then grown together, would furnish a new feature in a few landscapes which are now more or less marred and spoiled by the isolated character and repellent habit of Araucarias distributed all over the country are in the landscape, but not of it, and can never add a single factor to its enrichment, or better or more distinctive furnishing.

These two examples are chosen, not because they have any special merit as landscape trees but rather because they are familiar to most readers. The same rule applies to all trees and shrubs. For the formation of effective landscapes the groups should, as much as possible, be composed of one species or variety of trees. Sufficient mass of one colour or form to fill the eye at one time may be said to be essential to the securing of the enrichment of pleasing landscapes. Where the form and colour are ever changing there can be no rest of eye, and consequently no real satisfaction, nor real pleasure. Most landscapes of moderate size are more or less marred or ruined by variety; there is too much of an interlacing of different groups, each formed of but one variety, would, be far more effective than the twenty, thirty, fifty or a hundred separate and distinct trees or shrubs. These are often, too, the chief feature of a rare show than of a well-furnished, satis
gfying landscape.

New Garden Plants.

ZYGOPETALUM BURKEI, n. sp.*

A very interesting plant, discovered by Sir Robert Schomburgk more than forty years ago in Demerara, as is proved by the itinerary records of this traveller kept during his travels. Specimens of this plant appear to have been lost altogether, provided they are not mislaid and some one day to light. It is well known that a great part of Sir R. Schomburgk's travels were spent in search of new plants. Lately the plant has appeared with Messrs. J. Veitch & Sons, having been rediscovered by Mr. Burke, a well-doing traveller, as I learn from the brief but adequate notice of the plant, that the plant might bear the name of its collector.

These first flowers are only two-thirds the size of what they will become later. Sepals and petalsof finest dark blue-purple, inside with green signatures, partly linear, partly hieroglyphic, quite green outside. Lip white. The calyx on the base, however, has thirteen purple ribs, which make a very pretty effect.

The column is of light whitish-green, with numerous dark purple longitudinal lines in front, but with snowy white behind.

The linear auriculae to the column, the very thick leaves, and the nearly transparent shining half, ex
celling in thickness in length, are very peculiar. H. G. Rhb. f.

CYPRIRICUM BOLLEHII, n. sp.+

It is a great surprise to receive what appears a neighbour and rival species to Cypriricium philippinensis, Rhb. f., Cogn., x. 1850, p. 335, better known in the horticultural circles under the name of Cypriricium philippinensis var. costis, is it not? Some significant character, such as the groupings, which appears to be the plant name of its collector.

The flowers are typical, the sepals and petals of blending blue-green, and the lip is nearly pure white, being almost transparent, it is not less hardy than some other species of the same kind.

THE PEACH WALL AT DITTON PARK.

We have occasionally made advertisement to the excellence of the culture of stone fruits on open walls as a practical and economical pastime for the gardener, Mr. Lindsay, and something in accordance with the spirit of the old proverb about the proof of the pudding being in the eating. The following is an illustration of a portion of the Peach wall at Ditton Park gardens. (Fig. 129), taken at the end of August by Messrs. Bunnicke Brothers, photographers, of Eton, whilst the trees were laden with fruit. Unfortunately, owing to the strong effective power of the luxuriant glossy foliage as compared with that of the fruit, the latter does not stand out so clearly as could be desired; but our readers may accept our assurance that every tree in the gardens, whether Peach or Nectarine—and there are many such as are repre
sented,—were laden with the choicest fruits, such as would have done credit to any garden in the kingdom.

The three trees seen in the picture speak for themselves, and better display the grand way in which the wall is covered with fruit, as seen at an oblique point of view.

These three trees cover a length of exactly 50 feet of wall, which is clear 10 feet in length, and from 6 to 8 feet in thickness, and could not be excelled. The one in the foreground is an Etrugar Nectarine nine years planted; the second is a Nobilis Peach, and the third Wallarton Admira
tal Peach, nine years planted, all being planted at the same time and the same interval, so that the first was planted in 1873, the second in 1874, and the third in 1875. All are handsome, and one might almost think that they have been carefully selected.

Mr. Lindsay’s culture and general treatment of the trees that he seldom misses a crop; indeed, last year, when Peaches were generally thin, he had a heavier crop than this year, through the present season has been more productive. Though the illustration represents a portion of the outer garden wall, yet there are some noble trees within the garden, and Mr. Lindsay, with the utmost confidence, says that they could not have been grown without the 64

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accurately represented in Sir William Hooker's "Botanical Magazine" by Mr. Walter Fitch.

The fresh fruit (species or very aberrant variety—we know not which) is an epicurean creature, since it lives on the flowers of the fennel, employs it as a drinking in idyllic peace, by the aid of its long roots, the murmuring water. There it was seen without the usual companion, the fennel and the poppy, and stigmatic quantities of Valeria nobilis (Bateman) by Herr Röbkel, the Swiss collector, who first visited the Philadelphia Islands for Mr. Sander.

My poor materials consist of three single dried flowers, seen in a letter to Herr Consul Kienast Zölly, of Zuric, who kindly sent them to me. I recommend most strongly to Herr Röbkel the method of drying specimens properly, and that Mr. F. Sander’s instructions and orders, by Mr. Förstermann. Then Mr. P. Hu, of Chaviw, sent me two fresh flowers; and lastly, not without added expanded flowers, no doubt developed in the case, but like a shoot of an Asparagus grown in a glass fiddle. The marks on which I rely in adopting Herr Röbkel’s method of preserving them are the following:—The leaves are narrower. The peduncle is more hairy. The upper sepall is narrow, with nearly equal transverse diameters, whilst, with five long and three very short dark purple nerval lines. The under sepall is purplish-white, with some microscopic purple spots on the base and longer than the cal
cellar lip of the middle lobe. The latter has a small apiculus between its two anterior teeth.

The stigmatic body has a long apiculus, bent up
towards the trunk of an elephant is sometimes.

To the eye and hand, the flower is light yellow, and the staminode is light ochre without the least vestige of those longitudinal and transverse green markings that occur in Cypriricium philippinensis. Colours are, however, much subject to variation, and it would be dangerous to speak positively about those which must have been developed in a month's time.

Will all these marks keep constant? No one can stand for them altogether. Qui s'interprét er. It would, however, be very surprising, if the majority of the marks do not prove constant. In view of these facts, I have tried to be a summary of all possible aberrations, as old veterinary books used to show a horse suffering from all diseases and shortcomings at once. H. G. Rhb. f.

TRUFFLES.

I am sorry to find that E. Truffier, "Truffier, and his dog," are described in lady’s GARDENER’S CHRONICLE as “alike extinct,” and that, so far at least as England is concerned, “the art of gathering truffles is fast becoming a pastime—a forgotten or forlorned industry.” Nor, although M. Chatin is still hopeful, does any real progress appear to have been made in their scientific cultivation. It is not for another century that Louis de Lourdon devoted an entire number of the Gardeners’ Magazine (then published only on alternate months) to this underground mushroom, before he could be bred to Truffles. Some twenty years later Mr. Disney and Dr. Lindley took the matter up, and with no better success. But now that the parasitic habits of the edible and edible funguses are, perhaps, to be the future aim of all attempts to cultivate them from its natural haunts; say, we might as well expect to find forced Rafflesia in Covent Garden Market as baskets of the black Truffles of Perigord artificially produced. But are all the species equally intractable? Can anything be done with the white Truffle of Piedmont, about which your correspondent “Dobman” (the late Mr. Bellenden Kerr, of whom more anon) used to discourse so pleasantly in your columns? I cannot find its name. But then there is the white Truffle of the south of France, which Tertullian in the neighbourhood of Magadore, and which Dr. Esperasse, in his "On the Fungi," 1679, declares is no appeal—is even better than the white again! Mr. and Lady Anne Blunt met with what they describe as a Truffle, though evidently not hypogeous, and which most admirably corresponded in size and shape to that which the Arabs identify it with the manna on which the Israelites subsisted in the wilderness! (Rabdita Tribes of the Ephratae: London, 1780). As the “feathered fowls” (erroneously rendered “quails” in the A. V.) which the heavens “raised as the sand of the sea” (Psalm xxiv, v. 28) were most probably these, I must not doubt that the chosen people feasted upon felt gran. This, however, by the way.

And now with your permission, I will renew the subject of the Truffle hunt, of which I happened to be chief promoter, and which your own most interesting article has vividly recalled to my recollection. Pos
tively I may suggest some is it improbable that among your numerous readers there may be some who formed a part of the “field” on this notable occasion; if so, I am sure they will thank me for doing the memory of the event some justice (towards the end of February, 1859) in the "Department of the Alps Maritime." We, i.e., about half a dozen of us, went to the winter at the Hotel Ebellev, Cannes, where the frequent appearance of Truffles, very fresh and very good, naturally suggested the proximity of a Truffle country. Then why not our day’s hunting? This, however, was not the manner I expected, for the Cock couples where the Truffles grew were as solemnly watched as a Czar.