

Susan Campbell, 'The Darwin Family's Kitchen Garden At The Mount, Shrewsbury, 1838-1865', *Garden History*, 47/1 (Summer 2019), pp. 74-103

APPENDIX I, vegetables and salads

Broccoli

'Dwarf' Early Purple/Purple [possibly means the tall, branching **Purple Sprouting**] a late kind sown May, planted out August

Grange's, Granger's Early/Granger's Early White: a white-headed variety, the best for autumn and mid-winter supplies

Knight's/ Knight's Protecting: so-called because the leaves fold themselves over the head as it forms, protecting it from frost. Late, sown April, May, planted out September

Miller's sown May

Walcheren an intermediate between cauliflowers and broccoli with a large white head, comes in early, at the very end of the cauliflower season

Cabbages

Early Unnamed varieties sown August, planted June, September

Early Dwarf the earliest and smallest cabbage; sown August for early summer crop next year

Early Emperor third earliest; sown March for eating the same year, planted August

Early York very popular second earliest; sown April, May, July; planted out June, July; spring sowing hearts quickly for early winter

Jacob not found in contemporary lists, may be a local sort; sown August; also planted August, September

Matchless popular in the 1850s, early, sown April, hearts quickly for early winter

Red large, red and round, grown as an early cabbage for pickling; sown August, pickled in October (also planted February, in 1843)

Savoy green, wrinkled leaf, round head, for winter to spring use; planted August

Winter for winter use; planted September

Carrots

Altringham This carrot had a very long, slender, horizontally ribbed root, which sometimes grew up to 20" long. A considerable amount of its top portion characteristically projected one or two inches above ground and was a bronze or violet colour, the rest of the root being red.

By the end of the 19th century seedsmen were offering a thicker, shorter, smoother 'Altringham', as the extreme length and slenderness of the older variety tended to make it break as it was being pulled. [William Robinson, *Vegetable Garden, 1905*, p.200]

White grown in the field garden, got up Sept, Oct, Dec. Could be the Long White, recommended by Neill for its delicate flavour, though he says it does not keep well (p.226).

Early Horn sowed 1st Feb 1842, 13th April 1849, smallest of the Horn type; short cylindrical roots, recommended for early sowing.

Large Orange sown 1st April 1843. Given by Patrick Neill, *Fruit, Flower and Kitchen Garden*, (1849), p.226 as another name for the Altringham

Celery

'3 sorts from Mr Dovaston'

Early white

'Giant'

Seymour/Ceymour white

'Red'
'celery from Woodhouse'

Cucumbers

'3 seeds from George at Mr Haycock's' (outdoor, George Jones was the Haycock's gardener)

Emperor possibly Roman Emperor, sown May

Grangers from neighbours at Sundorne, planted September

Hot House or Sion /Sion house for winter cropping

Long spine for ridges, outdoor

Manchester for hot house

Mills New sown April

Southgate sown May

Walker long sown May

Walker's improved potted March

White cucumber outdoor

Kale

Asparagus

Best Green Curled

Jerusalem

Lapland

Purple

Tall Green

Lettuces

Cos types

Green Coss/Hardy Green Coss/ Hardy Green Winter Coss the latter is an overwintering kind, confusingly referred to five times in the Diary by the Doctor as the 'Hammersmith Hardy Green Coss', when in fact the Hammersmith is a hardy cabbage lettuce.

Golden Coss also known as the Florence or Marseilles cos, for summer eating. Large, needs tying.

Cabbage types

Early Brown Dutch/Brown Dutch the latter, if sown in August or September, being suitable for winter, the Early useful for summer.

Hammersmith Hardy Green: sown in August to stand the winter for eating in early spring.

Malta/Maltese light green, large, stands hot weather well.

Tennis Ball the smallest of the cabbage types, dark green and hardy. Well able to stand the winter for earing in early spring. Also good for summer cropping.

Peas

Blue Imperial/ Imperial summer pea, very late, excellent quality

Blue Symmetry presumably **Scimitar** half-dwarf, 2½ - 3 ft. height, very green pea, pods scimitar-shaped

British Queen late pea, wrinkled white marrow, about 6 ft tall

Champion height 6-7 ft, wrinkled blue marrow, good for general use

Cormacks Early double-blossomed early frame

Early Charlton early pea, tall, prolific, best for overwintering, open air

Early Emperor early pea, very hardy, 3ft high

Early Frame tall, prolific, the earliest early pea; for forcing

Early Kent early pea

Early Warwick early pea

Knights Marrow/ Knights tall Marrow[fat] latest crop, 6½ ft. tall, very sweet, long pods

Miller's Dwarf

Race Horse

Superb

Victoria

Woodfords Green Marrow/ Marrowfat 3 to 3½ ft. high

Potatoes

Ash leaved/Ash leaved kidney a very old, early white variety, so-called because its leaves resemble those of an ash tree, and with kidney-shaped tubers; one of the best and good for forcing, also a good second early or mid-season potato, grown in the Kitchen Garden, south border

Fluke's also known as **Ash-top Fluke, Yorkshire Hero** and **Lapstone** pale yellow, long-keeping, kidney-shaped and grown in the Kitchen Garden

'from Lord Hill' Lord Hill of Hardwicke, grown in the Kitchen Garden

'from Ryton' winter potatoes

'from Worcester' grown in the Field

'from Mr Instone' Henry Instone, nurseryman of Shrewsbury; planted in pots for forcing

'from Sundorne' Sundorne Castle, home of Dryden Robert Corbet, grown in the Kitchen Garden, south border

kidney late variety, grown in the Field and Kitchen Garden

Lapstones (see above)

Fluke's (see above)

South American (Mr. C. Darwin's) (see Susan Campbell, *'Sowed for Mr. C.D'* , Garden History 37:2, pp. 140-142)

Wriotsley/Wrotchley presumably Wriothsley, grown in the Field

Rhubarb

English / old English *R. palmatum, R. undulatum, R. rhaponticum*

'French' foreign?

Giant / Goliath / Scarlet Giant Goliath Also known as Stott's Monarch, vigorous, has huge leaves and very thick stalks.

Green or Undulatum *R. undulatum*, a native of China, introduced in 1734 ¹ It has green stalks. Also called 'English' in the Diary

Mule / mule Nepal possibly a variety of *R.² hybridum*, 'a native of Asia, cultivated in 1788'. Today's cultivated rhubarb is *R. hybridum*, which is a cross between *R. rhaponticum* and *R. undulatum*.

Myatt Pineapple / pineapple One of many varieties raised about 1810 by Joseph Myatt of Deptford, a pioneer in the cultivation of rhubarb

Nepal / mule Nepal see Mule Rhubarb

'Red' Presumably a variety that retained the bright red of its stalks, even when forced

List of Preserving Methods, and what applied to:

Bottled - Cherries (Morella), Currants (Naples), Gooseberries

Dried - Artichokes, Green Gages, Marjoram, Mint, Onions, Sweet Basil, Thyme

Jam - Apricots, Black Currants, Raspberries, Strawberries,

Jelly - Red Currants

Pickled - Beans (Dwarf & French), Cabbage (Red), Cayenne Pods, Cucumbers, Kale Seeds, Radish Pods, Tomatoes (Red? Green), Walnuts

'Preserved' - Apricots, Artichokes, Beans, Black Currants, Gooseberries, Green Gages, Quinces, Raspberries, Rhubarb, Shaddocks (Green), Strawberries, Tomatoes

Syrup - Cayenne Pods

Vinegar - Crab Apples (Siberian & Red), Gooseberries, Rhubarb, Tarragon

APPENDIX II fruit, named varieties, times of gathering and positions where known:

Apples

Baking Apple early October. Tree by hothouse and Susan's 'own' in orchard

Beaufin mid October to early November

Burr early August to late October. Tree in Sea Kale bed

Crofton Pippin late October

Crab/Siberian/Red/Yellow late September. Fruit used to make vinegar. Ornamental as well as useful. Yellow crab on lawn

Duke of Wellington mid October. In orchard

Franklin's Pippin late September. By Garden House

Hawthornden late September. Tree in orchard

Knight's Golden Pippins/Golden Pippin late September to mid-October. Two trees by the frame in kitchen garden 1838, by stove and/or hot house. One moved to orchard in 1850.

Nonpareil/Ross Nonpareil mid October to early November. Tree on lawn, also by kitchen garden door and/or in kitchen garden

Peach Apple late September to early November

Pearmain/Orange Pearmain late September to early October.

'Tree from Harwood'³ planted north border kitchen garden 1839.

Red Lane/Red Stock/Red Apple late September. Planted in orchard

Ribston Pippin late September to mid-October. In kitchen garden and orchard

Russet late October. Planted by garden house and in orchard

Scarlet Costor early October. Tree by the hot house

Apricots

Moor Park

Brussels

Breda

Orange

Cherries

Knight's Black Eagle gathered late June and mid-July. Said to be 'rich and delicious' [Cassel's *Popular Gardening*]. 'Knight' presumably T.A.Knight

Florence gathered in July and August

Morella also called **Morello** a kitchen cherry, gathered in July, used for bottling, 1850, 1851.

Currants

Black currant no named varieties other than 'Common Black Currant', 'Naples' and 'White Black Currant'

Naples also known as Black Naples; according to Scott it is 'the largest and best of Black Currants for general cultivation, but at the same time it is more tender than the other varieties and should not be entirely depended upon for a general crop'.

Red currant no named variety other than 'Wilmot'

White black currant could be 'White Bud', given as a synonym for Black Naples (see endnote ix)

Wilmot could be Wilmot's Long-bunched Red, Wilmot's Pale Red or Wilmot's Large White Grapes

The names in the Diary are confusing: the first three can all be classified as 'Muscats' as can 'Tokay' and 'Champion', but 'Champion' might also be a Hamburgh

Muscat /Golden Muscat could be the Muscat of Alexandria

Canon Hall a seedling of the Muscat of Alexandria, but not as rich in flavour

Sweetwater/Dutch Water/Dutch Sweetwater white fruit, grown outdoors as well as indoors

Tokay fruit white, becoming amber when ripe

Champion could be a Muscat or Golden Champion, or Black Champion (a Hamburgh)

Lombardy red or flame coloured fruit

Hamburgh

Melon

Beech Wood /Beechwood an oval fruit with a netted, yellow-green skin and pale green flesh.

Cuthills not identified

Hardy not identified

Large Rock Rock melons belong to the Cantaloup group, of which there are many varieties.

The chief characteristic of the rock melons is their ribbed appearance, with flattened ends and knobbly, wrinkled warty skin. Orange flesh.

Neils green fleshed not identified; green-fleshed as the name implies

Pine apple a small melon, can be either a red- or pale green-fleshed variety; slightly marked ribs; slightly netted green skin with darker green patches.

Sir John Seabrights Melon

Peach

Double Peach possibly Double Montauban/Montagne

Noblesse

Royal George

Nectarine

Knight nectarine (Mr Knight's tree)

Pear

Aston Town /Asin Town/Acton in Orchard, gathered October. Hardy and free-bearing.

Good market variety.

'Baking' grown on west wall by garden door, on tree by hot house and 'on other side of the Orchard' - may mean the Catillac; '48 baking pears broke the branch ... 21 pounds in weight' 23.ix.1842

Belmont tree in Orchard, dessert pear, eaten November

Bergamot /small /large /autumn /Gansel Bergamots tall tree, large Bergamot/Gansel Bergamot in the Kitchen Garden by the stove and frame, gathered early October. Positions not specified, but Bergamots are supposed to do best on a wall.

Beurre Rance dessert pear, eaten November, but keeps till May; does best on a wall

Beurre (spelt Bearre) **Rose** does best on a wall, planted 1858 in Kitchen Garden

Bon Chretien grown by hot house; the best early pear, large and abundant, gathered early September and put into hot house to ripen, 1842

Burgundy mentioned only once; 'small Burgundy pears gathered' 30th September, 1840

Cardilac more correctly known as **Catillac** 2 trees one 'tree below hot house' and in one in orchard, gathered October. For baking; bears exceptionally large fruit - 12 weighed 7 pounds 11 oz, another 12, 8 pounds 14 oz (1841).

Chaumontelle/Charmontelle in Orchard; 'tree at bottom of orchard', gathered early October. 'Old tree top of lawn' gathered late Oct, one pear weighed 12 ounces (1839). Basket put in Stove to ripen, December 1841

Choiseul in Orchard, cut down in 1843

D'Aremburg also known as **Beurre D'Aremburg** planted in Kitchen Garden 1858, does best on a wall. Good market variety

Flemish: in Orchard, 'trees that came from Mr Lacelle'

'**French**' not identified

Green St Germain 'by/below stove in Kitchen Garden', gathered mid October.

Hancornes (Hacon's Incomparable?) planted in the Orchard, 1842

Jargonelle does best on a wall, large fruit, very old variety, early but does not keep. Early flowerings are noted in the Diary, 'tree by the pump', but there are no records of any gatherings and in 1853 the Jargonelle is cut down.

Marie Louise in Orchard. One of the best sorts, can be left on the tree till mid November. Does not appear to have been very prolific at The Mount, but was picked early November.

Swan Egg one planted in the Orchard, 1851, one planted in the Kitchen Garden, 1858. Good market variety

'**Tree with 4 sorts**' presumably the 'family tree'

Plums and Gages

Blue Gage (Gage family): planted against north wall

Blue Plum Grown on west wall

Damson Grown in the Orchard

Golden Drop/Coe Golden Drop /large/small or yellow plum /large /small (Imperial family) ripens September to October; 'Large Golden Drops' referred to as 'outside', 'tree on walk by pump' and 'by pump in kitchen garden'. Small Golden Drops. referred to as 'outside garden', 'west wall outside garden' and 'east wall in garden'. Yellow plum 'outside near door'. Small yellow plum also referred to as 'from H. Wedgwood' and 'in orchard'. Probably 'Golden Drop' and Yellow Plum' are one and the same kind. 'tree by the pump' referred to as 'Coe Golden Drop' by the Doctor in October 1839. Coe's Golden Drop was raised from the stone of a greengage pollinated by a white magnum bonum, by Jervaise Coe in 1800. It is regarded as one of the best dessert plums.

Green Gage (Gage) ripens late August to late October. Grown on the east and west (outside) walls. Very often dried, preserved or made into jam.

Imperatrice/Downton Imperatrice (Imperial and/or Prune families) ripens October to early November. No indication of where grown or what variety a Downton Imperatrice might be, but 'Downton' indicates that it would have come from T.A.Knight's nursery.

Imperial/Red Imperial (family name) ripens September; an 'Imperial Plum' was planted in the orchard 'below the hot house' in 1848. No specific variety other than 'red' named. Red Imperial plums are named by Evelyn and Parkinson (17th C).

Lammas ripens end of July to early August; So named because of its time of ripening. Grown in the orchard.

Magnum Bonum/Red Magnum Bonum (Prune): ripens August to September. Grown on wall below flower garden, in kitchen garden and in orchard. Bulbs planted under one of these trees on New Year's Day, 1844.

Nectarine Plum (family name) ripens August, September, October; one on the Coach House, by the doors, and one in the Orchard. No specific variety named, but referred to as

‘Lord Powis’, who presumably gave the trees to the Doctor. Sweet peas were sowed round the tree (Orchard or coach house?) in April 1843; they flowered in July.

Orleans (Orleans) planted in the orchard, 1850.

Red Plum Outside west wall

Victoria Sept. planting recorded in Diary, but not picking. Planted in 1852 on west wall. The Victoria is a chance seedling which originated in Alderton, Sussex. It was sold to a nurseryman in Brixton (Denyer/Danyer) and introduced by him in 1840. Prolific and mainly used as a cooking plum.

Violet Plum/Violet Gage ripens September Grown on east wall.

Winesour/Irish Winesour (Perdrigon family) September; ‘against north wall’ and ‘wall below flower garden’. ‘Tree near garden door in orchard’. Standard (in Orchard?). ‘Irish kind’ came from Preston and Ford.

Yorkshire grafted 1856

Strawberries

Black Prince described in Cassells⁴ as ‘dark red, glossy, as if varnished, very early, and enormously prolific’, but according to Scotts Orchardist⁵ was ‘supplanted by Cuthill’s Black Prince and is now no more’

British Queen described by Cassell’s (1885) as ‘fruit large, highly flavoured, and greatly esteemed, but requires good cultivation’.

‘**Ellesmere**’ unknown, probably from Ellesmere

Elton Pine describes by Cassells as raised in 1850; ‘still about the very best late strawberry in cultivation, large, crimson, sub-acid’, and by Scott as ‘... A valuable late variety, and an excellent bearer of the British Queen tribe.’

Hautbois Alpine

Hilton/Hilton Seedling either a misspelling of ‘Elton’ or the place from which it came

Hooker’s/’s Hooper’s Seedling according to Scott ‘...a good bearer and an excellent variety for general purposes’.

Myatt’s Pine

Nercints? Nicaise? Nevett’s writing illegible

Thorn Grove

¹ George Lindley, ‘*A Guide to the Orchard and Kitchen Garden*’, (London: Longman, Rees, Orme, Brown and Green, 1831), p. 572.

² Ibid., p. 573.

³ The tithe map of 1849 shows a John Phillip Harwood as the owner/occupier of a small house and garden (TM238) near The Mount.

⁴ D.T. Fish in *Cassells Popular Gardening*, vol. iv (London: Cassell & Co. 1885), p. 250.

⁵ *Scott’s Orchardist*, 2nd edn (London: H. M. Pollett, 1872), p. 542.