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The Columbian Raspberry.

Propagated and grown by

J. T. Thompson,
Oneida, N. Y.
The Columbian Raspberry.

The COLUMBIAN is a new candidate for horticultural favor, with its originator offers to the public with confidence that it fills a niche in the already extended list which has heretofore been vacant. Accompanying illustration, from a photograph, is that of the original plant, now eight years of age and as vigorous, thrifty and productive ever. It is a seedling of the Cuthbert, grown near a Gregg raspberry, and it is believed to be a cross between these two plants. The following points are submitted to those interested:

1. It is a most vigorous grower, its canes from ten to sixteen feet in length and are often an inch in diameter near their base, very wood and with little pith.

2. Its roots are very large and run very deep and spreading, enabling it to successfully resist drought.

3. It has a very handsome and healthful foliage, light green in color, which retains its vigor until killed by the autumn frosts.

4. It propagates readily from the tips and never suckers from the roots.

5. It is perfectly hardy. It has gone through winters when the temperature reached 28° below zero, coming out unharmed in the spring.
6. The fruit is very large, often an inch in diameter and three-fourths of an inch in length. In color it is a dark red, bordering on purple. It adheres firmly to the stem and will not drop off, drying up if not picked. It is not seedy, but is juicy and sweet, making it delightful table fruit. The berries grow on separate stems, making picking easy, and they never crumble in picking.

7. The fruit is in season from about July 12 to the middle of August, and it is remarkably uniform in size and quality, holding out well to the last.

8. To illustrate its productiveness, the following facts are submitted: The first plants produced from the original plant, made a row 110 feet in length. Estimating the rows to be seven feet apart, the following figures show the production per acre: The first season (1889) there were picked 48 quarts, at the rate of 2,720 quarts to the acre. The second picking in 1890 was 130 quarts, or at the rate of 7,350 quarts to the acre. In 1891 it was 100 quarts or 5,660 quarts to the acre. The drop in 1891 was due to a very severe drought which nearly withered fields of berries.

The Rural New Yorker sent a representative to visit the berry in the fall of 1892, who spoke of it highly in his report in that careful and conscientious journal, summing up as follows:

(FROM THE RURAL NEW YORKER.)

In all, it is most promising and The Rural predicts for it a great future if it shall succeed abroad as it does at home."

For canning purposes, it is undoubtedly the very best raspberry in cultivation. Unlike the Shaffer, it does not go to pieces in the process and it does not shrink. The originator and subscriber has five acres of plants in bearing this season and will be prepared to furnish the canned berries in quantity or samples, after the first of August. In the spring of 1894 the plants will be placed upon the market. Circulars with prices will be sent on application.

Particular attention is called to the testimonials of practical men on following page.
MR. J. T. THOMPSON, Oneida, N. Y.

Dear Sir:

The case of the “Columbian” Red Raspberry, put up in glass, came to hand in good shape. In my business as grocer in this city I am handling foreign and domestic choice canned goods and I pronounce the “Columbian” the best canned berry I ever saw. Patrons to whom I sent a jar of the fruit speak of it in the highest praise.

A. L. JONES, of Jones & Co.,
Syracuse, N. Y.

MR. J. T. THOMPSON, Oneida, N. Y.

Dear Sir:

Several quarts of your “Columbian” Red Raspberry handed me to “process” for the purpose of testing its value as a berry, and by the result I am convinced it is much superior to any for the following reasons: It holds its form, is of a more beautiful color, sweeter and richer flavor, and what is to canners a very important reason, shrinks but little in canning. The “Shaffer,” heretofore considered the best Raspberry grown for canning, shrinks twenty-five per cent. in the process more than the “Columbian.”

WALTER E. DIBBLE,
Processor for Oneida Community, Ltd.

KENWOOD, Madison Co., N. Y., March 13, 1893

J. T. THOMPSON, Oneida, N. Y.

Dear Sir: Last season you brought to our factory several jars filled with “Columbian” Red Raspberries, which we processed at your request, and we are free to say we were very much pleased with the appearance of the fruit, and no less pleased afterwards when we tested its flavor. The Cuthbert we regard as the king of all Red Raspberries for market purposes, but for canning it is excelled by both the “Columbian” and Shaffer’s Colossal, as they better retain their color after processing and have more positive flavor. And we must acknowledge that the “Columbian” takes the precedence because it retains its form better than Shaffer’s Colossal.

Yours respectfully,

O. C. L. FRUIT DEPARTMENT.

WM. A. HINDS, Superintendent.