Historic, Archive Document

Do not assume content reflects current scientific knowledge, policies, or practices.
General Catalogue 1921

JOHN B. BEACH. Proprietor

West Palm Beach, Palm Beach County, Florida
DADE LUMBER CO.

WEST PALM BEACH - - - FLORIDA

PHONE 116 OFFICE 314 ALTHEA ST.

L U M B E R :: AND :: BUILDING MATERIAL

We Carry Everything Needed In The Construction of Buildings

Windows, Doors, Slate Surfaced and Plain Roofing, Orange Boxes and Paper
Turned Work, Brackets, Window Door Frames, Cabinet and Turned Work, Screen and Special Work at our Mill

501 Fern St. Phone 309
CATALOGUE OF

INDIAN RIVER NURSERIES

(ESTABLISHED 1886)

GRAFTED AVOCADOS AND EAST INDIAN MANGO TREES OUR SPECIALTY

West Palm Beach, Palm Beach County, Florida

JOHN B. BEACH, Proprietor
McGinley Realty Company
REAL ESTATE

Realty Building  West Palm Beach
PHONE 274

HAMMER'S
Electric Shoe Shop

Oldest Repair Shop in West Palm Beach

222 BANYAN ST.

BEST WORK WITH MODERN MACHINERY

SWEENY'S
MODERN
SHOE SHOP

N. W. Corner Old Court House  West Palm Beach

EDWARD U. RODDY
REAL ESTATE

Specialist in Fruit and Farm Lands
WEST PALM BEACH, FLA.
BENNETS GIFT SHOP

The HALLMARK Store

Jewelry, Leather, Stationery

Hallmark Merchandise are the same price in every one of the 800 Hallmark Stores throughout the United States

B. D. COLE
Insurance Specialist
Insurance and Bonds of every character
223 CLEMATIS AVENUE

L. E. HEISLER

REAL ESTATE INVESTMENTS

Mortgages Bought and Sold

432 Clematis Ave. West Palm Beach, Fla.
Palm Beach Bank and Trust Co.

SUCCESSORS TO

BANK OF PALM BEACH

This Institution has excellent facilities for the transaction of a banking and trust business, and its past record of faithful and conscientious service has won for it an enviable business and thousands of friends who have profited by a banking connection with this bank.
TERMS OF SALE

Terms cash with order if for immediate shipment; if for future delivery, 25 per cent, balance at time of shipment.

After delivering goods to carriers we cannot hold ourselves responsible for any loss or injury to trees or plants which have been carefully packed and shipped; but we shall do everything in our power, if any loss should occur, for the protection and recovery of our customer’s property. If any mistakes are made in filling orders, we shall carefully rectify the same, but must respectfully request a prompt notification on receipt of goods.

In case of any error on our part it is mutually agreed that we shall not be held responsible for a greater amount than the purchase price.

Prices quoted are f. o. b. Nursery. In case stock has to be crated for shipment by rail, a small extra charge will be made to cover cost. It will be $10 per 100 on trees growing in 5-inch boxes.

ADVICE TO GROWERS

HIGH LAND PLANTING.

In planting trees in Dade, Palm Beach and St. Lucie counties, experience has taught me certain things of value to customers, and I want to give a few hints on this line. In planting citrus trees never plant on mounds, as practiced in some localities farther north, provided you have proper drainage. In fact, on high, coarse, thirsty sand, setting an inch or two deeper is actually beneficial. Make a basin around the tree three feet in diameter, to hold several buckets of water, and mulch heavily with tobacco stems for six inches about the trunk. Outside of this any sort of mulching can be used, but it must admit water readily and give plenty of shade. Don’t be afraid to use plenty of water; you can’t use too much down here. The more you water the first year, the better grove you will have at the end of five years.

The above applies, of course, only to well drained land.

In planting Mangos, Avocados—in fact almost anything else but citrus trees—always plant from two to six inches deeper than they originally grew, and mulch in same manner. A very good way is to make a hole several feet deep, and fill it half full with some well rotted compost, then plant and place a barrel (minus both heads) in the hole about the tree to keep the hole from filling in, and protect from the wind while young.

In places where yellow subsoil appears at a depth of one to four feet a good plan is to dig down to this and fill up with yellow soil taken from some convenient place so that your tree is set in yellow soil all the way.
Where compost is not available, a little bone meal mixed thoroughly with soil and allowed a few weeks to decay answers very well with the tobacco stem mulch to complete the fertilizer.

**FLAT-WOODS PLANTING.**

In flatwoods it is always advisable to bury ¼ pound dynamite 2½ to 4 feet below the surface where the tree hole is to be made, and explode it after thorough tamping. It is of great value even where there is no hardpan or rock, as trees planted after this preparation even in sandy spots, show a great gain over those on similar land not thus prepared. It may be due to the nitric fumes of the nitroglycerine, which are driven deep into the soil by the explosion. Also dig out a hole 18 inches deep, and in planting fill with top soil, scraped from the surface, which is always mellower. If you are sure of ample drainage, mounding is not advisable, otherwise it is a wise precaution.

**PLANTING IN CUSTARD APPLE LAND.**

Here the soil is apt to be rather too loose. Of course dynamiting or deep digging is unnecessary, but a few pounds of soft phosphate right in the hole about the roots is of great value; partly for its mechanical effect, in filling up the interstices of the soil, as well as for the phosphate supplied, an element in which the muck is somewhat deficient, and which not only pushes vigorous growth, but also renders more available the nitrogen in the soil. Fine sand may be used to advantage, where soft phosphate is not to be obtained.
Tropical Fruits

Avocado or Alligator Pear (Persea Gratissima)

This tree is the greatest money producer for South Florida, and the people of Southern California have gone wild over it. It yields as heavily and bears as early as the grapefruit, under identical conditions of soil and culture, and the value of its crop is about five times the market value of the latter. Avocados after November 1st readily bring $3 per dozen, and after December 1st $4 to $6 per dozen wholesale, f. o. b. They have brought $30 to $35 per box f. o. b. around January 1st, and no chance to supply demand at those prices.

Moreover, it is not only a fruit to tickle the palate of the rich, it is by far the most nutritious fruit (aside from nuts) grown, and will always find a ready market among the working classes, and there will never be a glut, as after November it is a splendid keeper and shipper. Following analysis made by the Agricultural Department in 1902 show that it stands in nutritive value between milk and eggs.

This analysis was published in the Florida Experiment Station Report, 1902, and published in the United States Department of Agriculturer Bulletin 77:

Avocado (West Indian Type)   Per cent.
Water ......................................................... 72.8
Protein ..................................................... 2.2
Fats ......................................................... 17.3
Carbohydrates ................................. 4.4
Crude fiber ........................................ 1.4
Ash ....................................................... 1.9

Milk (Cow)
Water ......................................................... 87.0
Protein ..................................................... 3.3
Fats ......................................................... 4.0
Carbohydrates ................................. 5.0
Ash ....................................................... 0.7

Eggs (Whole)
Water ......................................................... 73.7
Protein ..................................................... 14.8
Fats ......................................................... 10.5
Ash ....................................................... 1.0
The Avocado can be eaten by the most delicate person, and those who suffer from stomach or intestinal troubles find it the best food for their physical condition. When ripe the fruit will fall from the tree, though still hard, but in two or three days it softens to the consistency of hard butter, when it is ready to eat. The meat is yellow inside, shading to green on the outside, and its flavor was aptly described by a farmer's wife from Illinois, who, on tasting her first fruit, remarked: "It is between a cocoanut and a musk-melon." It has a delicate nutty flavor, very pleasing, and can be eaten plain with a little salt as a vegetable, or with cream or wine and sugar. Its favorite role is a basis for salad, in which position it stands in a class by itself. Nothing will take its place, as soon as it is once known. The great thing about Avocado trees is, if possible, to plant the seed where you want the tree to grow, and never disturb it, as all the old settlers know.

**PROPAGATION**.—So I have developed an improved method in propagating my Avocados. I insert a graft as soon as the seed sprouts so that the entire growth of the sprouting seed is made in the graft. By this method a tree of much greater vigor is secured, combining the vigor of the seedling with the qualities of the budded tree. By my method of grafting as soon as the first sprout leaves the seed, the first leaf made is from the graft, and as the seed is in a box, every rootlet it makes is undisturbed when you plant it out in the grove. By the time the top has attained the standard size (15 to 25 inches), the roots will have filled the box, and the tree must be set in the grove at once to obtain maximum results. In my opinion, the old method of planting seed in open ground, budding like a citrus nursery, then cutting off the top and growing a new one from the bud, then digging up and establishing in a box, produces a stunted tree, as compared with seed-grafting.

**SELECTION OF STOCK**.—It is impossible to tell from the size of the seed what sort of tree it will produce. Large seeds often make weak trees, with poor root systems, while a very small one will often make the most sturdy and vigorous one. Every seed as soon as sprouted is dug up and inspected, and numbers discarded owing to imperfect root system, weak sprout growth, or some other defect, so that only the most vigorous are retained for stock to propagate. At this time the seed pass two inspections and from 65% to 75% are rejected and thrown away. This has a great deal to do with the remarkable vigor and prolificness of "seed-grafted" trees. They will often bear when a year old, but it is best not to allow them to mature a crop before the third year, when, if well grown, they should yield a box per tree.

**PLANTING**.—In preparing the soil to plant Avocado trees the "advice to growers" just preceding, will apply in a general way. But Avocados will stand forcing in a way which would prove disastrous to citrus
Seven-Year-Old Avocado at West Palm Beach.
trees or mangos, and to secure the full benefit of the vigor and push of the seed-grafted trees, special preparation of the hole is desirable. Horse manure is one of the best fertilizers for Avocados, though for that matter the manure of cows, hogs, chickens, sheep or goats is excellent. One of my customers wrote me that he had some of my seed-grafted trees planted in May, 1919, which in May, 1920, were 10-12 feet high, with spread of branches to correspond, having bloomed the preceding winter, but not allowed to hold any fruit. (See cut opposite.) All this was on poor pine land. I asked him how he obtained such surprising results in so short a time, for this was even better than would be looked for on custard-apple hammock, and he gave me the following explanation: He had used one-half a single wagon load of horse manure, one bucket each of raw bone, tankage and goat manure, spaded deeply into the soil and allowed two or three months to rot and mellow. He mulched with plenty of tobacco stems, and was careful that the trees were never allowed to lack abundant moisture. He said he was unable to attain such results with ordinary budded trees, as they would not respond sufficiently to such treatment, and he implied that he could not secure such amazing results with less generous use of fertilizers. Trees in custard-apple land, abundantly supplied with moisture the first year will closely approach such growth but abundant watering is required during that period, to produce maximum results. Contrary to the rule with citrus trees and mangos, there is no danger of dieback from forcing the growth. The faster you push them the better they will succeed in the long run.

In planting, first remove the bottom of the box and then, after placing the tree in the hole, pull the sides apart and remove them. This lessens danger of attack from woodlice. Keep well watered during the first year, and after that trees will take care of themselves. Culture is the same as for citrus trees. When planted you should mulch with plenty of tobacco stems. This is to keep off woodlice and to supply the needed potash. Bear in mind that the trees must be kept properly moist during the first year, while their roots are getting spread in the soil, and on high land in dry weather in summer three buckets per week is often required. No expensive irrigating plant is needed, as a mule and wagon will answer, and can be easily moved elsewhere after the first year, when it is no longer needed. When planting in June, July or August, it is advisable to shade. A good plan is to drive four plastering lath about a foot in the ground around the tree in the shape of a rectangle, four feet east and west and two feet north and south. Nail two lath and three half lath between the tops and stretch a strip of burlap, old grain or fertilizer sacking on top and tack it firmly. This will furnish a partial shade from 9 a.m. to 3 p.m. This is not essential, but saves moisture, and is a decided aid to the young tree. Mulching is of great value to avocados particularly bearing trees, but while young it should be raked aside during the time frosts may be feared.
ENEMIES.—In some localities young trees are quite subject to attacks of fungus which makes black spots on the leaves, and often girdles the stem, sometimes killing the tree. To prevent this it is well to spray with some fungicide, monthly in wet weather. Following will prove convenient and efficacious: Dissolve 8 pounds bluestone in 50-gallon barrel of water, and 10 pounds of sal soda (sodium carbonate) in another 50 gallons; keep covered to prevent evaporation, and mix in equal parts as needed. Apply the same day it is mixed. In this way you may have your solution fresh whenever you want it, and as long as kept separate they will keep for years. An excellent precaution, where this trouble is feared, is to paint the trunk of each tree with a whitewash made by using some of the copper solution above, thickened with air-slacked lime, before planting. The Avocado is seldom troubled with scale, but the Guava fly has been known to attack it. Usually the tree drops its leaves, and that puts an end to the trouble, new foliage coming out clean of insects. This insect closely resembles the whitefly, but it never attacks citrus trees—the wild pawpaw being its chief food. It does little harm to the Avocado. On the whole, the Avocado has not one-fourth the enemies that the Grapefruit has in Florida, and the fruit brings over twice as much in the market. Any good scale destroyer may be used for the Guava fly, or any scale which may chance to attack the trees. I have adopted Target brand, as most convenient, in combination with fish oil soap. But the best plan is to feed your trees well, and if given a proper start the first year, by supplying sufficient moisture the chances are that neither scale nor fungus will trouble them again. Bear in mind that the Avocado is a gross feeder, and can make good use of about twice as much fertilizer as citrus trees of same age. While they live and thrive on less, they
will repay you many fold for the extra food in growth and fruit. A good plan is to give them the same commercial fertilizer you would your citrus trees, and in addition an equal value of manure or castor pomace. In May, 1914, some new settlers near here planted groves on spruce-pine land. All planted some of my seed-grafted trees, and received in substance the foregoing advice from me. Being new to Florida, they had no preconceived ideas of their own on the subject, and followed my advice pretty closely. When planted these trees were about 16 or 18 inches tall and were from seed planted in September, 1913, and grafted the following November. June, 1915, I visited the groves and found the trees standing from 4 to 5 feet high, with a spread of 3 to 4 feet, and nearly one-third of them holding fruit, some as many as 20. Now I do not advise allowing a tree to hold more than one or two at most the first year, and believe it better to pick them all off the first two years, as maturing a crop so young generally stunts and injures the tree. But I had a tree of the Family variety which, planted out in November, matured 23 fruit the second July, and it did not injure the tree except to cause it to lose about a year's growth.

NOT SUBJECT TO CITRUS INSECTS.—So far we have found no insect which attacks both the Avocado and Citrus families. As a result great advantage can be derived by planting a grove with the two in alternation. Thus each citrus tree will be surrounded by four immediate neighbors which are immune to any insects which may attack it, forming a sort of insulation against the spread of enemies from tree to tree. The same, of course, will be true of each Avocado tree. This is a matter which will immediately appeal strongly to all experienced fruit growers. Moreover, the roots seem to agree well in the soil with each other. All tropical trees while young are tender and one or two pine tops placed on north and west sides are a good protection the first winter. The second winter a frame can be rigged up, over which a cover of old fertilizer sacks sewed together may be thrown cold nights; while it may become necessary only once in eight or ten years, it is a good insurance policy and costs little.

Fungus diseases seem more injurious to Avocados than insects, and preventive applications of the copper solution should be made frequently.

Bearing trees several times per year, younger ones more often.

All growers should bear in mind that the future of the grove depends mainly on the CARE GIVEN IT THE FIRST YEAR. Do not fail to give trees PLENTY OF WATER, and spray with copper solution AS OFTEN AS NECESSARY. With good attention the first year, the grove will stand much neglect thereafter, and suffer less harm than a citrus grove would, under similar circumstances.
Twelve-Year-Old Trapp Avocado at West Palm Beach.

This Photo was Taken from Above Tree. Fifty-nine Fruit on This Limb
Trapp Avocado—Two-thirds Natural Size.

14
TYPES.—Avocados may be divided into three types, which differ almost as much from each other as do the various branches of the Citrus family, as Orange, Lemon and Grapefruit, both in habit, foliage, fruit, odor of foliage and cold-resisting power.

Class 1, WEST INDIAN TYPE. (For South Florida.)

This is the most tropical and bears the largest fruit, and is, in fact, the only type known in the markets of the East. Practically all the trees bearing in Florida and the West Indies are of this type.

TRAPP.—Matures so it may be eaten about November 1st, but hangs on the tree so the main crop is marketed in December, when prices are high. If allowed to remain till they drop naturally, some will last into February and March, and whenever they do drop, if soil is soft, they will be sound enough to stand the fall and keep for one to three days before mellowing up ready to eat. This is of great advantage for local markets and home use. But if you desire regular crops you should have all your fruit off the tree by January 1st, or better by December 15th, and supply later markets with Guatemala types, which do not mature so early, otherwise your trees will only bear every other year.

Nearly round in shape, of excellent quality and flavor, exceptionally good shipper and keeper, bearing young, and enormously productive, this is the variety for general commercial planting. It has stood the test of 15 to 20 years, and established a name in the markets of this country like the Sicily lemon and Havana cigar, and needs no advertising to introduce it.

ESTELLE.—Green, pearshaped fruit with tight seed, ripens in June or July. Earliest of this class. Weight, 1 pound. Good shipper. Excellent quality.

FAMILY (See cut outside front cover.)—Matures fruit during July and August and lasts well into September. Seed small. Fruit pearshaped. Color green, changing to purple when ripe; flavor very delicate. Specially recommended for home use. Weight, 1 to 2 pounds.

POLLOCK.—Ripens in August and September. Weight, 2 to 4 pounds, sometimes 5 pounds; seed small; color green; pearshaped, with a thick neck; flavor very rich and nutty.

Prices on above, $2.00 each; $18.00 per dozen; $125.00 per 100. Owing to excess of demand over supply of seed-grafted Avocado trees, my stock is, most of it, engaged from 4 to 12 months in advance. Orders are booked with 25 per cent down, and filled in rotation; balance to be paid on delivery. This applies especially to Classes 2 and 3.
Class 2, GUATEMALAN TYPE. (For Middle Florida.)

The Guatemalan type originates in the elevated table lands of Guatemala, where considerable cold is experienced in winter, and are accustomed to endure about as much as the orange—20 to 25 when dormant, and 25 to 27 after they have started their spring growth and blossoms. Fruit has a rough, thick rind, almost a shell in some varieties, and a tight seed. The first, while it injures the appearance, improves the shipping and keeping qualities, and, like the russet orange rind, may be a blessing in disguise. The tight seed also adds to shipping value. The fruit is generally smaller than Class 1, not so rich in coloring of meat, and a trifle different in flavor. This type is distinguished by the same odor in its foliage as the common bay, to which it is closely related.

This type is comparatively new in Florida and still in the experimental stage. Trees which thrive in California often act differently in Florida, and trees brought from the table lands of Guatemala from altitudes of 3,000 to 6,000 feet, would naturally be expected to meet quite a shock when removed to sea level in Florida. Many highly recommended and promising varieties elsewhere I am impelled to discard annually after a few years trial, having developed some undesirable feature. At present Spinks, Taft and Winslow are those of this class which I recommend for general planting, to follow Trapp and connect with San Sebastian in June. Spinks comes along with Trapp (November and December), but is a much richer fruit; Taft and Winslow follow after Trapp, and the latter trees should be relieved of their fruit by the time Taft begins if you are to expect any crop the following year. Then when Taft is over Winslow starts March 1st, and some of the fruit hangs on till June. I consider it advisable for everybody to plant a few of each of the standard California varieties, but only on a small scale by way of experiment.

WINSLOW.—This is probably the best of the spring Avocados of Guatemala, hardshell type, among those of Florida origin. May be eaten as early as March, but does not begin to drop till April, and last summer the last one hung on into July. Thus the crop may be marketed any time in March and April, without waste, or held later, and used as they drop. A seedling from Guatemala seed, which has fruited six years in Florida, and proven a vigorous grower and good producer. Flavor very rich and nutty, smooth and delicious; acknowledged by all who have tried it as superior to Trapp. Tight seed, and thick, hard rind, make it an ideal shipper, as well as its shape, which is almost globular. Color, dark green. In spite of the fact that the fruit does not mature till after the following crop is set, my old trees have held and are maturing a maximum crop every year, in spite of the handicap of a heavy pruning for buds and grafts. Weight, 8 to 14 oz. (See cut.)

ATLIXCO.—Promising variety which has produced several crops in Florida. Highly prized at Homestead. Season January.
Winslow Avocado—Natural Size.

Taft—Natural Size.
TAYLOR.—Florida seedling like Winslow. Season January and February. Quality good. Regular free bearer. Upright grower. (See cut.)


LINDA.—Ripens in December and January. One specimen weighed 30 oz., and its seed less than 2 1/2 oz. Color dark purple, flesh pale yellow, rich and smooth. Season January.

*TAFT.—Weight 16 ounces. Fat 16.53%. Pearshaped. Color green. Skin thick and firm. Flesh light yellow, smooth, free from fiber, and of unusually pleasant flavor. Tree exceptionally handsome and vigorous, and of good productiveness. Season January to February. (See cut.)

*BRAKEMAN.—Weight 16 ounces. Fat 17.27%. Pearshaped. Color green. Skin thick and tough. Flesh cream-colored, of fine, smooth texture, and rich and agreeable flavor. Season same as Taft.


NIMLIOH.—Like above, but later. What fruit has been tested grown in Florida has been disappointing. No fruit in 1920. Less vigorous than Panchoy.

*SPINKS.—Weight 16-20 ounces. Fat 14.46%. Obovate to pear-shaped. Color glossy purplish-black. Precocious and prolific bearer. Has proven a thrifty grower in Florida and ripens about same time as Trapp. Very promising for this section.

*SHARPNESS.—Weight 20 ounces. Fat 24.23%. Pearshaped. Color purplish-maroon. Skin thick and hard. Season probably the same as Trapp, but not yet ripened here. Seems to be the greatest all around general favorite in California. Vigorous grower in Florida.

*The varieties thus marked were selected by the California Avocado Association, as the best tested varieties in California for general commercial propagation, in that state.
Class 3, MEXICAN TYPE. (For Northern Florida).

In the lofty table lands of Mexico a still hardier type is found, which has to withstand freezing temperatures frequently, with ice and snow. The fruit runs still smaller than Class 2, but is generally richer in fat than either of the other types. The skin is generally thinner, with ad-hering pulp, but smooth and with a tight seed.

Trees of this type have been bearing regular crops in Alachua county for past 25 years, and now stand 40 feet high, being undamaged when oranges beside them have been frozen to the ground. Also spring frosts which destroy the peach and Leconte pear blossoms in the same grove, have never shortened the crop. This type possesses the odor of anise in its foliage, as a distinguishing characteristic, instead of the bay odor of Class 2.

*FUERTE (See Cut.)—Weight 12-16 ounces. Fat 30.72%. Pear-shaped. Color green. Skin thin, but hard. Flesh straw-colored, smooth, rich and well flavored. Unusually vigorous grower, and good producer. It is about the richest known avocado, and runs higher in fat than does the olive in California. Matures about same season as Trapp, and has ripened several crops in Florida. Probably cross of Mexican and Guatemalan.

*PUEBLA.—Weight 8-10 ounces. Fat 26.68%. Color purple. Skin very thick and tough. Flesh yellow, smooth and of rich flavor. Very
rapid grower. Season August to September. Precocious, and a prolific fruition.

**SAN SEBASTIAN.**—Weight 6-8 ounces. Color glossy black. Skin rather thick, separating from the golden yellow flesh, of rich flavor. Prolific and vigorous. Begins to ripen in June in Florida, and may develop a secondary late crop with age.

**GOTTFRIED** (See Cut).—This remarkable tree is pure Mexican, and hence extremely hardy, adapted to the colder portions of Florida. Mexican fruit is generally very small, but this is certainly an exception. Average weight about a pound; color purplish-black when ripe; quality unsurpassed, as rich as a nut, and ripens in August and September. I can recommend this highly for commercial planting on a large scale in middle and northern Florida. No Cuban fruit can compete with it in richness and quality, and nobody would buy them as long as Gottfrieds were to be had. Unlike other Mexicans, it peels readily, and its meat is rich yellow, with no objectionable twang, nor fiber.

Prices on Classes 2 and 3, $2.50 each; $24.00 per dozen; $150.00 per 100.

**No. 133**—Seedling from Winslow, probably hybridized with West Indian. Same shape as parent, but weighing 30 to 40 oz., excellent flavor and quality, and medium sized tight seed. Season same as Trapp, which it bids fair to supercede as a standard market fruit. $5.00 each.

[Image of Gottfried] (This specimen weighed 19 ounces.)
Concerning the Avocado

In South Florida, where we have trees as we have here two feet in diameter, seedling Avocados, one can be sure that they will stand the climate. Every winter the writer has Trapp Avocados on his trees as late as March, and all during the winter they readily brought $1 each at retail. Had there been any to ship they would have retailed even higher in Northern markets, for when once one acquires a taste for Avocados they want them all the year around, every day and often twice or three times a day. People who can afford it will pay almost any price for them when scarce. I talked with a man from Chicago, who said he paid $1.50 each for them in January. Then there is another feature which gives the industry a permanent future which no watery fruit like grapefruit or orange can hope for, and that is their food value. In fact, one bushel of Avocados possesses more food value than ten bushels of grapefruit, and the intrinsic value is more than ten times as great as citrus fruit. Suppose that the prices on grapefruit should drop as they did in 1914 (they don't pay to grow at these prices, often not paying to pick and pack), what would the grower do with his product? If the entire crop was manufactured into essential oil, citric acid and sugar, the market for the two former would be glutted ten times over, and the quantity of sugar obtained would not pay the cost of extracting. Suppose, on the other hand, the grower was faced with a glutted Avocado market? Every two bushels of his fruit would be worth one bushel of corn for feeding to cattle, hogs or chickens. (In comparing Avocados to shelled corn we must allow 50 per cent for seeds and skin.) Eggs would have to get down below 20 cents per dozen to compete with Avocados as food for the masses in winter time.

One of the great features of this winter Avocado is that coming on in the cool weather it can be shipped and handled much more easily and cheaply than eggs. A friend of mine whose home is in New Jersey and who comes down every winter, came earlier than usual last year. He was here while Avocados were still plenty, and they were served regularly at his boarding house. He said that hearing that they were equal to eggs in nutriment, and being accustomed to making his breakfast from eggs and coffee, he substituted Avocado for eggs, and found that it agreed with him and stood by him just the same. Another advantage over eggs as a food which this fruit possesses is that it is much easier on delicate bowels than eggs, which are constipating to some people. Chronic constipation has been cured by a diet of this fruit.

Further than this, Avocados are a boon to the dyspeptic, as they are a food more easily digested than almost any other form of nourishment known. A former apple-grower from Washington State, who has sold out and located in this place, told me recently that he had never been free from indigestion till Avocado season came on here in August. Since then he has made his main diet of this fruit, and has been entirely cured of his
trouble. One remarkable feature about this fruit is that all animals realize its food value and relish it. In the West Indies dogs subsist largely upon it and fight over a fruit as they would over a bone. Chickens prefer it to corn, and even cats relish it. It is the only fruit or vegetable that I have ever known that the average cat will take to on first acquaintance. While it is scarce and only a luxury for the rich it will command fancy prices, but just as soon as the production is sufficient to more than supply this fancy market it will rapidly become a staple article of diet for the masses of the people, and will always sell at very remunerative prices for the producer.—Florida Farmer and Homeseeker.

Following is an extract from letter of Charles Montgomery: "Since December 1st I have bought two crops at $6.00 per dozen on the tree. I am quoting this fruit at $30.00 to $35.00 per crate, and have sold all, with the possible exception of seven crates. I expect to get as much or more money for the rest of them."

Mr. E. D. Vosbury, of the United States Bureau of Plant Industry, in an article in the Florida Grower, states:

"While the unique and delicious flavor of the fruit is sufficient alone to insure its popularity, the Avocado has another quality that puts it in a class by itself. No other fruit, not excepting the olive, equals it in food value. Most of our fruits analyze 200 or 330 food units per pound, expressed in calories. The Avocado averages one thousand calories and is equal, pound for pound, in ability to sustain life, with lean meat. This high food value has always been recognized in the native home of the Avocado, where the people use it as we do meat here.

"In addition to its high food nutrient value, the Avocado has long been prized for its peculiar hygienic and laxative properties. Its effect on the intestinal walls seems to combine the stimulating action of fruit fibre with the soothing influence of olive oil. These striking and medicinal qualities should prove of great interest to Americans of sedentary habits. . . . While commercial budded groves have been in bearing only a few years, the records show that well cared for trees are regular and abundant in their yield. In Florida the trees come into bearing very early, frequently setting a few fruits the year after planting. . . . Although the grower may feel that he is throwing away good money in picking off fruit that would sell when ripe at 10 to 15 cents apiece, his reward comes in the increased vegetable vigor of the trees and their ability to bear heavier crops of fruit a few years later."
Mango
(Mangifera India.)

The Mango, which is the king of tropical fruits, ripens in the summer time, and for that reason will never be valuable for planting on a large scale for Northern markets, until refrigeration can be applied from the grove to the consumer.

EXTRACT FROM YEAR BOOK.—"The United States Consul at Bombay, William Thomas Fee, in his report for October, 1901, states that in the large shipments of mangoes now being sent from India to London the fruit is packed in the cast-off boxes used for shipping oil to India, and that it arrives in good condition. Fruit is kept at a temperature of about 40 degrees Fahrenheit.

"M. Nollet, director of the garden at Martinique, has succeeded in making small shipments from that island to Paris with a loss not exceeding 10 per cent. The fruit was wrapped in soft paper and packed one dozen in a box, the interstices filled with sawdust and the whole placed in cold storage.

"The fruit is usually picked when of full size, but before it has completely ripened, and is placed in shade to complete the process. In some parts of India it is buried in the ground to ripen, as this is supposed to make it sweeter."

For home use and local markets, also for a certain fancy trade, it has no rivals, and everybody should have a dozen or more trees on his plantation. A very good plan is to plant them around an Avocado grove as a windbreak, as they stand wind quite well, and the crop is off before the windy season comes on.

Culture is the same as for citrus trees, and they must be fertilized in the same manner, as animal manure or castor pomace would soon give them dieback, like citrus trees. Therefore, use only the commercial fertilizer recommended for them, but plant, spray and cover, in fact, treat in all other respects just the same as advised for Avocados.

BENNETT ALPHONSO.—This variety was introduced by the Department and has proved a free bearer and vigorous grower. Quality almost equal to Mulgoba, and flavor rich and spicy. Preferred by some

ROUND AMINI.—This is a very prolific bearer; fruit roundish oval, bright yellow with red cheek. It resembles the finest flavored of any of the old native seedlings more than any other East India variety, but it has no fibre. Only lost one crop in 11 years. I recommend this as next to Haden for commercial planting, and no commercial grove should fail to embrace a good proportion of this variety. Weight, 6 to 10 ounces.

LANGRA BENARSI.—Kidney shaped; sometimes weighing up to 3¾ pounds; flavor rich and spicy; color yellowish green.
MULGOBA.—This is the choicest mango that has yet fruited in Florida, and has been bearing for 20-25 years. It has its own place in the fancy fruit markets in large cities, and we cannot begin to fill the demand. It is not so prolific as some of the other varieties. Weight, 12 to 18 ounces; yellow with carmine cheek; aroma abundant, and more delicious than any other fruit in the world. Shy bearer.

RAJAH, or RAJPURY.—Averages 12 ounces in weight; almost round, yellow with pink cheek; flavor rich and buttery; both flavor and aroma distinct from any other mango; very prolific. Has made seven consecutive crops without a failure. Only lost one crop in 12 years.

SUNDERSHA.—Most enormously prolific of all; bears at two years old, and never fails to produce all the fruit the tree can hold; seed flat and thin; very valuable when two-thirds to three-fourths grown for chutney or preserves; trees will always set more fruit than they can mature, and when it is partly grown the surplus can be thinned out for cooking, and still leave a full crop to ripen on the tree. Weight, 24 to 48 ounces. Yellow in color; little or no fibre; rich and meaty; $2.00 to $2.50 each.

HADEN.—This is a seedling from Mulgoba, which is very highly prized by some growers, as being almost identical with Mulgoba. It averages handsomer in appearance, a more reliable bearer, and almost as good in quality. Tree is also an exceptionally vigorous grower. This is the main standby for commercial planting. Weight, 15 to 20 ounces.

The two following varieties belong to the Chinese strain, which seems more resistant to the attacks of fungus than the East Indian, though it lacks any red in its coloring, and differs noticeably in flavor.

CECIL.—A seedling from the Manilla Mango, from Mexico, planted by Mr. Samuel Belcher on his place near Miami. It is long in shape, color yellow, free from fibre and good quality.

CAMBODIANA.—Original tree bearing at Royal Palm Nurseries on West Coast. Considered there as sure and prolific bearer. Color green and straw yellow. Has been known to ripen four crops in one season.

During the past season when, owing to rains at blooming time, the crop was practically a failure, due to resultant fungus, Cambodiana bore the only crop here. Cecil failed to bloom, so there was no test. The fact is that in India the entire crop matures in the dry season, when no rain falls from blossom to maturity. Indo-China is the rainiest portion of the globe, hence the trees must adapt themselves to this condition.

Prices.—5x5x12-inch boxes, 15-25 in. high, $1.50 each; 5x5x12-inch boxes, 2-3 feet high, $2.00; 6x6x14-inch boxes, 3-4 feet high, $2.50 each; 6x6x14-inch boxes, 4-5 feet high, $3.00. Kegs, 5-6 feet high, $5.00 each.
Other Tropical Fruits

BANANA.

CAVENDISH DWARF.—This is the very best variety for growing on this coast. Makes huge bunches of finest quality and flavor; fruiting 6 to 10 months from planting. Requires moist, rich soil. Very tender.

HART’S CHOICE.—Tall growing variety, which will thrive on higher and poorer land, and stands more frost. Bunches and fingers smaller, but skin very thin and superior in quality. Flavor sub-acid.

HORSE OR ORINOCO.—This is a tall, sturdy sort, useful for cooking and quite palatable raw. Prices: Roots, 30c each; $3.00 per dozen; $15.00 per 100.

CERIMAN (Monstera Deliciosa.)

Strangest fruit in the vegetable kingdom. Leaves tough and leathery, two feet by three feet, and cut with irregular holes. Stem grows up tree or fence, sending down aerial roots. Blossom like a large calla lily; very fragrant and lasting several weeks. Fruit resembles the pineapple, banana and strawberry in flavor, and can be shipped like an apple. One ripe fruit will perfume a whole house. Large plants, $2.50 to $5.00 each.

CARISSA BISPINOSA.—Thorny evergreen shrub with fragrant white flowers, very ornamental. Fruit 1 1/2 inches long and scarlet, with seeds too small to notice. Sub-acid, tasting like a black raspberry without the seeds. Makes an excellent substitute for cranberries when jellied. 25c to $2.00.

GUAVA.—This fruit, besides being unsurpassed for jelly and marmalade, and producing the finest quality of wine, is invaluable as a table fruit eaten raw with cream and sugar. Old trees produce fruit every day in the year, and every settler should have a few trees in his yard. Two years old, 50c each, $5.00 per dozen, $30.00 per hundred. Bearing trees, $3.00 to $5.00 each.

HARDY GUAVA, Red or Strawberry.—Is quite acid, and makes a jelly closely resembling currant. 50c to $3.50.

MELON PAWPAW (Carica papaya).—Famous tropical fruit, much resembling a cantaloupe. It contains a digestive principle or pepsin which is capable of digesting meat and is invaluable for dyspeptics. Seedlings from choicest fruit. As a certain percentage of seedlings prove sterile, it is best to plant twice as many as you want, so when they begin
to bear you can cut down the sterile ones. Contrary to general belief, there are no male and female pawpaws. The fertile or female requires no male, as they have perfect blossoms, and are self-fertilizing, while the so-called “males” are useless drones in this family. Like bananas, they bear in 6 to 10 months, and want rich soil to produce best results. 50c.

- ROSE APPLE (Caryophylla jambos)—Handsome evergreen tree with long, narrow, glossy leaves and pretty white flowers. Fruit ripens in spring and has exact flavor of rose petals sweetened. 50c to $2.00.

- SAPODILLA (Achras sapota)—Ornamental evergreen tree with glossy leaves. Fruit looks like russet apple, but is grainy, like a pear. Ripens at all seasons. Seedlings 50c, to $2.00.

- SURINAM CHERRY (Eugenia unifolia)—An excellent fruit, growing on an ornamental evergreen shrub. Ripens in April. Fruit red or maroon, sub-acid and juicy. Excellent for eating raw or preserving. 50c to $2.00.

- TAMARIND—A splendid, stately, evergreen shade tree, resembling a locust, and producing abundance of fleshy, acid beanpods, fine for preserves and cooling drinks. 50c to $2.00 each.

I can supply a variety of other seedling tropical fruit and economic trees, mostly box-grown, 50c to $2.00 each.

### Semi-Tropical and Deciduous Fruits

Very few of these are at home in South Florida, and all must be moved during December, January and February, except where pot-grown. Following have been selected after many years’ experience as best adapted to this section.

- FIGS—Celestial or Sugar Fig.—This fruit thrives exceptionally well on new land, either drained muck or flatwoods, and will bear in one year from planting. Everybody should have a dozen or so at least for home use, and it will be found a very profitable quick crop to raise for local markets. 50c each.

- GRAPES—Thomas.—This is the best flavored of the famous Scuppernong family, dark red in color, very prolific, and will in time cover an enormous arbor.

- White Scuppernong.—Similar to above, but green in color and larger, though inferior in flavor. 50c each.

- LOQUAT.—Handsome evergreen tree from Japan. Foliage very ornamental and fruit, ripening in March, is deep orange yellow in color,
and very palatable, flavor between a grape and a tart apple. Produces jelly equal to currants and similar in flavor. Box-grown, 50c to $5.00 each.

**MULBERRY.**—Produces abundance of long purplish-black berries similar to a blackberry. 50c to $1.00.

**JAPAN PERSIMMON.**—Excellent fruit, very productive, and succeeds well in our flatwoods. Nobody should be without some. 50c to $1.00 each, according to size.

---

**Citrus Stock**

Sour orange stock should be planted on low or very rich lands, as it is comparatively a weak grower. Rough lemons are the most vigorous, and are the only stock to set on high and light lands. When young, oranges on this stock are inferior in quality and must be gathered early or they will become dry and pithy. This is not much the case with grapefruit budded on it, however, and after a few years the orange will attain almost the same quality as those on sour stock.

Remember in planting a grove everything depends upon the first start. Unless you get vigorous trees with a vigorous constitution and root system you will be handicapped, and unless you give them good care and attention they will not thrive, no matter how vigorous the trees were to start with. Don’t be afraid to water them during the first year whenever it is dry. If you do this faithfully it will pay in the long run, and after the first year no irrigation will be of as much value.

You may begin to fertilize your citrus trees as soon as they begin to grow after setting out, generally in three to six weeks. Use only fertilizers free from organic albuminoids and on new land or soil rich in humus a strongly alkaline fertilizer is desirable. I can recommend Painter Fertilizer Company’s citrus brands, which they are putting up on my own formula, as well adapted to this purpose. They will not deteriorate if exposed to sun and wind, so do not need to be covered with earth when applied. Use about a quart to the tree every one to four months the first year, applying oftener when rains are heavy and at a longer interval in dry time. Apply in a circle with a radius at first of two feet, increasing gradually to four feet by the end of the year. Cover the ground evenly from the outer edge of the circle to the trunk of the tree; don’t make a ring, as some ignorant people do. The amount can also be gradually increased. You need not disturb the mulch in applying it as it will wash down through it. Animal manure will soon ruin citrus (as well as mango) trees, giving them dieback, but Avocados are not thus affected.
TIME TO PLANT.

Trees may be planted in this section at any time of the year, as owing to the mild winters they seldom get dormant any more in winter than in summer. All depends on the rainfall. The best time to plant is after a protracted dry spell, when stock is dormant and ready to spring right into growth with the accession of rain. But the uncertainty of our seasons is such, with wet dry seasons and dry wet seasons, that one must take a chance anyway.

As a general thing I prefer the fall, October and November, for general planting, but if you only want to plant a few trees I can always find some in the nursery in dormant condition, and if you will supply needed moisture they will do as well one time as another.

Owing to failure to plant seed beds during the war, I am without young citrus this season and have only large stock, mostly bearing size, for local planting only (too large to pack for rail shipment). Have all the choicest varieties of Orange, Grapefruit and Lemon, from $3 to $30 each, for delivery to wagons or trucks at nursery.

FLORIDA KEY LIME.—This is the only member of the citrus family which seems to promise any reasonable degree of success in the custard-apple lands. It will stand wind well, and as the main crop is done before the hurricane season, I advise planting it in hedges for windbreak around Avocado groves. The fruit is always in good demand in the market and always commands handsome prices. In fact, follow the market for the past 6 or 8 years and you will find that it has averaged higher than oranges and grapefruit, the demand always exceeding the supply. In our section, where the trees never fear damage from cold, it is produced more cheaply than other fruits.

Prices on application.

HEDGE STOCK.

ACALYPHA (Two varieties).—This is a most showy foliage shrub, with scarlet, green, bronze and maroon colors, which is of very rapid growth, and can be trimmed into a splendid hedge. Prices 50c to $2.00 each.

CASUARINA, or Australian Pine. (See Shade Trees.)

HIBISCUS.—Splendid hardy shrub, always in blossom, with large, showy flowers. May be trimmed to any desired height or width, and is permanent.

Single pink and scarlet for hedges. Prices on application. Peach-blow, Venus and other new varieties 50c to $5.00 each, according to size.

SHADE TREES.

AUSTRALIAN PINE (Casuarina).—This is the fastest growing tree we have and will thrive in both high and low land. The only tree that
INDIAN RIVER NURSERIES

will stand the salt spray on the ocean bluff. At this it beats all the native growth, agaves and yuccas alone excepted. 2-inch pots, 25c each, $2.50 per dozen, $15 per 100; 4-inch pots, 50c each, $5 per dozen, $35 per 100. Wooden boxes $1.00 to $2.00 each.

HARDY AUSTRALIAN PINE.—Same as above, but has withstood temperature of 20 in Florida. Fifty cents to $1.00 each.

MISCELLANEOUS ORNAMENTALS.

ALLAMANDA.—Glossy-leaved half-climber, with bright yellow blossoms. $1.00 to $3.00 each, according to size.

ARALIA (3 varieties).—Sturdy shrub-like plants, growing 10 to 15 feet high, with graceful, fernlike foliage, variegated shades of green and white. 50c to $2.50.

CROTONS.—These glorious foliage plants or shrubs are of slow growth but remarkably well adapted to this section, growing into specimens 12 to 15 feet high, or can be kept down to 2 or 3 feet indefinitely by annual pruning. I propagate only the best varieties (about 25 in number), having discarded the less desirable sorts.

From open ground, $25, $35, $50 and $75 per 100.

In boxes, $75, $100 and $150 per 100. The box-grown plants never lose any foliage in transplanting, which is the only advantage, size being the same in both cases. Specimens in tubs $5.00 to $35.00.

POINSETTIA PULCHERRIMA, Improved.—Well-known gorgeous, showy plant with velvety crimson bracts about New Year’s. 50c to $5.00.

FLAMEVINE (Bignonia Venusta).—Most rampant climber, covering trees or buildings with a mass of green foliage, completely covered with flame-colored blossoms during February, March and April. $1.00 to $2.00 each.

BOUGAINVILLEA.—Vigorous shrubby climber, which is covered with masses of magenta-colored bracts all the year round. $1.00 to $5.00 each.

CRIMSON BOUGAINVILLEA.—Brilliant crimson. Blooms only in winter. $3.00 to $10.00 each.

ROYAL POINCIANA.—Tree with beautiful velvety green, fern-like foliage, producing huge clusters of the most gorgeous scarlet and white orchid-like blossoms. Transplants easily. $1.00 to $25.00 each.

DWARF POINCIANA.—Similar to above, but of dwarf growth, and in blossom all the time beginning the first year after planting. $1.00 to $2.00 each.
COMMERCIAL INDIA RUBBER (Ficus Elastica).—Broad leaved waxy foliage, making in time a tree with many trunks like our native rubber or Banyan. Box-grown. $1.00 to $5.00 each.

ROSES.—Owing to a growing demand for roses, I am having these varieties best adapted to our section field grown in Northern Florida for my trade. Blooming 2-year-old bushes in boxes, $1.00 to $2.00 each.

PALMS.

HARDY COCOANUT (Cocos Plumosa).—This is a rapid growing palm with foliage finer, glossier and richer green that the Royal Palm, and straight trunk. It thrives on high, light soil where the Royal will not succeed. Stands temperature that will destroy the foliage of Cocoanut or Royal Palms. Hardy on the St. Johns River.

ROYAL PALM (Oreodoxa regia).—Famous avenue palm, which however requires rich moist soil to succeed in Florida. If your soil is not of this character be sure you plant cocos plumosa in place of this.

DICTYOSPERMA RUBRA.—Much more ornamental and attractive while young than the foregoing, as the leaves and stems are red. Rapid grower on most any average soil. Practically fungus-proof.

The three foregoing palms I offer in quantity for avenue planting, and can recommend them as the three best for our section in the light of 30 years' observation. 2-inch to 10-inch pots, 50c to $5.00 each. Also large specimens in tubs and half barrels. Prices per 100 on application.

COCOANUT PALM (Cocos nucifera).—Ornamental as well as useful, but owing to its crooked habit not well adapted to avenue planting. Sprouted nuts 50c to $1.00 each. In tubs $3.00 to $25.00.

I have a fine assortment of many varieties of ornamental palms, such as Kentia, Arecas, Phoenix, etc., etc., in all sizes, from small pots to half barrels, ranging in price from 50c up, according to size.

FERNS.

I have a fine assortment of ferns in pots from 25c each up, suitable for table decoration or for verandas.
The Watkins Store
Distinguished for the Careful Service It Seeks
to Render Its Patrons.

COMPREHENSIVE STOCK OF

| Silks | Draperies | Underwear |
| White Goods | Notions | Shirts |
| Colored Wash Goods | Ribbons | Shirtwaists |
| Woolens | Kimonas | Bath Robes |
| Linens | Neckwear | Blankets |
| Domestics | Hosiery | Comforts |

Umbrellas
Parasols

L. S. WATKINS & SON
West Palm Beach, Fla.
Generous Samples Cheerfully Submitted
Mail Orders Receive Our Prompt and Careful Attention

Real Estate

General Agents for the sale of the Florida East Coast Railway lands
and other large land companies in Palm Beach County

Consolidated Realty Co.

OLDEST AND LARGEST REAL ESTATE
FIRM IN PALM BEACH COUNTY

223 Clematis Ave.  West Palm Beach
MEMBERS REAL ESTATE BOARD OF NEW YORK

Ladd & Nichols
Real Estate Brokers

10 EVERGLADES ARCADE
PALM BEACH

TELEPHONE 33

Specialists in Properties in Florida
and the Countryside around
New York

Branches

15 EAST 54th ST., NEW YORK CITY
RYE, - - NEW YORK
GREENWICH, - - CONN.
MIAMI, - - FLA.
Renting    Repairing    Storing

GEO. R. LYMAN
BICYCLES

Agent for Reading Standard, Emblem, Yale, Pierce, Hudson and
Iver Johnson Wheels

110 North Olive St.    West Palm Beach, Fla.

Elbre's Drug Store No. 3

We are better prepared to serve you than the
average drug store.

Will you give us a chance to prove
our statement?

400 Clematis Ave.    Phone 313

OCEAN FRONTS

LAKE FRONTS

J. B. McDonald Company
REALTORS

213 Clematis Ave.
West Palm Beach, Fla.

EXCLUSIVE AGENTS FOR
MODEL LAND COMPANY
(FLAGLER SYSTEM)

CITY PROPERTY

FARM LANDS
RAY BROS.
Automobile Dealers
Phone 201 West Palm Beach

GEO. W. FOWLER COMPANY
(Incorporated)
Garage, Machine, and Repair Shop
Automobile and Boat Supplies
Banyan and Narcissus Streets
WEST PALM BEACH - - FLORIDA

"THE PAINT SHOP"
G. E. ULLMAN, Propr.
PAINTS, KALSMINE, WALL PAPER
BRUSHES
Highest Quality Lowest Prices
327 Clematis Ave., West Palm Beach, Fla.
PHONE 204
If it can’t be found at any of the other drug stores the chances are one hundred to one that you can get it at Elbre’s. Then why not come to us first for your wants? We sell practically everything sold in a drug store.

Elbre’s Drug Store No. 1
OPP. CITY PARK       WEST PALM BEACH

PHONE 16

"Mail Orders Solicited"

West Palm Beach Garage
421 Clematis Ave.
Lexington and Franklin Service

BATTERY SPECIALISTS
PREST-O-LITE SERVICE STATION
EXPERT MECHANICS
AUTOMOBILE ACCESSORIES

Service and Courtesy Always Yours
PHONE 355
Security Abstract and Insurance Company

Reliable Abstracts to all Lands in Palm Beach County. All kinds of Insurance Written

T. M. RICKARDS, Jr., President
F. G. LEWIS, Secretary-Treasurer
GEORGE A. LONG, Vice-President

Farmers Bank Building Phone 152
West Palm Beach, Florida

West Palm Beach Transfer Co.
Feed and Livery Stables
AUTO TRUCKING
TEAMING OF ALL KINDS
HOUSEHOLD MOVING A SPECIALTY
Phone 4 218 Banyan St.
West Palm Beach, Florida

H. C. SARAU
JEWELER
"GIFTS THAT LAST"
Expert Watchmaker and Engraver
225 1-2 Clematis Ave.
West Palm Beach, Fla.
GEO. C. BARCO

FORD
Sales and Service

320 Banyan St. Phone 22

West Palm Beach, Fla.
FABER’S MARKET
A. F. FABER, Proprietor

Meats, Poultry, Eggs, Vegetables
Fruits, Fish, Oysters, Etc. in Season
CHEESES, NUTS

313 Clematis Ave. Phone 450 West Palm Beach, Fla.

DOOLEY’S
BICYCLE GARAGE

A Complete Line of Sundries
and
Automobile Accessories

123 N. Poinsettia St.
GET IN THE SWIM

Welcome to Our Ocean

Surf Bathing
Two Sanitary Salt Water Pools
Hot Salt Water Baths

Expert Swimming Instructors  Soft Drinks, Ice Cream and Sodas
Dancing Pavilion               Light Lunches at All Hours
Barber Shop                  Photograph Gallery

Gus' Baths
Palm Beach

Palm Beach Guaranty Co.

Brokers for
Bonds and Mortgages

Lake Court Apartments,
West Palm Beach, Fla.
Room 212 Seward Bldg.
Lainhart & Potter

Have furnished MOST of the Material in the Houses of West Palm Beach and Palm Beach

Hector Supply Co.

Corner Poinsettia and Fourth Ave.

West Palm Beach, Fla.

Wholesale and Retail Dealers in

Feeds, Fertilizers, Crate Material and Insecticides

WE HAVE IN STOCK AT ALL TIMES THE FAMOUS "FUL-O-PEP" LINE OF CHICKEN FEEDS. NONE BETTER
The Only Complete Cleaning Plant in Palm Beach County
PHONE 444

**Dixie Cleaning and Tailoring Co.**

GUS STEDING          D. L. UNDERWOOD
Odorless Dry Cleaning  Steam Cleaning
517 CLEMATIS AVE.
WEST PALM BEACH, FLORIDA

---

**Elbre's Drug Store No. 2**

"We Sell Everything Sold by Modern Drug Stores"

PHONE 71
Masonic Temple       West Palm Beach

---

**Perry Realty Co., (Inc.)**

**REAL ESTATE BROKERS**
Real Estate   Loans   Insurance   Rentals

High-Class Subdivisions a Specialty
Large Timber Tracts and Grass Lands

216 Clematis Avenue
PHONE 125
WEST PALM BEACH, FLORIDA
S. H. CHEADLE
Gasoline, Lubricating Oils
Gates' Tires and Tubes
And Agents for
Gates' Half-Sole Tires
602 CLEMATIS AVE.       TELEPHONE 253
WEST PALM BEACH, FLORIDA

Harwood & Wilson, Inc.
WEST PALM BEACH, FLA.
EVERYTHING MUSICAL
Tuning and Repairs a Specialty
331 Clematis Ave.       Phone 287

R. C. KETCHAM
Dealer in
Dry Goods, Notions, Footwear
MEN'S FURNISHINGS
522-524 Clematis Ave.       West Palm Beach, Florida
Over the Railroad, where Prices are Low

Batteries Repaired
and Recharged

Batteries for Sale
or Rent

Burns Battery Service
ROBERT BURNS, Proprietor
WILLARD STORAGE BATTERY
418 Banyan St.       West Palm Beach, Fla.
Weir not only buys and sells First and Second Hand Goods but he has Storage Room for Furniture and Household Goods, Cars, Etc.

423 First Ave.

Whitting Bros. Machine Works
ACETYLENE WELDING
Automobile and Motor Boat Repairing
TELEPHONE 331 POSTOFFICE BOX 23
WEST PALM BEACH, FLORIDA

TEED & HUFF
Blacksmiths and Wheelrights
Horseshoeing and General Repair Works
326 BANYAN ST., WEST PALM BEACH

H. C. Fugate Engineering Co.
LAND SURVEYS
DEVELOPMENT
ELECTRIC BLUE PRINTS
118 North Olive Phone 432
MRS. F. E. HOLLEY
Dry Goods, Ladies' Furnishings
Full Line of Art Embroidery Materials
MAIL ORDERS SOLICITED
222 Clematis Avenue

Schupler Hat Shop
Importer and Manufacturer
All Kinds Ladies' and Gents' Hats
Panamas Our Specialty Prices $3.00 to $150.00
J. SCHUPLER, Proprietor
Narcissus Street Lake-Park Hotel

AHRENS & SON
Sheet Metal Workers

Contract Roofing, Spouting, Guttering
Skylight, Ventilators and Tanks
of All Kinds

432 Banyan Street
PHONE 153
Palm Beach Realty Service, Inc.
PURCHASERS’ AGENTS, BROKERS
Loans, Rentals and Estate Supervisors
Myrtle St., Cooley-Collins Building, Opposite City Park
Phone 105 West Palm Beach, Florida

West Palm Beach Laundry Co.
LAUNDRY WORK OF EVERY DESCRIPTION
CLEANING AND PRESSING
Phone 111 413-415 Althea St.
WEST PALM BEACH, FLORIDA

R. M. BAKER  J. M. VAUGHAN

Palm Beach Clothing Co.
Famous for Quality
Fashion Park and Adler-Rochester Clothes
Wilson Brothers Furnishings

HURLEY, REGAL and CROSSETT Shoes

West Palm Beach, Florida
SPEERS PHARMACY
Dr. Hess Stock and Poultry Foods
Kreso Dip
Coopers Dip for Cattle and Hogs
HOME RECIPES CAREFULLY COMPOUNDED
MAIL ORDERS ATTENDED TO PROMPTLY

Palm Beach Dry Goods Co.
MOST COMPLETE STOCK OF UP-TO-DATE
MERCHANDISE
First National Building West Palm Beach

D. WATTS
Watchmaker and Jeweler
Dealer in
Watches, Diamonds, Jewelry, Spectacles and Silverware
All Kinds of First Class Watch, Clock, Jewelry and Spectacle Repairing
ALL WORK GUARANTEED

CHARLES H. RUGGLES
Civil and Consulting Engineer
ROOM 15 POST OFFICE BLDG. PHONE 486
South Florida's Greatest Store

Everything for the Grove
Everything for the Farm
Everything for the Home

Agents for FAIRBANKS-MORSE FARM POWER MACHINERY

"THE BIG STORE"

PALM BEACH MERCANTILE CO.

WEST PALM BEACH, FLA.

Mail Orders Given Personal and Prompt Attention
SADLER'S TIRE SHOP
The only exclusive Tire Shop in
WEST PALM BEACH

First-class Miller Equipment

ALL KINDS OF CASING AND
TUBE INJURIES REPAIRED

406 Banyan, West Palm Beach
ALL WORK GUARANTEED

Hartsfield Grocery Co.
Wholesale Grocers

Distributors of the celebrated OMEGA Flour for
fine pastry, and WHITE RING Self Rising

WE SELL TO DEALERS ONLY

WEST PALM BEACH, FLORIDA
Broadwell's Drug Store

Is Now Located in

Tom Campbell's New Building

Just West of the Railroad

Dr. Broadwell has been a Prescription Specialist many years

DEALERS SUPPLY CO., Inc.
WHOLESALERS
Cigars, Tobacco, Soda Fountain Supplies
Candy
303 Banyan Street Phone 363 Blue
WEST PALM BEACH, FLA.

Sable Department Store
Outfitters to
Ladies, Men and Children
209 Clematis Avenue
S. L. SABLE, Prop. WEST PALM BEACH
FOR
PRINTING
See
PUCKETT
110 So. Olive St. West Palm Beach

ANTHONY’S SERVICE

Does not stop at just filling an order, or selling you a suit.

We have been here many years and know conditions.

We are glad to give unbiased information for future Good Will.

Anthony

Outfitters to Men And Women
CLARK
and
deGOTTRAU
Landscape
Architects
and
Contractors
WEST PALM BEACH
THE BIG NEW FURNITURE STORE

WHOLESALE and RETAIL

Hoosier Cabinets, Feather Dusters, Window Shades, Porch Rockers, Refrigerators, Jelly Glasses, Art Squares, Brass Beds, Mattresses, Sideboards, Ice Boxes, Crockery, Wringers, Blankets, Lanterns, Rockers, Dressers, Baskets, Matting, Pillows, Desks, Chairs, Mops, Rugs, Cots, Tables, Lamps, Iron Beds, Ironing Boards, Folding Couches, Clocks (all kinds), Washing Machines, Caloric Fireless Cookers, Florence Oil Stoves.

WE SOLICIT YOUR VALUABLE TRADE and GUARANTEE SATISFACTION

When in the City, Call and Look Our Stock Over and Get Our Low Prices.

GUILD, THE FURNITURE MAN

WEST PALM BEACH, FLORIDA

Phone 56324 Clematis Ave.
G. G. Strohm Company

PURVEYORS OF

FANCY GROCERIES
RICHELIEU AND WHITE ROSE BRANDS

WEST PALM BEACH
TELEPHONE NO. 20
TELEPHONE NO. 410

PALM BEACH TELEPHONE NO. 546

AGENTS FOR
CHASE & SANBORN'S
TEAS AND COFFEEES
WEST PALM BEACH, FLA.

The OCEAN ACCIDENT & GUARANTEE CORPORATION, Ltd.
ACCIDENT, HEALTH, PLATE GLASS, EMPLOYER'S LIABILITY
BURGLARY, AUTOMOBILE, COLLISION AND BONDING

R. W. KNECHTLI
(REALTOR)

REAL ESTATE and INSURANCE

THE PHOENIX FIRE OF LONDON, ENGLAND
THE CONNECTICUT FIRE OF HARTFORD, CONN.
THE YORKSHIRE FIRE OF YORK, ENGLAND
THE UNION CENTRAL LIFE OF CINCINNATI, OHIO
THE EASTERN UNDERWriters FIRE OF CAMBEN, N. J.

P. O. BOX 35

SUITE 11, McGINLEY BLDG. WEST PALM BEACH, FLA.
H. G. Geer & Co.

OWNERS

EVERGLADES LANDS

WE OWN EVERY ACRE WE SELL, ARE NOT AGENTS, AND CAN OFFER TO A PROSPECTIVE PURCHASER, LOWEST PRICES.

20,000 ACRES TO SELECT FROM

WE HAVE

The Choicest Location in the Glades as to

LOCATION

ELEVATION

DEPTH OF MUCK

DRAINAGE and

TRANSPORTATION

Correspondence Promptly Attended to

Suite 7, 9 & 11 Postoffice Bldg.

WEST PALM BEACH, FLA.
H. HAROLD HUME
Pres. and Mgr.

WM. P. SIMMONS
Vice-Pres.

D. A. MORRISON, JR.
Sec. and Treas.

E. O. Painter Fertilizer Co.

JACKSONVILLE, FLA.

Insure Your Fruit Crop

By Using the Best

“PAINTERS”

A Properly Balanced Fertilizer

THE VALUE OF A FERTILIZER DEPENDS UPON THE QUALITY AND PROPER BLENDING OF THE MATERIALS ENTERING INTO ITS COMPOSITION, AND THE CARE USED IN MANUFACTURING. WE USE HIGH GRADE MATERIALS AND OUR FERTILIZERS ARE BACKED BY MORE THAN THIRTY YEARS’ EXPERIENCE IN THEIR USE AND MANUFACTURE. QUALITY IS PLACED FIRST AND OUR PRICES ARE IN LINE WITH QUALITY AND COMPOSITION.

WRITE FOR LATEST PRICE LIST