The Practical Kitchen Gardiner:

Or, A New and Entire

System of Directions

For his Employment in the

MELONRY, KITCHEN-GARDEN, AND POTAGERY,

In the several Seasons of the Year.

Being chiefly

The OBSERVATIONS of a Person train'd up in the Neat-Houses or Kitchen-Gardens about *London.*

Illustrated with PLANS and DESCRIPTIONS proper for the Situation and Disposition of those GARDENS.

To which is added, by way of SUPPLEMENT,

The Method of Raising CUCUMBERS and MELONS, MUSHROOMS, BORECOLE, BROCCOLI, POTATOES, and other curious and useful Plants, as practised in *France*, *Italy*, *Holland* and *Ireland.*

And also, An Account of the LABOURS and PROFITS of a Kitchen-Garden, and what every Gentleman may reasonably expect therefrom in every Month of the Year.

In a METHOD never yet attempted.

The Whole Methodiz'd and Improv'd,

By *STEPHEN SWITZER*,

Author of the *Practical Fruit Gardiner.*

———*Et quas Humus educat Herbis*
Fortunata fuit——— Ovid Metam. XV.

LONDON: Printed for THO. WOODWARD, at the *Half-Moon* over-against St. *Dunstan's* Church in *Fleetstreet.* 1727.

TO THE

RIGHT HONOURABLE

THE

Lord *BATHURST*,

Baron of *Battlesden*, &c.

MY LORD,

THE first volume of the *Practical Gardiner* having been honoured in the front of it by a Noble Lord in great esteem with Your Lordship, and all the learned world, I take the liberty of presenting this to Your Lordship, that I may, as it were at one view, pay the greatest respect I may ever be capable of, to Two of the best

of Maſters, and beſt of Friends; nor ſhall I fear the ruins of Time itſelf, nor that my ſincere endeavours in Gard'ning will not be perpetuated to futurity, when ſo highly ennobled by the very honourable names of *BOYLE* and *BATHURST.*

Neither is this the only inducement I have had to addreſs this Treatiſe to Your Lordſhip; the kind conſtruction put upon ſome former attempts of mine on Gard'ning, and the great improvements Your Lordſhip has made in that way of thinking, in your noble and uſeful Villas and Plantations of *Cirenceſter* and *Riskins*, join'd to that perſonal friendſhip You have been always pleas'd to ſhew me, are ſuch great obligations as (were Your Lordſhip not ſo great a lover of Gardens and Gard'ning

as

as You are) I could not, without extreme injuſtice, diſpenſe with myſelf without addreſſing ſome part of my Labours on Gardening to You.

You know (My Lord) how many charms the lovely parts of Agriculture and Gardening afford to thoſe that purſue them with application and attention; in that they afford us joys which are altogether pure, and hopes as ſweet as innocent. Nor will this part of it (humble and mean as it is) be, 'tis hoped, beneath Your Lordſhip's regard, ſince 'tis from This part of Gardening that is produced all that is genuine and good for the nouriſhment of mankind; the uſe of plants being, through the whole compaſs of life, of that univerſal importance and concern, that we can neither live nor ſubſiſt with-

out them. Beſides which, there is alſo, in the raiſing of kitchen-vegetables, a certain degree of knowledge and diverſion, equal, if not excelling, what any other part of Gardening produces. Nor can the Garden afford any thing more delightful to view than thoſe foreſts of aſparagus, artichokes, lettuce, peaſe, beans, and other legumes and edulous plants, ſo different in colour, and of ſuch various ſhapes, riſing as it were from the dead, and piercing the ground in ſo many thouſand places as they do, courting the admiration, or requiring the care of the diligent Gardiner.

It is a matter of no great importance to mankind, when I ſay how much (it being my profeſſion) I have been my ſelf charm'd with this

and

and other uſeful parts of Gardening; were it not added, that this delightful employ has alſo found a place in Your Lordſhip's heart, and that You have Your Self, at all leiſure times, contributed ſo much to its honour and advancement: and certainly, My Lord, (in juſtification of the preſent ſubject) if a view be taken of the writings of *Cato*, *Varro*, *Collumella*, *Pliny*, and other celebrated writers of Husbandry and Gardening amongſt the ancients, it will be found that thoſe of the fruit and kitchen were the chief parts known and practiſed amongſt them; and to ſo high a pitch did they carry the honour of the Olitory, that to ſome of its produce they erected altars, whilſt for others the ancienteſt of their families changed their names, and took thoſe of herbs upon them in their room.

And ſo great was their temperance at that time of day, that bread and herbs (with a little fruit) were the only dainties wherewith the tables of the greateſt voluptuaries were ſpread.

Nor were the banquets of that ancient happy Pair, any other, even in Paradiſe it ſelf.

——Rais'd on a graſſy turf
The table was, and moſſy ſeats had round,
And on the ample ſquare, from ſide to ſide,
All autumn pil'd. Ah innocence!
Deſerving paradiſe——————

And if what the poets have heretofore wrote of the *golden age*, be allow'd to allude to Paradiſe, as many learned men have ſuppos'd it does, we have there alſo a con-

ſo a confirmation of this truth; permit me (My Lord) for once, to turn pedagogue, and to remind Your Lordſhip of that which your early ſtudies have long ago furniſh'd You with; and with which I have introduced this humble Eſſay on Gardening.

At vetus illa ætas, cui fecimus aurea nomen,
Fructibus arboreis, & quas humus educat herbis
Fortunata fuit————————

And may I add what follows, and for an example of the innocence of thoſe times, and how preferable herbs were to all other culinary diet.

Tunc

Tunc & aves tutas movêre per aera pennas,
Et lepus impavidus mediis erravit in agris,
Nec ſua credulitas piſcem ſuſpenderat hamo. Ovid Metam. XV.

This, and much more, (My Lord) might be produc'd in favour of my preſent ſubject, and of the panegyrick I have or may advance in favour of the Olitory or Kitchen Garden, but that I fear I ſhall diſoblige the gentlemen of the field, and lovers of good eating, ſince that would be ſetting aſide (if moderately uſed) ſome of the greateſt advantages of life; nor is what has been thus related, on any other account than to ſhew the bleſſed effects of temperance, and with how little nature and a civil appetite may be contented. What

What thoſe happy and bleſſed effects are, few there are that can deſcribe ſo well as Your Lordſhip; 'tis this (My Lord) which makes You happy in Your Self, happy in Your Family, and happy in Your Friends.

I know (My Lord) that it would be too painful for Your Lordſhip to be entertain'd with a long enumeration of thoſe perfections which have given You ſo great a ſhare in the eſteem of mankind; nor will it be expected that a Gardiner ſhould entertain You with any long diſcourſe, except that of his art, and the felicities that attend it; but pardon me, My Lord, if the love and honour I have for Your Lordſhip tranſports me a little into a ſhort ſurvey of what all the world (that know You) muſt juſtly allow. If

If a ſoft and ſincere addreſs, and a pleaſing chearfulneſs towards thoſe that have an eſteem and value for You; and an undiſſembled courteſy to thoſe few; if any there are that can be ſo unjuſt as to be your enemy; if a hearty and ſincere love for your country, and a generous concern for the good of all mankind, be the ornaments of a publick and private life, none there are which enjoy them in a more eminent degree than Your Lordſhip does.

'Tis from ſuch examples (My Lord) we are inform'd, that an ingenuous, ſoft deportment, a ſerious attention to every thing commendable and praiſe-worthy, a retirement into fields and gardens, and a contemplation on the ſtupendious works of nature, are not inconſiſtent with the

the character of a well-bred gentleman; that real honour consists not in that hector and bustle which its mistaken votaries suppose it does; but that to be truly honourable, is to be sober, just and good, affable and courteous to all with whom You have any intercourse; and may I enlarge my thoughts, and give them but a reasonable scope, sure I am, that that *Roman* Worthy who stands so high in the records of antiquity, was never more the delight of those with whom he convers'd, than Your Lordship is.

This noble example of Your Lordship's redoubles the passion I have of addressing this Treatise to You; and would carry me much further, but that I fear I have gone farther already than Your Lordship will approve of.

THE PREFACE.

AS the uſefulneſs and delights of the Garden are daily receiving ſuch very great additions, both from the pens and practice of many of its induſtrious and learned profeſſors, amongſt the nobility, gentry and clergy, I judg'd I could not better employ my time (next to duties of a much higher nature) as a Gardiner, than to throw in my endeavours, and contribute, as much as I poſſibly could, towards the farther improvement of this ſo uſeful an employ, at leiſure times, and when I might, perhaps, as well as others, be much worſe employ'd; and this not only as it is my profeſſion and employ, but as it is my particular ſtudy and delight; towards which the authors I have read, and the obſervations I have and am every

day making, from men and things, has, I hope, made me in ſome degree equal.

By way of Preface, or Introduction then, to this uſeful part of Gard'ning, it is proper I ſhould acquaint the reader, that moſt of the following papers were obſervations made by a young man, now Gardiner to a Nobleman, and ſent by him up to the neat-houſe gardens for his improvement; a copy of which I obtain'd from him, which lay long by me without any thoughts of publiſhing them, till I found that of the *Fruit Garden* was ſo well receiv'd; at which time alſo I was given to underſtand of what uſe this Second Part would be to thoſe that bought the Firſt, which would make it a perfect *Syſtem of Directions*, in the *Fruit and Kitchen Garden*; ſo chain'd together, that even the moſt unknowing and unwary might be inſtructed in all the parts of this very uſeful employ.

For altho' the ancients, as *Cato*, *Varro*, *Collumella*, and others, have long ago treated on this ſubject with great skill and application, and which has been copied by many authors of our own and other countries, intermix'd and ſcatter'd up and down as they are, amongſt other writings on Gard'ning, yet there are none (that I at leaſt

leaſt ever met with) which treated of it in ſuch a method and manner as may direct thoſe that are beginning to learn, with ſucceſs. Beſides, that of the Kitchen (as well as other parts of Gard'ning) has been ſo wonderfully improv'd within theſe few years, that were it poſſible for any of thoſe veteran apron-men to tread this ſtage of labour and induſtry again, they would find themſelves at a great loſs how to proceed in their art, as it is now managed; when the winter, and almoſt all times and ſeaſons of the year, are furniſh'd with curioſities which they thought could be had only in the ſummer, and more benign months of the year. To this may be added likewiſe (or which is indeed a part of what I have been before obſerving) the great improvement made in hot-beds, and glaſſes; the forcing vegetables in ſuch a manner as to eat near as well as when they come natural; the great variety there is of new-diſcover'd plants and ſeeds; and laſt of all, the great encouragement given by the nobility and gentry of theſe kingdoms, towards the accelerating of garden vegetables, put, I ſay, together, change the very nature of the ancient's practice in the Olitory, and makes it now the moſt philoſophical as well as

moſt uſeful part of Gard'ning whatſoever.

Had the knowledge and myſtery of raiſing melons, cucumbers, aſparagus, peaſe, common and kidney beans, collyflowers, fruit, *&c.* in thoſe early months of the year, been known in ancient times (as now they are) how greatly would they have gloried, even in ſoils and climates much better than ours? but now, to the immortal honour of our preſent Kitchen Gardiners, we ſee the great inclemency of our climate regulated, and nature taught, by their induſtrious hands, to outdo herſelf, when we behold the offſpring of the melonry and potagery flouriſhing, and the unwearied and laborious Gardiner undaunted, even in the midſt of the ſevereſt weather that can happen.

The truth of the matter is, whoever will give himſelf the pains to trace a good Gardiner thro' the ſeveral ſtages of his employ, in all the ſeaſons of the year, will find it to be one continued circle of labour and toil; in one part of it he will be ſeen perpetually covering and uncovering of his infant care, with mats, ſtraw, long dung, and the like, during the winter months; and at another ſeaſon as vigorous in defending himſelf from thoſe pernicious

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and cutting blaſts and winds that happen in the ſpring.

At a third ſeaſon, you will ſee him opening his drains to ſecure himſelf from thoſe impetuous floods that fall in the ſummer; and by and by plying the water-pot with an equal vigour, to ſatisfy his thirſty plants from the ſcorchings of the autumn; ſo that were a foreigner (from a climate more ſettled than this is) to be here, what a labyrinth would he find himſelf in for a great while?

Nor is it hard labour alone that will do; that great variety of ſeeds, and the different ſeaſons in which they are to be ſown, the different poſitions and ſoils for Gardens, added to a continual preparation and foreſight for what may befall him, how he ſhall ſupply the kitchen in this, that, or the other part of the year; and with what he ſhall fill this, that, or the other diviſion or quarter, when the crop that is now on is gone off; all theſe, I ſay, muſt be the labour of the brain, and the effect of due conſideration only; and indeed, upon due reflections on this affair, I can't help conſidering a good Gardiner both as a philoſopher and a politician, and one whoſe employ ought to place him very near the

eye and favour of his maſter, and above that ill uſage with which they commonly meet.

I remember to have read ſomewhere, in the works of *Collumella*, one of the moſt knowing husbandmen among the antients, a paragraph to the following effect.

" It is our own fault (ſays he) that the " buſineſs of agriculture happens ſo ill as " often it does, becauſe we generally com- " mit the care of our affairs to ſome very " bad ſervants, regarding, and I may add " often uſing him, however skilful or un- " skilful, knowing or unknowing he is in " his employ, as if he were a butcher or a " hangman;" for in both theſe ſenſes I think the word *carnifex* is uſed. Let me put it down in *Collumella*'s own words, as near as I can remember them, having not the book by me, " *Vitio noſtro agricultura* " *male cedit, qui rem ruſticam peſſimo cui-* " *que ſervorum velut carnifici, noxæ dedi-* " *mus.* And certain it is from experience, that too many maſters have no more regard for a good Gardiner than they have perhaps for a dog-boy; at beſt, he muſt be ſubject to the ill treatment of any reigning paraſite, or thoſe that get their living by tales or tale-bearing, and often by ſomething

thing that is worſe. But of this no more, it being not worth while to beſtow much pen, ink and paper about ſuch worthleſs mercenaries.

But to proceed from this general introduction and ſurvey of Kitchen Gardening, and the improvements made in it in this age, and I may add, in this Treatiſe; give me leave to be a little more particular in the enumeration of them.

Who then, till within theſe few years, could have imagin'd that the cucumber, which ſeldom was ſeen heretofore (even ſince my remembrance, who have not been above twenty four or twenty five years a practitioner in Gardening) till the middle, or perhaps the latter end of *May*, ſeldom the beginning, that are now produced in and about *London*, and ſeveral places in the country, in the beginning of *March*; and the induſtrious among the Gardiners are ſtill ſtriving to outvie one another, and will in all probability produce them in *February*, or ſooner; and that as good or better than they have in any of the ſucceeding months, when they have leſs time to tend them.

The melon has likewiſe met with very great improvements, both as to their goodneſs and earlineſs; the firſt indeed is ow-

ing to the correſpondence that the nobility and gentry of *Great Britain* (that now equal, if not much excel the *French* and *Dutch* in their curious collections of ſeed) have abroad; but the ſecond is owing to the induſtry and skill of our Kitchen Gardiners only, who are now behind no country in their performances. Heretofore it was counted a rare thing to cut melons by the middle of *June*, or perhaps the latter end, tho' now the latter end of *April*, or beginning of *May*, is the ſeaſon for the firſt crop.

And as the fruits that grow in the Kitchen Garden are ſo much more accelerated now than they were heretofore, ſo are the legumes and herbacious rooted plants, the collyflower in particular, that never ſhew'd its beautiful head above three or four months in the year, appears now above ſix or ſeven, furniſhing the tables of the curious all that while with its wholeſome nouriſhment; and by good management mocks the ſeverity of our unſteady climate.

The *phaſeolus*, or kidney bean, that uſed not (but was thought too tender) to be ſown till the beginning or middle of *April*, is now, by the means of frames and glaſſes,

glaſſes, and that with little trouble, ſown in *January* and *February*; and the fruit (if it may be ſo called) which uſed to be fit to gather heretofore not till the middle of *June*, is now fit for the table by the beginning or middle of *April*; and which is more, by the great skill and improvement of our induſtrious Gardiners it continues a conſtant and moſt uſeful diſh for every week in the year between that and the beginning of *October*.

Even peaſe and beans, that were heretofore the produce but of two or three months, furniſh the table with an agreeable diſh for ſeven or eight; *viz.* from *April* to almoſt *Chriſtmas*; ſo expert are our Gardiners now in the retardation of the produce of the Garden, as well as in the bringing of it in early.

It would be endleſs for me to enumerate the improvements that have been made in lettuce, and all other ſalletings; but the raiſing the aſparagus and artichoke, eſpecially the firſt, has been the moſt advanc'd of any one vegetable the garden produces, and even at *Chriſtmas*, that which is near as green and as good as that which comes by nature; Gardiners not keeping them ſo cloſe now as (by miſtake) they formerly did.

I might

I might ſtill produce much more in juſtification of the induſtry of the preſent race of Gardiners, and the improvements they have made in this particular part of Gard'ning; but herein I would not be underſtood to include that number of wandering fellows, who with a little knowledge, but a great deal of impudence, invade theſe Southern climates, and by ſerving for little wages deceive thoſe that are ſo weak and unwiſe as to hire them, with an aſſurance of doing mighty things.

But as I have taken theſe gentlemen to task in another treatiſe, I ſhall leave them to themſelves now, and, to carry the acquiſition and induſtry of the preſent age farther, ſhall obſerve that the improvements that have been thus made are chiefly the reſult of practice, and not altogether by books.

For tho' the works of that laborious and ingenious Gardiner Monſieur *De la Quintinye*, and of Mr. *Evelyn*, and others that have followed his ſteps, are juſtly allowed to be the beſt of this kind that have yet been publiſhed; yet if it be conſidered how different that climate he wrote in is from ours, it will be no wonder that we differ from him in ſome particulars, not being

ing able, till now, without great induſtry and expence, to effect thoſe things in this cold uncertain region, that he could in *France*, and where he had the purſe of a prince, as he tells us, that made his Gardens one of the greateſt felicities and glories of his reign; and who was never better pleas'd than when he was walking and contemplating in them, and that ſpared no pains in the procuring of every thing that was the beſt and earlieſt in its kinds. Nevertheleſs, where opportunity gives leave, I have taken the ſame liberty of raiſing plants and legumes early, on warm ſituated borders and hot-beds, as he has done, and given what directions I could for their culture and preſervation, there eſpecially where the ſoil is by nature ſandy and warm, or is ſo made by art or induſtry; and to this indeed the great induſtry and practice of our Neathouſe-men and Gardiners have not a little contributed; ſo that now we ſeem to bid fair towards the outdoing the *French* and other countries, in the early productions of our Fruit-Gardens and Potagery.

But to go on with the thread of this Preface: It muſt be obſerved alſo that the laborious gentleman we have juſt named is

too

too ſhort and conciſe in his inſtructions relating to the raiſing of melons, and ſeveral other things; all which I have endeavoured amply to ſupply, and not to omit a rule that may tend to the making this Treatiſe as uſeful and practical as I could, having always had an eye rather on the practice of Gardening, than on the precepts delivered in print; and tho' it will unavoidably fall out that I muſt make uſe of the ſame methods that many authors before me have done, yet it will, I hope, appear by the following ſheets, that practice it ſelf had the greateſt ſhare in the guidance of my pen.

And to make it as uſeful as I could to all degrees of my readers, I have in the firſt place begun with a ſhort account of the appellation, etymology or derivation, and the virtues and properties of thoſe kitchen and diſtillory plants I treat of, and of their uſes, whether deſigned for the kitchen or laboratory; and directed the gardiner, houſekeeper and cook, to thoſe places where they will find them more largely treated of, and that in books of our own language; I mean the incomparable and laborious works of *Gerard* and *Parkinſon*, which will give light to what has been ſo long

wanted, I mean their being referr'd to their proper tribes and claſſes, and to ſuch authors and herbals as have indubitably ſet their names, virtues and properties in a true light, becauſe I have long obſerved how many good Gardiners have laboured in the dark, and for want of inſtructions of this kind, have with great difficulty been acquainted with the very ſpecies of thoſe plants they are obliged every day to cultivate and preſerve; and therefore no wonder that they often miſtake one herb and plant for another; and if this happens to Gardiners that are more experienced, what may not be expected from thoſe that are juſt entring upon their employ?

It is this Mr. *Evelyn* long ago cautioned againſt when he confutes that common maxim, That a fool was as good a gatherer of a ſallet as a wiſer man; becauſe (ſay they) one can hardly chooſe amiſs, provided the herbs be young, tender and green: For ſad experience (ſays that eminent author) ſhews how many fatal miſtakes have been committed by thoſe that have took the deadly *cicutæ*, hemlock, *aconites*, *&c.* for garden parſley and parſnips; the *myrrha ſylveſtris*, or cow-weed for *chærophillum*, or chervil; *thapſia* for fennel; the wild *chondrilla* for ſuccory;

ſuccory; *papaver corniculatum luteum*, or horned poppey, for eringo; *œnanthe aquatica*, for the paluſtral apium; and a world more, whoſe dire effects have been many times ſudden death, and the cauſe of mortal accidents to thoſe who have eaten them unwarily.

Nor can it ('tis preſumed) be thought any way inconſiſtent with practice, that the Gardiner have ſome idea of the theory of his art, and the names, etymology, virtue and properties of his plants; very certain it is that the dipping into books of this kind has brought over many to the delight of Gardening, that otherwiſe would never have made a ſtep towards it; and it is to the laborious endeavours of Mr. *Evelyn* and others in this way that more proſelytes have been drawn over to the profeſſion of gardening, than to all the books of plain directions only that have ever been printed; and happy ſhall I be if any thing I can advance may add to the number, ſince kitchen gardening, tho' very uſeful in it ſelf, is yet a dry and mean ſtudy, as well as a dirty employ, unleſs it be enlivened with attempts and endeavours of this nature.

But to reſume the thread of my Preface: the want of ſome moderate degree of learning,

ing, and the unwillingneſs that naturally is in many Gardiners to look back on authors and books that relate to their profeſſion, cannot be enough lamented, becauſe they might at all leiſure hours, and when their time is too often but indifferently employed, improve themſelves by reading the works of thoſe men of learning and judgment that have gone before, in order to try farther experiments, and reduce all to practice.

A *Cato*, *Varro*, and *Collumella*, in what language ſoever amongſt the antients; a *Bacon*, *Evelyn*, and a *Platt*, with many others amongſt the moderns, with thoſe books and herbals that have given an account of the names, properties, and virtues of plants, would improve their minds, and implant a much greater love and affection to their employs, than generally is found amongſt them; in ſhort, it would not only improve their minds, but their diſpoſitions, I had almoſt ſaid manners too, and reduce them into ſuch an œconomy as would make them fit company for men of ſenſe and learning; on the contrary, how often do we ſee ſome of them (in good places too) that never open a book; nor can they either read, ſpell, or pronounce rightly, the very plants and herbs they eve-

ry moment have in view; and then no wonder if many uſeful kinds of plants are totally neglected and forgotten by them. The *ſpiræa frutex*, is by ſome the fiery froſtive, and the *chærophyllum*, cartfoyle. Nor would it, I humbly preſume, be out of the purpoſe, if gentlemen of eſtates would chooſe out ſuch amongſt their tenants and farmers ſons, as appear to have ſome degree of capacity and underſtanding, or chooſe ſome honeſt, clean-looking boy, out of a charity or other ſchool, and take him an apprentice for this purpoſe, having firſt initiated him well in the rudiments of learning, and furniſhed him with books proper for ſuch occaſions; this muſt certainly in time much mend the breed of Gardiners, and diſcourage thoſe numbers of ignorant ſtrollers that wander about, deſtitute of every thing but impudence; whilſt others of good capacity are perhaps put to coblers, ſhoemakers or weavers, that might have made ingenious Husbandmen and Gardiners, uſeful in their generation, and proper for the improvements of their country.

However ſhort and conciſe I have been in this part of my undertaking, I have, as the following Treatiſe will evince, been very

very large and copious in the practice of it, having, for my better method in the delivery of what follows, divided it into ten ſections, that refer in a great meaſure to the ſeed catalogues that are publiſh'd for the benefit of gardiners and learners in this employ; to which is added, a Catalogue it ſelf, and a monthly Calendar, as a directory to the whole: concluded by a Supplement, containing a farther explanation of the foregoing work, and a ſhort account of what every gentleman, that has his garden well managed, may reaſonably expect in all ſeaſons of the year.

The firſt ſection treats of the choice of ſoils, ſituation, water, *&c.* proper for a kitchen garden. The ſecond, relates to thoſe fruits that are raiſed in the kitchen garden, as melons, cucumbers, gourds, *&c.* The third, to all the herbacious-rooted or boiling kinds, as collyflowers, cabbages, *&c.* The fourth, to all eſculent-rooted plants, as carrots, parſnips, and skirrets. The fifth, to all kinds of legumes, as peaſe, beans, and other pulſe that are admitted into the kitchen. The ſixth, to thoſe herbs that are deſigned for the pot, kitchen and diſtillary. And in the four laſt of all, the Seed-catalogue and Calendar, as above mention'd, with the Supplement, *&c.*

In all which I have endeavour'd to proceed with all the method and clearneſs I am maſter of; ſo that I hope I have made my ſelf intelligible to the meaneſt of my readers, having ſtudied plainneſs of ſtile in all the rules I have laid down, rather than the putting it into any artificial dreſs; and if the homelineſs of the language, and manner of diction be not ſo florid as in others, it will, I hope, meet with ſome excuſe from all ſincere and candid readers, who conſider how diſadvantageouſly one of my profeſſion muſt appear in this point; and ſufficiently anſwer the ends I have aimed at in the publication of this treatiſe; I mean the gratification of the deſires of the laborious and good-natur'd, and the making it as uſeful as I can for the entertainment and ſatisfaction of a very curious and induſtrious age.

But to conclude, I might farther recommend the uſefulneſs and diverſion that this point of Gardening affords, previous to any other, and how much greater in eſteem the produce of the Olitory or Kitchen-Garden has been heretofore, in compariſon of butcher'd animals, and the ſwift produce of the river and field; but as this is done in a very elaborate manner by Mr. *Evelyn*,

Evelyn, in his *Acetaria*, I ſhall not enlarge upon it, or repeat it again.

I might alſo have conſiderably enlarged upon the properties and uſes of herbs, ſallets, and other edulous and hortulan productions, in all medicinal and phyſical caſes, and how greatly they contribute to the prolongation of life; but that I am conſcious I have already exceeded the juſt limits of a Preface, on which account I ſhall add no more than what the judicious Mr. *Ray*, in his *Hiſtory of Plants*, ſets downs.

The uſe of plants (ſays he) *is all our life long of that univerſal importance and concern, that we can neither live nor ſubſiſt in any plenty, with decency and convenience, or be ſaid indeed to live at all, without them; whatſoever contributes to delight and refreſh us, are ſupply'd and brought forth out of this plentiful and delightful ſtore of the Garden.* And oh! how much more innocent, ſweet and healthful is a table *cover'd with theſe, than with all the reaking fleſh of butcher'd and ſlaughter'd animals!* which, I may add, fill mankind with all thoſe diſeaſes that, added to the misfortune of our climate, are the diſmal occaſion of ſudden death, at leaſt, of a life ſhort and uncer-

tain; whilſt herbs cool and allay the inflammations of the ſtomach and blood, ſtrengthen and corroborate the brain, and are of the utmoſt uſe in all diſeaſes, whether chronical or acquir'd.

To all this may be added, what is juſt hinted at in the preliminary pages of this Treatiſe, the delightful proſpect of a kitchen garden in the ſpring (as Mr. *De la Quintinye* paints it) when almoſt all the earth is cover'd over with a new decoration of infant plants; here we ſee artichokes riſing as it were from the dead; and there aſparagus piercing the ground in a thouſand places; here we ſhould with pleaſure obſerve cabbage lettuces wind themſelves up into round balls; and there multitudes of legumes and green herbs, ſo different in colour, and ſo various in their ſhape, that a contemplative man can't but ſtand ſtill with wonder and amazement; theſe! theſe! are the innocent and natural dainties, where they preſent themſelves and grow for the nouriſhment and delicious entertainment of human kind.

THE

THE

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THE

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The PRACTICAL

Kitchen Gardiner.

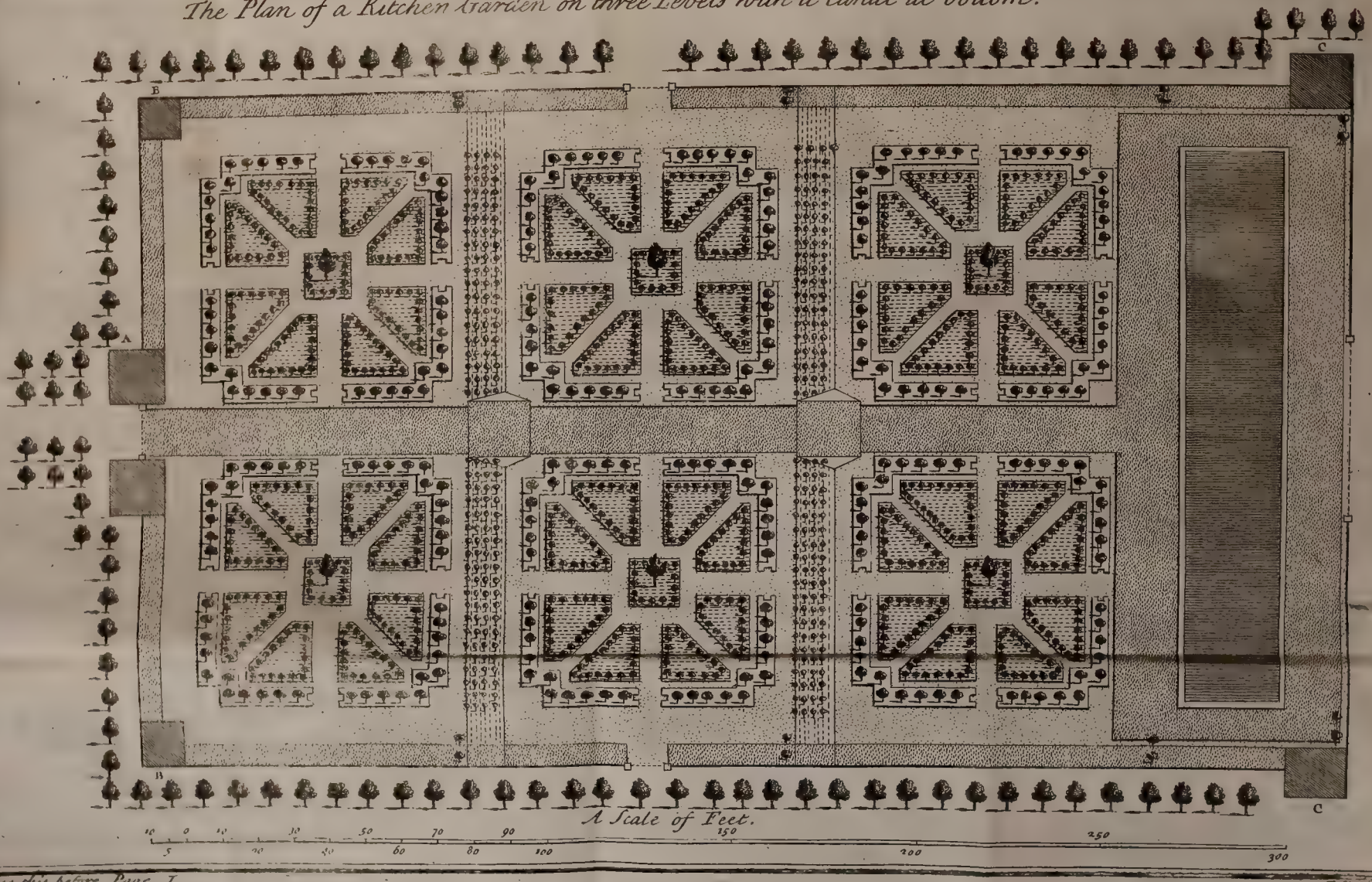
SECT. I. CHAP. II.

Of the general choice of a ſituation and ſoil proper for the kitchen garden.

CERTAIN it is, that the kitchen garden requires the warmeſt ſituation and the richeſt ſoil that any garden does, whether we conſider it as it ought to produce the quickeſt growth of vegetables, or the preſervation of thoſe kinds that are yet young and tender; and yet there are ſome kinds (eſpecially later legumes, and many of the eſculents,) that do beſt in an open air, and on a moderate ſoil, rather inclinable to be lean than fat, and ſandy than dungy, or any otherwiſe rich and rank.

The ſame may be ſaid as to the ſituation of a kitchen garden, whether low

The Plan of a Kitchen Garden on three Levels with a Canal at bottom.



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or high, whether on the ſide of a hill, or on low moiſt ground; legumes, eſculent, and many other of the herbaceous kinds, affecting upland, dry, and airy paſture; while the *Braſſica* cabbage and collyflower proſpers beſt in mariſh moiſt land: And others there are that love a ſituation between both, as does the aſparagus, artichoke, and the like. All which will be more particularly conſidered in one of the chapters ſucceeding this.

Of the ſituation. * In general a declining plane about an inch in ten foot fall, is the moſt proper for a kitchen garden, lying open to the Southern expoſition, and divided into three ſeveral levels, for herbs and fruits of different kinds, as nature and conſervation ſhall beſt direct, with a river or rivulet running at the bottom; and towards the illuſtration of which, I have adjoined the following plan.

Of ſoil in general. Many have been the obſervations and directions concerning thoſe earths and ſoils that have been judged moſt proper

* Fælix horti poſitio eſt cui leniter inclinata planities minimus curſus aquæ fluentis per ſpatia diſcreta derivat. *Pallad. de re ruſtic. lib.* I. *p.* 33.

for

for fruits and legumes of all kinds; and about and for which, there have been arguments, and many long and learned discourses, and very curious and elaborate preparations set down, but the kitchen is of so extensive a nature, that tho' we may indulge our selves on account of the fruits, yet we must be content with almost what soil we can find, with very little emendation besides that of the stable and the spade; on which account, after all that has been said as to situation and soil, the owner should choose a good warm place, where the soil is deep and clear, tho' it be detach'd and set apart at some distance from the mansion house, especially near or adjoining to water, which of all others is a consideration that ought to have great weight with it; as will more amply appear in the next chapter.

Of soil in particular. The first stage.

Long experience has taught us, and we have a confirmation of it from the * learned *Berytius*, and *Virgil* confirms the same, that the blackest deepest earth is the propereſt for the fruit and kitchen

* Vid. *Corn. de Agricult. lib.* 2. *cap.* 11. *p.* 38.
Humida majores herbas alit ipsaque justo
Lætior———— *Virg. Georg.* 2.

garden, eſpecially for thoſe kinds that require quick and ſpeedy growth, and to be well fed, as does the collyflower, and other kinds; and this I ſuppoſe the firſt, tho' the humbleſt and loweſt ſtage, wherein we form the plan of our culinary garden; for this blackiſh mold, if not inclinable to be peaty or moory, is to be preferred before others, for that it receives, as is elſewhere intimated, the leaſt detriment from exceſſive rain or droughts, and conſiſting of looſe particles, the ſun has the more power in the drawing up the moiſture that naturally lies at the bottom of all low lands, by which this lower plat or plan is moiſtened in all dry weather, and the roots of the herbs refreſhed, without the frequent helps of irrigations and waterings; by which means the produce of the fruit is the larger and finer. Neither is it to be forgot, that the bottom ſhould, as it is for fruit gardens, be a gravel rock, or bed of chalk, but the firſt generally offers itſelf in ſuch low places; and it muſt be obſerved, that the proper improvement for this kind of land is dung, cole-aſhes, or ſea-ſand, the which is ſo eſſential for the accelerating

celerating fruits and herbs; as is visible to those that consider what great productions it makes in the neat-house and marsh gardens about *Lambeth*, *Rotherhith*, *&c.*

The second level or stage of a kitchen garden.

For the second stage or level of the kitchen garden, a loam is the most proper, if it can be had; for this sort of land, tho' it may not impart so much juice to the nourishment of herbs, as the lower land does, and the herbs be not so large, yet the produce of it is sweeter, and much more agreeable to the palate; every day's experience teaching us how much better garden stuff is from middling land, and such as is in the country some distance from *London*, or any other town where great plenty of dung is, than it is there, and that for asparagus and many other things it is infinitely to be preferred before it, because it is there that not only plants but men are most healthy; tho' the lower ground is not to be omitted on account of the abundance it produces for large families, and those whom nothing but great quantities can suffice, this should be trenched two foot deep, and the tops often changed for the bottom, *& vice versa.*

Of the third level or ſtage of a kitchen garden.

The third and upper ſtage * is the airieſt and moſt perflatile of all, and is therefore, by conſequence, the better for peaſe, beans, and other legumes; and if ſandy, or a light loam and deep, the beſt for carrots, turneps, and moſt other eſculents, which love a dry ſoil; this kind of land, when newly broke up, and freſh, is very well known to produce the healthieſt race of vegetables, and the ſweeteſt and cleaneſt that is poſſible, as whoſoever has been at *Sandwich*, *Burbridge*, the *Deviſes*, and other places of like account, can teſtify. Theſe kinds of ground are manured and kept in order chiefly by the plough, and when turned out, ſhould be reinvigorated from old heaps and layſtalls of compoſt of earth and dung, dug out of the ſtreets and highways, and mixt with dung and lime, a half quantity of each, for the aforeſaid Reaſons.

The beſt improvement of this ſort of land, when its natural vigour is extinguiſhing, is the ſhovelling of ſtreets and ponds, and of natural mold, as much

* Caule ſuburbano qui ſiccis crevit in agris
Dulcior———— *Hor. Sat. lib. 2. p. 4.*

as

as will be double to the other quantities, and a third part of the whole of rotten dung, cole-aſhes, *&c.* mix'd and laid up together in a heap, and twice or thrice turned, and well blended and mix'd together, the uſing of dung alone being, in my humble opinion, (and I think I have the concurrence of moſt of the eminent practitioners and gardiners,) a very great fault, both in fruit and kitchen gardens; tho' it muſt be confeſs'd that it is properer for the kitchen than the fruit garden; but even here, there is nothing ſo proper for ſallet, and other edule plants, as the genial and natural mold, impregnated and enrich'd with well-digeſted compoſt, without any mixture of unconſumed and loathſome dung, ſtinking garbadge, or odious carrion. Beſides, experience ſhews, that the rankneſs of dung is frequently the cauſe of blaſts and ſmuttineſs.

But there are other places that have not one of the good properties juſt now mentioned.

Of this kind was a place where I have had (at the time I wrote this) the honour to be employed, where tho' it

is a very extraordinary ſituation, yet the ſoil is poor, and on a very wretched barren dry gravel, ſo bad that I have often deſpaired of bringing any of the garden produce to the leaſt degree of perfection: The place where this kitchen garden and potagery was to be, was an old over-ſhaded orchard, where the general part of the ſoil was not above a foot deep at moſt; but the long ſtanding and ſhade of the trees, a misfortune pernicious to a garden *, had cauſed all the herbage and ground under the trees to be ſower, and not without ſome difficulty to be reduc'd into tillage; the method of doing which I ſhall ſet down in the next chapter.

Refers to the plan prefixt to the Introduction.

It is to be obſerved that I have every where, and particularly in this chapter, ſaid much of the conveniencies there are in having a kitchen garden of different levels, on account of the different vegetables that grow therein, ſome affecting a moiſt, ſome a middling, and others a very dry ſoil; as alſo becauſe ſome require a more lofty, ſome a mid-

* Hortus nullas amat umbras præter umbram Domini. *Creſcentii*, lib. 3.

dling

dling, and ſome a lower ſun and air; for that ſun and air that would nouriſh and cheriſh one plant, would by the ſame means exhauſt and dry up another.

The plan that is prefix'd to the introduction, is calculated to the ſame purpoſe, where you may at one view ſee the three levels lying one under another; they are dividing into quarters exactly ſquare, in the middle whereof is a ſmaller ſquare to hold a mulberry-tree, in each of the two upper ones; a ſtandard apple in the ſecond level, and a ſtandard pear, or a quince ſtock, or a medlar tree, on the lower one.

The plan of the ſquare buildings mark'd A, coming into the garden, are lodges, one for the gardiner, and the other for his men; the other two little lodges on the angles, mark'd B, are one for tools, and the other for fruit; and the two lodges mark'd C, on the lower end next the canal, are deſign'd for pavilions for the owner; to which uſe may be alſo apply'd the two upper ſquare buildings, as thoſe of *Sunbury* in *Hertfordſhire* are, if the owner pleaſes.

The borders round are about four foot wide, and are all design'd for espalier fruit, which by experience we find turn to more account, and bear better, than dwarf fruit does: Besides, it keeps a garden more private, and screens the quarters planted, as they are to be, with cabbages, pease, beans, and other vegetables, in themselves not the most agreeable, as to prospect nor smell.

Every quarter is divided into about eight plots, which contain about a pole, or a pole and a quarter square; which is generally large enough for most crops in a family of fifteen or sixteen, for which this garden is calculated; but if the gardiner has a mind to it, he may plant one, two, three, or four of those plots or divisions, with one kind of stuff; for I have created as great a number of them as I could, that he may not want variety; and it must be noted, as a very great error in most gardens, and which causes them that they are not stock'd with half that variety as they ought, that gardiners generally sow or plant more of a kind than is useful, which is the occasion that he has not room for so many things, nor to come

in

in ſo many different ſeaſons as otherwiſe he might.

I have made diagonal alleys, in order to make thoſe many ſubdiviſions I have been naming, but if any gardiner pleaſes, he may omit thoſe, and let them be all ſquares, or he may divide them into ſtrait beds of four foot wide, eſpecially the two middle diviſion quarters, which I recommend for that purpoſe, eſpecially for aſparagus, artichokes, *&c.*

The model I have here laid down is perhaps as uſeful as any extant, and will, as I have before obſerv'd, ſerve fourteen or fifteen people in family well enough, provided it be kept well dung'd and well employ'd; for the making kitchen gardens ſo large as they generally are, is the occaſion of their being too often too much uncultivated, and neglected. But if a model of this kind ſhould be requir'd for a larger family than I have been mentioning, the proportion may be doubled or trebled, and the proportion will, I muſt confeſs, be ſtill the better.

I have deſign'd a row of limes, or elms, round the garden, at about ten or twelve foot diſtance from each other, and

and ten foot diſtance from the wall (if they are more, the better) which as they grow up ſhould be cut fan-ways, and kept cut at top to fifteen or ſixteen foot high at moſt, which would be an excellent guard, and would break the winds from coming into the garden, as would the eſpalier hedges on the inſide, and the little bunches of green yew, or holly, that are plac'd on the top of each ſlope to break the career of the wind that generally blows from one ſide of a wall to another, with unuſual violence, if not prevented by this or other means of this kind.

The ſlopes will be of the greateſt uſe for ſtrawberries, early peaſe, *&c.* but the firſt being the handſomeſt, I recommend it; and let the inner diviſion be kept planted with bunches of gooſeberries, currans and rasberries; with edgings of ſweet herbs, as parſley, thyme, *&c.* It muſt be alſo obſerv'd, that there are glacis's in the room of ſteps, recommended both for their ſafety as well as cheapneſs before ſteps.

The walks may be either of graſs, or otherwiſe; walks of cole-aſh, gravel, or whatever is moſt convenient.

SECT.

SECT. I. CHAP. III.

Of the ſoil particular to all kinds of kitchen vegetables, its improvement, &c.

AGreeable to what has been advanc'd in the foregoing chapter, it is certain there are ſome ſoils which want none of the good qualities before-mention'd, which are requir'd to make them produce in every ſeaſon of the year, and for a long time together, all ſorts of fair and good legumes; ſuppoſing always, that they be reaſonably well cultivated: And there are ſome beſides, that have the faculty to produce more early than others, and they are ſuch grounds as they commonly call black ſands, as mention'd in the laſt chapter; in which is found an equal temper between dry and moiſt, accompanied with a good expoſition, and with an almoſt inexhauſtible fertility, rendring them eaſy to be dug by the ſpade, and to be penetrated by the rain waters: But on the other hand, it is no leſs certain, that it is rare enough to find many of theſe perfect kinds of earth, and that on the contrary,

contrary, it is very uſual to meet with thoſe that offend, either in being too dry, light and parching, or over moiſt, heavy and cold; or elſe by being unfortunately ſituated, as being ſome of them too high, ſome too ſloping, and ſome again too low, and too much in a bottom. Happy are thoſe gardiners that meet with thoſe firſt ſorts of ground, that are ſo admirably well diſpoſed for cultivation, in which they have hardly ever any bad ſucceſs to fear, but commonly all manner of good fortune to expect; on the other ſide, unhappy, or at leaſt much to be pitied, are thoſe whoſe lot it is to have always ſome of the great enemies of vegetation to combat with; I mean, either great droughts, or more eſpecially exceſſive moiſtures, becauſe this laſt, beſides that it is always attended with a chilling cold that retards its productions, it is likewiſe apt to rot the greateſt part of the plants, and conſequently, it is very difficult to correct, and almoſt impoſſible entirely to ſupply ſo great a defect; but it is not altogether ſo difficult to qualify a dry temper, for provided it be not extream great, and that we have the con-

veniences of water to water it, and of dung to amend and enrich it, we are maſters of two ſovereign and infallible remedies, which we muſt apply for its cure. And ſo by care and pains we may get the conqueſt over thoſe dry and ſtubborn lands, and force them to bring forth in abundance all things we ſhall regularly demand of them.

It follows thence, that when we are ſo happy as to meet with thoſe choice good ſorts of ground, we may indifferently both ſow and plant every where in them, any ſort of legumes or plants whatſoever, with an aſſured confidence that they will proſper there. The only ſubjection we are obliged to in thoſe grounds is, firſt, to weed much, becauſe they produce abundance of weeds amongſt the good herbs; and, ſecondly, to be often removing our legumes, and changing their places, which is an eſſential point of practice in all ſorts of gardens, it being not at all convenient to place for two or three times together, the ſame vegetables in the ſame piece of ground, becauſe the nature of the earth requires theſe ſorts of changes, as being as 'twere aſſured, in this diverſity, to find

find wherewithal to recruit and perpetuate its firſt vigour, it being an allow'd maxim in vegetation, that there are particular ſalts in the earth proper to each kind; for which reaſon the husbandman and country farmer firſt ſows his wheat, then his barley, oats, and ſo on. Now tho' in thoſe good grounds all things proſper admirably well, yet it is a moſt undoubted truth, that Southern and Eaſtern expoſitions are here, as well as every where elſe, more proper than thoſe of the Weſt and North, to forward and improve its productions, witneſs ſtrawberries, early peaſe, cherries, *&c.* to ballance which, theſe laſt, theſe Northern expoſitions, have likewiſe ſome peculiar advantages, that makes them to be eſteemed in their turn; for example, during the exceſſive heats of ſummer, that often ſcorch up every thing, and cauſe our legumes and other plants to run up haſtily to ſeed, they are exempt from thoſe violent impreſſions which the ſun makes upon thoſe places that are fully expoſed to his burning rays; and conſequently our plants will maintain themſelves longer in good plight in thoſe ſituations than in the others.

It

It alſo follows from hence, that if any perſon have ground, tho' tolerably good, yet not of an equal goodneſs all over, either cauſed by the difference of its natural temper, or ſituation, and ſloping inclination upwards or downwards, that then, I ſay, the skill and induſtry of the gardiner ſhews it ſelf, by knowing how to allot every plant the place in which it may beſt come to maturity in every ſeaſon, as well in regard of forwardneſs, and ſometimes of the backwardneſs, as of its outward beauty, and inward perfection.

Generally ſpeaking, thoſe grounds that are moderately dry, light and ſandy, and ſuch as, tho' they be a little ſtrong and heavy, are ſituated on a gentle riſing towards the South or Weſt, and are backed by great mountains, or fenced by high walls againſt the cold winds, are more diſpoſed to produce the novelties of the ſpring, than the ſtrong, heavy, fat and moiſt lands; but likewiſe, on the other hand, in ſummers when there falls but little rain, theſe laſt produce thicker and better nouriſhment to legumes, and require not ſuch large and frequent waterings; ſo that we may find

ſome ſort of conſolation and ſatisfaction in all ſorts of grounds.

However tho', abſolutely ſpeaking, all things that may enter into a kitchen garden, may grow in all ſorts of grounds that are not altogether barren, yet it has been obſerved in all times, that all ſorts of earth agree not equally with all ſorts of plants; our able market gardiners, in the neighbourhood of this great city, juſtify the truth of this by moſt convincing experience; for we ſee ſuch of them whoſe gardens are in ſandy grounds, ſeldom mind to plant in them any artichokes, collyflowers, beet-chards, onions, cardons, cellery, beet-raves or red-beet-roots, and other roots, *&c.* as thoſe do that have them in ſtronger and more hearty lands; and on the contrary, theſe laſt employ not their ground in ſorrel, purſlain, lettuce, endive, and other ſmall plants, that are delicate, and ſubject to periſh with mildew, and the wet, and rot, as do thoſe whoſe gardens are in light ſoils.

From all that I have aſſerted, there reſult two things; the firſt is, that an able gardiner, who has a pretty dry or hilly ground to cultivate, with an obligation

gation to have of all ſorts of things in his garden, ſhould place in the moiſteſt parts thoſe plants that require a little moiſture to bring them to perfection, as artichokes, red-beet-roots, ſcorzonera's, ſalſifies, carrots, parſnips, skirrets, beet-chards, collyflowers and cabbages, ſpinage common or later, peaſe, beans, onions, cibols, leeks, parſley, ſorrel, radiſhes, patience or dock-ſorrel, ſweet herbs, borage, bugloſs, *&c.* and (ſuppoſing the proviſions above ſpecified, without which nothing will be ſightly, be already planted in its other parts,) he ſhould fill up the drier parts of the ſame garden with early peaſe and beans, lettuces of all ſeaſons, endive, ſuccory, chervil, tarragon, baſil, burnet, mint, and other ſallet furnitures, and purſlain, garlick, ſhalots, winter cabbages, hot beds of all ſorts of plants, and of little ſallets; and he muſt place his legumes there at moderate diſtances, becauſe they grow not to ſo large a ſize and ſtature there, as in fatter places. And laſtly, he muſt keep his walks and pathways higher than his dreſſed grounds, as well to draw into theſe latter the rain-waters that would be but unuſeful and incom-

modious in the walks, as to render the artificial waterings he ſhall be obliged to uſe, of the greater advantage to them, by preventing them from running out any where aſide, which muſt be one of his principal applications.

He muſt alſo chooſe out, in the ſame grounds, thoſe parts which come the neareſt to the good temper between dry and moiſt, for the raiſing of aſparagus, ſtrawberries, cardons, cellery, *&c.* becauſe theſe ſorts of plants languiſh with drought in places too dry, and periſh with rottenneſs in parts over moiſt. He muſt place in the borders under his Northern walls, his ſorrels, ſcurvigraſs, and later ſtrawberries; and in the counter-borders of the ſame Northern quarter, he may make his nurſery beds for ſtrawberries, and ſow chervel all the ſummer long, the North ſide, in all ſorts of grounds, being moſt proper for thoſe purpoſes. And as this gardiner ſhould be curious of novelties, he ought to look upon the banks under the walls towards the South and Eaſt, to be a favourable ſhelter for the raiſing ſuch of them as you require early; as for example, for the procuring

of

of ſtrawberries and early peaſe at the beginning of *May*, and cabbage-lettuces at the beginning of *April*. He ſhould likewiſe plant in the dreſſed banks next to the ſame Eaſtern and Weſtern walls, his nurſery of cabbages, and ſow there his winter lettuces; that is, the *Genoa* and other hardy lettuces, to remain there all autumn and winter, till in the ſpring it be time to tranſplant them into the places where they are to come to perfection; which courſe is to be follow'd in all ſorts of gardens. And in the winter time he ſhould likewiſe obſerve this particular caution, to throw all the ſnow off from the neighbouring places upon the dreſſed borders of thoſe wall trees, and eſpecially thoſe of the Eaſtern quarter, both for the erecting of a magazine, as 'twere, of moiſture, in ſuch places upon which the rain but ſeldom falls, as upon thoſe in which the violent heat of the ſummer is like to be of pernicious influence.

The ſecond thing that reſults from what I before laid down, is, That the gardiner whoſe garden is in a very fat and moiſt ground, muſt take a quite contrary method with all his plants, to

that juſt above mention'd, always aſſuring himſelf that thoſe parts of it which are very moiſt, unleſs he can find means to drain and render them lighter, will be of no other uſe to him than to produce noxious weeds; and conſequently, that thoſe which partake the leaſt of that intemperature, whether by his own nature and ſituation, or by the care and induſtry of the ingenious gardiner, are always to be look'd upon as the beſt of all ſorts of things. He muſt place in the direct parts, moſt of thoſe plants that keep in their places for ſeveral years together, excepting currans, gooſeberries, and rasberry buſhes; as for example, aſparagus, artichokes, ſtrawberries, wild endive or ſuccory, *&c.* In other places let him put thoſe things which in ſummer require the leaſt time to come to perfection, *viz.* ſallets, peas, beans, radiſhes, nay, and cardons, cellery, *&c.* and becauſe all things grow thick and tall in thoſe fat and moiſt places, therefore he muſt plant his kitchen plants there at greater diſtances one from the other, than in drier places; he muſt alſo keep his beds and dreſſed grounds rais'd higher than his walks and pathways,

ways, contrary to what has been ſaid of dry barren ſoils, to help to drain out of his grounds the water that is ſo hurtful to his plants; and for that reaſon, his beds of aſparagus eſpecially, as likewiſe his ſtrawberry and cellery beds, *&c.* no more than thoſe of his ſallets, muſt not be hollow, as thoſe muſt be, that are made in drier grounds, as before.

From all theſe general hints, may be deduced, in a great meaſure, the methods by which you may make any kitchen garden uſeful and proper for the particular purpoſes you would appropriate to every particular diviſion; which I ſhall ſet down in their reſpective order, as I have them from experience, and not ſpeculation.

The firſt method, which is directly what I have made uſe of in a perſon of quality's garden in the Weſt country, I cut down all the old trees that grew thereon, and plough'd up the turf and laid it in heaps, in order to burn; in the doing which, our Weſt country labourers are very expert, becauſe they are always practiſing it on the Downs; this done, and the turf being burnt and laid in heaps, the following compoſition

was ordered for the improvement of about two acres and a half of land, *viz.* two hundred load of pond earth, two hundred load of natural mold, three hundred load of the fatteſt ſand that cou'd be got, two hundred load of rotten dung, and fifty load of cole-aſhes, all theſe mix'd and blended well together, with the natural mold and burn-bake aſhes put all together, containing about fifteen hundred or two thouſand load, has made it one of the beſt pieces of land that I ever yet ſaw planted upon, and is much better than ſo much dung uſed by it ſelf, as I ſhall always recommend with earneſtneſs. And this method is what in general may be obſerv'd in all poor ſoils, where the ground is nevertheleſs inclineable to a kind of ſtiffneſs, and where the ſtaple is not deep.

But for ſoils of other kinds, that are very moiſt, wet and heavy, I preſcribe other methods; tho' if it be a ſwardy ground I begin with burn-baking firſt, which I do in the ſummer time, when the turf will beſt take fire; after which I let it lie on heaps till I have brought in all the other materials that will by and by follow. I have

I have already, in my *Practical Fruit Gardiner,* ſhewn the methods I take to drain or draw off the ſuperfluous water from all clayey ſoils, by ſubterraneous tubes or drains made by ramming of clay round a wooden rowler; ſo that I need add no more on that head. But for the farther improvement of this kind of ſoil, I bring in about two hundred load of the beſt ſand I can get, two hundred of dung and coal-aſhes well mix'd and mouldred together, with one hundred of natural turf-mold taken out of highways, to an acre; and have all theſe ſorts of materials mix'd with equal skill one amongſt another; I ſet my men to trenching the ground, blending all the kinds together, and at laſt (as I ſhould have mention'd in the other article) throwing the good natural and burn-bak'd mold at top, becauſe the burning diſpoſes it for immediate uſe ſooner than any thing again: Or, in the words of a good husbandman, reduces it into more immediate tillage.

To continue on the method of improving this ground, you muſt be ſure to trench it once if not twice a year, till the mold is ſo well mix'd and incorporated

corporated together, that it may be ſaid to be one kind of mold; but be ſure in all winter weather, that is, about *November* and *December*, in all leiſure time, you muſt not omit to trench and lay it up in ridges.

SECT. I. CHAP. IV.

Of the different culture proper for kitchen herbs and plants.

IT is not ſufficient that a good gardiner be well skill'd in the quality of his ſoil, but he muſt alſo underſtand the nature of the herb or plant he is to propagate and encreaſe; for it is not only a very conſiderable advance to have ſettled a garden upon a good foot at firſt, and to have wiſely employ'd, or at leaſt aſſigned out all its parts according to the different qualifications of the ſoil, the goodneſs of its expoſition, the order of the months, and the nature of each plant; but that is not all, we muſt likewiſe carefully cultivate them, in ſuch a manner as they particularly require.

For

For there is a general culture of kitchen gardens, and there is a particular culture peculiar to each plant. As to the general culture, it is well enough known, that the moſt neceſſary and important points of it conſiſts, firſt, in well amending and dunging the ſoil with dung and earth well rotted and mix'd together, whether it be naturally good or not; becauſe kitchen plants exhauſt it much. Secondly, in keeping it always looſe and ſtirred, either by digging up whole beds, to ſow or tranſplant in them, *&c.* or ſuch other places where the ſpade may be employ'd; as for example, among artichokes, cardons, *&c.* or by pecking and grubbing up, where the cloſeneſs of the plants to one another will permit us to uſe only grubbing inſtruments; and alſo among ſtrawberries, lettuces, endive, peas, beans, cellery, *&c.* Thirdly, in watering plentifully all ſorts of plants in very hot weather, and eſpecially in ſandy grounds, for thoſe that are ſtrong and rank require not ſo much water as thoſe that are jejune and barren; always obſerving, that in both ſorts of ground watering is not ſo neceſſary for aſparagus, nor for borders or

edgings

edgings of thyme, ſage, lavender, hyſſop, rue, wormwood, *&c.* which need but little moiſture to keep them in good plight, as it is in collyflowers, onions, *&c.* Fourthly, it conſiſts in the keeping the ſuperficies of our ground clear of all ſorts of weeds, either by weeding, or digging, or by only raking them over, when they have not been long dreſſed; ſo that, as far as 'tis poſſible, the earth may always appear as if it had been newly ſtirr'd up.

I ſhall not inſiſt any longer here upon the head of the general culture, becauſe it has been already hinted at, and is ſo generally well known almoſt to all people, but ſhall only declare my opinion, and the practice of able gardiners, in that which is peculiarly to be uſed to each particular plant.

And I ſhall begin with obſerving, that among kitchen plants, there are ſome that are ſown to remain ſtill in the places where they were firſt, and others again, only to be tranſplanted elſewhere; that there are ſome that prove well both ways; ſome that are multiply'd without ſeed, ſome that are tranſplanted whole, and ſome that are cut to be tranſplanted;

that

that there are ſome which, for the ſupply of mankind, bear ſeveral times in the year, and that laſt longer than a year; others that produce but once in a year, but yet laſt to bear for ſeveral years after; and laſtly, ſome again, that periſh after their firſt production.

The plants of the firſt claſs, are radiſhes, almoſt all red-beet-roots, carrots, parſnips, skirrets, turneps, ſcorzonera's, ſalſifies, and beſides them, garlick, chervil, wild-endive or ſuccory, hartſhorn ſallet, garden-creſſes, ſhallots, ſpinage, beans, ſmall lettuce to cut, parſley, burnet, beets, peas, purſlain, *&c.* and the greateſt part of our ſorrel, patience, or ſharp-leaved dock, onions, and cibols.

The plants of the ſecond claſs, which ſucceed not without being tranſplanted, are chard-beets, cellery, and the greateſt part of our white-endive, both long and tied, and cabbages, unleſs they be ſown very thin, or be very much thinn'd after they are ſown; of this claſs are alſo moſt musk-mellons and cucumbers, citruls or pumpkins, leeks, *&c.*

Thoſe of the third claſs, (are ſuch as may be indifferently either continued in the places where they are firſt ſown, or tranſ-

transplanted elsewhere) are asparagus, though most commonly they are sown at first in nurseries, to be transplanted a year or two after; as also, basil, fennel, annis, borage, buglofs, cardons, chibols, savory, time, musked chervil, *&c.*

The plants of the fourth class, that are multiplied without being sown, are the fennels of all kinds, sorrels, *English* chives, *&c.* artichokes are propagated by their eyes, off-sets, or slips; mint, and round-sorrel, tarragon, balm, *&c.* by their layers or branches, that take root where they touch the earth; the two last of which have also the advantage of multiplying by seed; as likewise have the artichokes sometimes; strawberries propagate by their runners; rasberries, gooseberries and currans, by their slips, or suckers, and by their cuttings, which also take root; lavender, wormwood, sage, thyme and marjoram, by their branches, which take root at their joints, and are also multiplied by their seed; the common bays, both by layers and seed to; vines and fig-trees by their suckers, hooked slips and cuttings, whether rooted or not rooted.

In the fifth place, thoſe plants of which we cut off ſome part either of the leaves or roots, or both at the ſame time, in order to tranſplant them, are artichokes, chard-beets, leeks, cellery, *&c.* And thoſe others, whoſe leaves we do not cut at all, tho' it be good always to trim their roots a little to refreſh them, are endive, and ſuccory, moſt commonly, and ſavory, ſorrel, *&c.* and all lettuces, alleluia or wood-ſorrel, violets, baſil, arrach or orage, borage, bugloſs, capucin-capers or naſturces, cabbages, tarragon, ſamphire, ſtrawberries, marjoram, musk-melons, cucumbers, citruls or pumpkins, purſlain, and radiſhes for ſeed, *&c.*

The plants that bring forth ſeveral times in a year, and yet laſt for ſome years following, are ſorrel, patience or ſharp-dock, alleluia or wood-ſorrel, burnet, chervil, parſley, fennel, all edging, or ſweet herbs, wild-endive or ſuccory, *Macedonian* parſley or aliſanders, mint, tarragon, ſamphire, *&c.*

Thoſe that produce but once in the year, but yet continue bearing for ſeveral years afterwards, are aſparagus and artichokes.

And

And laſtly, thoſe that ceaſe to be uſeful after their firſt production, are all lettuces, common-endive, peas, beans, cardons, mellons, cucumbers, citruls or pumpkins, onions, leeks, cellery, arrach or orage, and all plants whoſe roots are only in uſe, as red-beets, carrots, *&c.*

Now to give you a particular account of the culture that belongs to every ſeveral ſort of plant, I muſt tell you, that this culture conſiſts, firſt, in obſerving the diſtances they are to be placed at one from the other; the ſecond, in the trimming of ſuch as need it; third, in planting them in the ſituation and diſpoſition which they require; fourth, in giving them thoſe aſſiſtances which ſome of them have need of to bring them to perfection, or which are convenient for them; whether it be by tying up, or wrapping about, or earthing up, or otherwiſe covering them, *&c.*

Peas, common and kidney or *French* beans, ſhould be in good ſoil, at leaſt three foot aſunder in their rows; in indifferent, two and an half.

Parſnips, carrots, turnips, and all eſculents, ſhould be from four to ſix inches

aſunder; according to the goodneſs or badneſs of the ſoil they grow in.

Melons, cucumbers, and all ſorts of fruit, ſhould be three foot diſtance one hole from another.

The rows of artichokes ſhould be three foot aſunder every way; and aſparagus at leaſt ſix inches, four rows in a bed, ſix, eight, or ten inches apart, more or leſs, as your ground is like to produce. All which will appear in the following ſeries of things; to which I refer my reader, after I have treated of another convenience that ought to be conſider'd of in a kitchen garden; I mean water.

SECT. I. CHAP. V.

Of water, its uſes and conveniencies in a garden.

IT will, I humbly conceive, be readidily granted, that water is the very life and ſpirit of a garden, and without which all its productions muſt be immature and imperfect; but which acting in conjunction with the ſun, that is the nurſe by which nutriment is convey'd

to all the race of vegetable trees, herbs, *&c.*

For as it muſt be acknowledged that it is from the two principles of heat and moiſture that all life and action is given to vegetables in general, ſo water in particular is the well-known vehicle, and active co-efficient, in this ſo wonderful a proceſs; for being animated by the heat of the ſun, and a kind of ſalt that lies latent and hid in the earth, thoſe agents are as it were ſet into a ferment, by the powerful force one has upon another, and is the occaſion of thoſe beautiful productions that the whole ſcene of nature every year diſplays; for that ſalt (which lies as it were dormant and ſluggiſh in the earth all the winter) can have no effect of it ſelf, unleſs diſſolved by water, being, as it were, held down, bound, fetter'd and chain'd in the ground, and incapable of doing any thing neceſſary to any new productions; but when diſſolved by water, and mingled with the terreſtrial, ſandy and minuter parts of the earth, and then animated by the heat of the ſun, diſperſes and communicates them, all mix'd together, to the roots of herbs

and

and trees, to nourish them, and then by fresh and successive degrees of heat, that nourishment is so digested as to turn into the substance of plants themselves, by methods we may reasonably guess at, but which is really known only to the Great Architect and Conductor of all things.

I have already, in my practical treatise of fruit gardening, given a plan and design of the method of watering a potagery; which had it been executed in the manner it is design'd, would have been as useful a thing as any in the whole compass of gardening; and I have also in this given another plan of the same kind, where water may not be so plentiful as it is in the other: For as water is so necessary an ingredient in the vegetable, as well as animal system, it highly behoves every gardiner and planter, to endeavour by all means not only to procure it, but to consider its quality, so far as it relates to the watering of trees and other vegetables.

I shall only make a short abstract of the methods of finding water for the use of the garden; intending, in some future attempt, to set the matter out

in a more full light than it has hitherto appear'd.

Of places for water.

The * antients have intimated, that wherever the twig, withy-fleabane, reeds, trefoyle, pond-grafs, and the bull-rufh are found, there water may be had; and tell us that by digging a hole and putting in a veffel, either of lead or earth, and hanging thereon a piece of wool, that by the quantity of moifture that afcends and lodges in the fame, you may there difcover if there be any water. Other methods for difcovering of water (fays the afore-mentioned author) are by obferving of the foil; if it be black, and full of pebbles, of a black or yellowifh colour, there you need not fear the want of water, efpecially if the ground be foft, moift and moory: And the fame may be faid of fuch foil as has a mixture of clay, loam and pebbles, and on which rufhes, or any other aquatic, as alder, *&c.* grow; and where they grow in greateft abundance, there you will find the largeft fprings.

Of the good and bad properties of water, and what foils are the beft to produce them.

A black and deep foil produces the moft durable and ftrongeft waters, but

* Vid, *Corona rius, de agricultur. lib.* 2. *c.* 4. *p.* 27.

thofe

thoſe that are clayiſh and ſandy the ſweeteſt; tho' in *England* we generally count our chalks the beſt. Of all waters (ſays our author) thoſe that lie the deepeſt are the ſweeteſt and moſt durable, for thoſe which are found near the ſurface moſt commonly proceed from rain, and ceaſe with their cauſe; wherefore it is neceſſary to dig deep, till we come to the very fountain-head, and then we need not doubt of its being permanent and laſting. But it muſt be ſuppoſed this ingenious author means thoſe waters that are deſigned for houſehold uſe and drinking, becauſe experience tells us that rain-water, and thoſe that lie neareſt the ſurface, are the beſt for watering of trees. But as the planter will be often obliged to make uſe of well-water, it will not be amiſs by and by to examine its properties, ſince that which is pernicious to man and beaſts, muſt alſo certainly be the ſame to plants and trees. To proceed.

Democritus, another author of great antiquity (as the afore-mentioned * *Coronarius* has it) aſſures us, that thoſe

* Vid. *Coronar. de agricult. l. 2. c. 5. p. 29.*

who have taken their obſervations from the hydrophanticks or diſcoverers of water, aver, and ſo indeed common experience confirms, that flats and extenſive plains are commonly the moſt deſtitute of water, as the riſing grounds very ſeldom fail of abounding therewith, and thoſe eminences that are moſt ſhaded with trees have generally the greateſt ſhare thereof: And it is worthy remark, that the waters that are found in the plains are moſt commonly brackiſh, whereas thoſe that are diſcover'd in an eminence are generally ſweet, unleſs they are changed by ſome accidental cauſe, as ſalt, nitre, allum, ſulphur, or the like. How agreeable theſe reaſonings are to the advantage or diſadvantage of water for gardens, time only muſt diſcover. But to proceed with our ingenious author, the natural cauſe of the aforegoing effects may thus be aſſign'd: The ſun (ſays he) always attracts the ſmalleſt and lighteſt particles out of the water towards it ſelf, and leaves the groſſeſt ſubſiding; wherefore the ſun lying all day upon the plains, and the water being by its natural level the leſs moving, exhales the moiſture, and diſ-

ſolves

ſolves it into vapour; from whence it is (continues he) that ſome are almoſt deſtitute of water, and the ſmall quantity which remains is ſalt and unpleaſant to the taſte, the ſweet particles being drawn off from them. And to this alſo is to be aſſign'd the ſaline quality of the ſea. And thus far this ingenious author. But this ſeems in a great meaſure contradictory to what we generally ſuppoſe to be for the benefit and advantage of plants and herbs, ſince 'tis ſtanding-pond-water we covet more than river-water; but in my opinion, this choice ſhould be done with ſome judgment and care, there being many kinds of water that are in pools, and ſtagnated and ſtanding lakes and ponds, that are without doubt as poiſonous to herbs and plants, as they are to men, which is the reaſon that plants often grow ſick, and dwindle away, no body knowing the right cauſe; but all waters ſhould for that reaſon be impregnated with dung, ſweet earth, chalk, marle, lime, *&c.* in order to take off from them that noxious quality that by long uſe may otherwiſe ſtarve and poiſon their plants; and this, without doubt, may be a good

prevention of the mischiefs that attend all brackish and poisonous waters in general; but those ancient sages, whom we must mention with respect, assure us, that a bag of barley put into any reasonable quantity of water, tho' bad, will soften and sweeten it; and I have often been assured, that the water wherein barley is steep'd in order to the making of malt, tho' never so corrosive and crude, is thereby softned and made fit for washing, or any other use; and it may therefore undoubtedly and without danger, for that reason, be recommended for the watering of all tender seedling plants and herbs. Of which more hereafter.

The method of discovering good and bad water. That there is good and bad water in the veins of the earth, that is hurtful, if not poisonous to men and plants, is undeniably true; and the ancients, as *Vitruvius* * relates, used, in the digging of all their wells and cisterns, to let a lamp gently down into them, and if it was extinguish'd thereby, they took it to be an infallible sign that the water was bad. And other trials, in washing

* *Lib.* 8. *cap.* 9.

and

and culinary uſes, are a certain demonſtration of the truth of this aſſertion.

What I ſhall add more as to the advantage or diſadvantage of good or bad water, ſhall be deduced from the obſervations of that laborious and very curious enquirer into natural and vegetative philoſophy, Dr. *Woodward*, who in that elaborate and curious eſſay of his on vegetation, has ſet down almoſt all that is neceſſary on this ſubject; I mean, as to the terreſtrial properties with which water of all kinds is impregnated, which, with him, every planter muſt agree, is more or leſs conducive to vegetation, as the ſeveral ſorts of water abounds more or leſs therewith; of which the Doctor's experiments made on *Cataputia minor, &c.* are undeniable inſtances. This learned gentleman tells us, the * ancients ſeemed to be of opinion, that the earth only, without any other aſſiſtance, conſtituted and formed all vegetables; but that ſome of the moderns, perhaps with too much haſte, aſcrib'd all to water; and that the great

* Fælix Horti poſitio eſt cui leniter inclinata planities, minimus curſus aquæ fluentis, per ſpatia diſcreta derivat. *Pallad. de re Ruſtic. lib.* 1. *p.* 33.

Lord

*Lord *Bacon* was of the opinion, that for the nourishment of vegetables, the water is all in all, and that the earth does but keep the plant upright, and save it from the extremities either of heat or cold; which induc'd this curious gentleman to make several experiments, some time since † publish'd in the Transactions of the Royal Society, by which he found that his mint had gain'd fifteen grains in seventy seven days, in spring water, which appears to have less of the terrestrial matter, than rain or *Thames* water; tho' it had gained much more in the *Thames* than the rain water, or spring either; that of the rain having gain'd but seventeen grains, but that of the *Thames* water twenty six grains; though the dispendium or expence of water was the less by $\frac{1}{4}$, being as 2497 is to 3004. But when this laborious enquirer into nature had infused only half an ounce of common mold, the exercise was a considerable deal more than when there was no mold in it. The result of these and many

* Lord *Bacon's Nat. Hist. cent. 5. f.* 411.

† *Philosoph. Transact.* for *June* 1695. Num. 259.

more

more experiments were, that it was owing to the greater or leſſer quantity of terreſtrial matter in water, that all plants proſpered either more or leſs; but that river water, eſpecially ſuch as it is about *London*, or any great city, where it is continually diſturb'd and made thick by its own motion, and the ſoil of the waſhings of the ſtreets and upland grounds, is much better for watering than either ſpring or rain water, how good ſoever the laſt, when catch'd and preſerv'd in tubs, may be eſteem'd; and is a clear demonſtration that the planter and gardiner can't enrich his water too much, eſpecially that which comes out of a cold well, or gentle running ſpring. And as I have in my *Practical Fruit Gardiner* given ſome directions about the preparing of earth, in ſuch a manner as that it may accelerate the growth of all fruits and vegetables to a greater degree of perfection than has uſually been done; ſo I ſhall now ſet down ſome other compoſitions, ſuch as will firſt ſerve for the impregnation of corn that you ſow in the open field, which water will, after ſuch impregnation, be of excellent uſe in the watering not only

only your vines and fruit-trees, but alſo collyflowers, and many other herbs and plants, deſign'd for culinary uſes, and ſuch as muſt cauſe them to vegete, proſper and grow extraordinary large, even much beyond the common ſize.

Of ſome very ſtrong impregnated water, for the accelerating and making fruits and kitchen ſtuff early and large.

It is very well known, that brine made of ſalt, or ſuch as is taken out of the ſalting-tub where bacon has been ſalted, and mix'd with lime, is a very uſeful water to brine wheat with, as the country farmer calls it, both as it cauſes it to ſwell and germinate the better, and as it keeps the wheat from blighting, and makes it grow the larger, and bear the better. But there are other methods for the impregnation of corn for the ſame purpoſes, which may alſo very well ſerve for the fruit and kitchen garden. The firſt method is the boiling of ſalt, ſalt-peter, chamber-lee and horſepond-water together, as much as the quantity of your corn requires; and after that is done, put your corn to ſteep into it for twenty four hours, covering it cloſe, and raiſing the liquid full four inches above the grain.

A ſecond ſort of water is thus preſcrib'd; provide three large old casks, and

and ſtave out the heads of them, and put in them almoſt whatever comes in your way, as bones of all ſorts of animals, feathers, ſhreds of leather, old gloves, old ſhoes, hoofs of horſes and other beaſts; in a word, any thing that abounds in ſalt, break the bones, and cut the reſt in pieces. In the firſt cask put whatever will ſooneſt infuſe, that is to ſay, the ſofteſt; in the ſecond, thoſe that are not ſo ſoft; and in the third, the hardeſt ſubſtance of all; then fill up all three with rain or river water; the water of pools or ponds, I recommend next; but well-water laſt of all. What is in the firſt cask, ſhould be infus'd four days, the ſecond ſix days, and third eight days, that each of them may have their proper aliment extracted from them. After this infuſion, ſeparate the water from the ſubſtance. In the next place, take as many pounds of ſaltpeter as you have acres of land; for each acre, or barrel of water, diſſolve a pound of ſalt in twelve pints of water that drains from the dunghill; and when the ſaltpeter is quite melted, throw in an equal quantity of the water out of each cask, and the corn being cover'd five or ſix

inches thick, and ſoak'd for about twelve or ſixteen hours, you will have your corn well impregnated, and alſo an excellent water for your fruit and kitchen garden, or indeed meadow or corn, or any thing elſe of this kind.

I ſhall add but one method more, which is to take the dung of cows, horſes, ſheep and pigeons, of each a like quantity, put the whole together into a veſſel of wood or copper, upon which pour water boiling hot, and ſo leave it for three or four days, more or leſs, as your leiſure will permit, till it has extracted all the quinteſſence of the compounds that was put into it, then pour out the water from that ordure into another veſſel, into which put as many pounds of nitre as you have acres of ground, or barrels of liquor, and when the nitre is melted, put thereinto your corn, which when ſoak'd eighteen or twenty hours, more or leſs as you ſee occaſion, let the liquor remain for watering your fruits, legumes, braſſica or cabbages, *&c.*

Far be it from me, that I ſhould recommend the foregoing proceſs and expence except it be in little plantations and compaſs

paſs of ground, ſince it would be impoſſible to do the ſame in large extenſive gardens; but for a gentleman who has but two or three acres of ground, ſuppoſe it were to be four or five, what advances are there that he might not make in all hortulan and culinary productions? Nor do I recommend it for tender ſalletings, melons, *&c.* when young; but for vegetables of a more rapacious nature, ſuch as collyflowers, *&c.* but for vines, peaches, *&c.* nothing can equal it. And ſo much concerning water.

SECT. II. CHAP. VI.

Of melons, cucumbers, pumpkins, gourds, &c. *their appellations and kinds,* &c.

THE melon, by the *Latins* call'd also *melo,* is the principal fruit of all the kinds which are reduceable to this head, as it is indeed of the richeſt flavour and taſte of any of them, and is ſo call'd, as *Palladius,* and from him, *Bauhinus* teſtifies, from a * *Greek* word *of the melon.*

* Tria cucumeris generis ſtatui poſſunt, cucumer, pepo & melo hoc genus Palladius melones quaſi μηλονας, id eſt, pomeos, a malorum figura appellavit Bauhin.

that implies the resemblance the shape of it has to the *malus* or apple, or perhaps rather the orange kinds: To which also the cucumbers and pumpkin, gourd, *&c.* are also ally'd.

Its appellation. The melon, at least the name of it, appears to be a fruit entirely unknown to many of the antients, since *Pliny*, who collected a great part of his *Natural History* from others, mentions no such thing, tho' he had extracted those chapters (especially the XXth) from no less than twenty seven very ancient authors and writers of gardening; among which were *Varro*, *Syllano*, *Cato* the Censor, *Columelle*, *Virgil*, *&c.* nor do we find it in any of those authors themselves that have come to hand here; and of this opinion also were *Scaliger* and *Causabon*; which yet others contradict, as supposing it to be couched under the general term of cucumber; and this also seems to be unknowingly confirm'd by *Pliny* himself, when he tells us that the * odour of the cucumber was of a very refreshing nature when pared and

* Ipse cucumis odore defectum animi revocat, deraso cortice ex oleo, aceto, &c. *lib.* 20. *cap.* 2.

dressed

dreſſed with oil, vinegar and honey, a compoſition always uſed by the ancients, ſugar not being then known; from whence it may well be concluded, that it could not be our common cucumber that is there meant, but rather the melon; and whoever reads how artificially they were cultivated, and expos'd to the hotteſt ſun, and what pains and care was taken about them for their Emperor *Tiberius*, who was a great lover of them, cannot doubt of the truth of this ſuppoſition.

At their firſt coming into *England*, there were but two kinds that our meloniſts and herbaliſts took notice of, *viz.* the *melo vulgaris*, or ordinary musk melon; and the ſecond kind, the *melo maximus*; but ſince that there are almoſt innumerable kinds that have been brought to us from *Italy*, *France* and *Spain*, which have not been as yet (that I know of) reduced into any particular order or method, nor no otherwiſe diſtinguiſhed than by their ſhapes and ſizes, whether great or ſmall, ribb'd or ſmooth, of the early or late kind, as they are in their own ſpecific nature and figure. *And kinds.*

There is alſo a winter or rather water melon, with large black ſeeds, ſome

of which I have this year receiv'd from *France*, and is ſo call'd, for that in hot climates they drink water after them, but in colder without diſpute wine is to be preferr'd.

I note, that the early melons are generally the ſmalleſt, and the middle ſiz'd and largeſt ſucceed each other according to their weight and ſize, and is of ſo cooling and exhilarating a nature in a good year, when they are ſweet, dry, weighty and well fed, that they are not only ſuperior to all the gourd kind, but equal if not excelling the nobleſt productions of the garden.

There are ſeveral matters that are very eſſentially neceſſary to be conſidered and prepared for the melonry, before a gentleman can proceed with any tolerable proſpect of ſucceſs, as alſo ſeveral things to be premiſed relating to the government and ſecurity of them, all which I ſhall treat of in the following order. As firſt, the ſituation, earth, water and covering proper for them. Secondly, of the properties of the ſeed, age and manner of ſaving and keeping it. Thirdly, of the time and method for ſowing melons, making the hot-bed culture after

after ſowing, *&c.* Fourthly, of the tranſplanting them out of the ſeed into the nurſery-bed, ſhading, watering, giving them freſh earth, and other culture. Fifthly, of making the ridges, tranſplanting, watering, pruning, *&c.* Sixthly, and laſt of all, the properties of good melons, the time of their perfection, and method of gathering, preſerving, cutting, *&c.*

SECT. II. CHAP. VII.

Of the ſituation proper for a melonry.

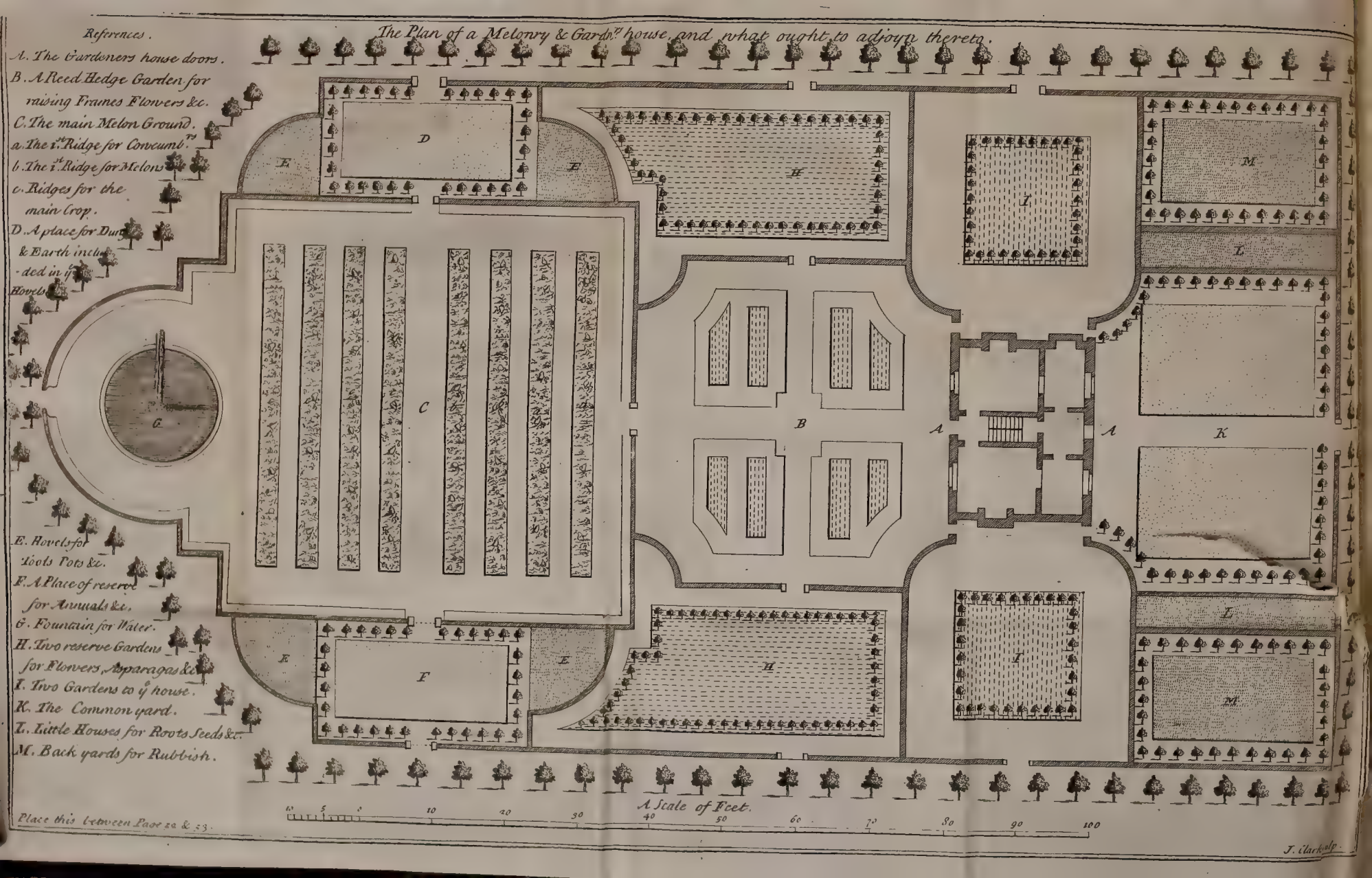
THE firſt thing to be done, is the proper choice of a ſituation or place for the melonry, the poſition of which ſhould be towards the South-Eaſt, that the ſun may dry away the dews that generally riſe from the ſteam of the hot-bed, and hang upon the glaſſes in a morning, as well as for the other advantages it receives all the fore-part of the day, when the ſun is much more healthful and nouriſhing to man, beaſt and plants, than it is in the afternoon. A good warm gravel or chalk pit, or indeed a pit of any kind that

lies open to the South-Eaſtern embraces of the ſun, and where the winds may blow over it, is a very good ſituation; becauſe there the winds do not only blow over, but the beams of the ſun are more compreſs'd and kept in: It has indeed one diſadvantage, that it pens in the winds as well as the ſun; but this muſt be remedied by reed-hedges, and the planting eſpalier and ſtandard trees at ſome certain diſtance, to break thoſe winds that are ſo pernicious or hurtful to the melonry, or for them to lodge or be loſt in; which all trees and hedges are more apt to do, becauſe the winds lodge ſoftly in them, and don't reverberate as they do in walled gardens. The next plate I have ſubjoined as a proper plan for ſuch a melonry. The trees, both for hedges and ſtandards, which I would adviſe, are either of yew, which is very thick as well as durable, or of elm, which may juſtly be accounted the moſt hoſpitable. friendly plant that grows; and on this much depends for the prevention of thoſe violent guſts of wind that blow in ſuch a violent and pernicious manner (eſpecially in the ſpring) as to diſappoint the tendereſt of our hopes and wiſhes. Sure


Melonry & Chous
E

Sure it is from experience, that melons require ſo much ſtronger earth than the cucumbers do, eſpecially when they come to be ridged out, for want of which it often happens that melons die and go off as ſoon as they come to fruit, and the fruit grows yellow and drops off; or if it does dwindle along for ſome time, it is flat, inſipid, and good for nothing, when we expect its perfection. *Of the earth proper for melons.*

For melons then take the following account for a preparation for earth. One load of old melon earth, or dung that is well conſumed, one load of burn-bak'd earth, or ſuch as the farmers in the Weſt country burn on their ſheep-downs, which is exceeding good in all garden compoſts; and one load of loam, ſomething inclinable to ſand; and, if it can be got, one fourth of a load of ſea-ſand, that has lain ſome time till the fire of the ſalt is qualified; or in the room of it, ſheep or deers dung, the ſame quantity; let all this be mix'd together the preceding ſummer before you intend to make uſe of it, and well turn'd, air'd, and meliorated, and about *Michaelmas*, or towards *Chriſtmas*, let *Preparation of earth for melons.*


The Plan of a Melonry & Gardn.r house, and what ought to adjoyn thereto.
References.
A. The Gardeners house doors.
B. A Reed Hedge Garden for raising Frames Flowers &c.
C. The main Melon Ground.
a. The 1.st Ridge for Cowcumb.rs
b. The 1.st Ridge for Melons
c. Ridges for the main Crop.
D. A place for Dung & Earth inclu-ded in y.e Hovels
E. Hovels for Pots &c.
F. A Place of reserve for Annuals &c.
G. Fountain for Water.
H. Two reserve Gardens for Flowers, Asparagas &c.
I. Two Gardens to y.e house.
K. The Common yard.
L. Little Houses for Roots Seeds &c.
M. Back yards for Rubbish.
A Scale of Feet.
Place this between Page 22 & 53.
J. Clark sc.

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it be put into a ſhed, which ought to be adjoining to the melonry for that purpoſe, and there kept during the rains of the winter, which will cauſe it otherwiſe to be clammy and wet, and conſequently dull and ſluggiſh, and too heavy and inactive for the purpoſe it is deſign'd for. And this earth is in general good for melons when they are put to ridge; but as you are to uſe it firſt of all in raiſing frames and beds for plants in the ſeed-leaves, it ought to be a little lighter, and ſo conſequently to have half a load more of the old melon earth to one load of the aboveſaid preparation.

Of water proper for the melons.

The next requiſite for your melonry, is good water, for that is ſo eſſential a point, tho' I believe not very much minded, that there are ſome kinds of water that will impoveriſh the beſt and richeſt earths to ſuch a degree that the plants that grow therein do in a little time grow ſick, and dwindle away, and come to nothing. I have already given an account of the ſeveral properties of water, and how conducive all or moſt of them are to the buſineſs of vegetation; but what I would more particularly recommend in this place, is that which

which is aſſign'd for the melonry, which ought to be ſtrip'd of its crudity, and that corroding quality which is ſo injurious and deſtructive to herbs and plants. The water that proceeds from a horſe-mixen is reckon'd ſome of the beſt that can be uſed for watering a melonry; but then it muſt be when they are ridged, and then (as indeed muſt all meliorated and compound waters) it muſt be uſed carefully, and put under the vines and leaves, or the water pour'd on at ſome diſtance from the roots; for all thoſe ſort of waters have a kind of fire and heat in them which proceeds from the dung, that will burn up and deſtroy the verdure of the vines and leaves, and damage the fruit too. For plants that are ſmall, and in their ſeed-leaves, it ſhould be only clear water that has ſtood a day or two in the ſun to warm and ſoften it; and if it has any ill quality, put thereinto a bag of barley; or let it be the water that is drawn off from the malſter's fat, which is of great benefit to correct the coldneſs and crudity thereof.

of frames and utenſils for melons.

The next preparation for the melonry is good glaſſes, without which the

melon merchant can't poſſibly effect his purpoſe, either in the ſeed, bed or ridge, eſpecially his raiſing-frames ſhould ſhut very cloſe and true, to keep out all the malignant and exterior air, the frames well dove-tail'd together, and the glaſs well cemented with good old well prepar'd putty, to keep the wet from coming in, which is exceedingly pernicious to young and as yet tender plants; the frames ſhould be of the drieſt and beſt ſeaſon'd oak, and ſuch as will not warp, for if it does it would be impoſſible for the glaſſes to ſhut cloſe at top, and ſhould be primed twice or thrice, and painted white, and ſo let ſtand to dry well all the ſummer before, if poſſible, or elſe the oil and paint will, while it is green, liquidate and run off upon your plants, and ſpoil them; and likewiſe your glaſs, with its wooden margin, ſhould ſtand all the ſummer before a drying, it being impoſſible but that green putty will let in the wet, and conſequently cool your hot-bed and injure your plants. The raiſing-frames may be about four foot and a half long, and three foot, or three foot four inches wide, the fore part ſix inches, on the back

back part, twelve or fourteen inches high; as I ſaid before, well grov'd or dove-tail'd together, inſtead of nail'd, which is but poor work. The properties and dimenſions of thoſe frames that are deſign'd for the ſecond planting muſt be about ſix foot, and three foot, or three foot and half wide, twelve or fourteen inches high behind, and ſix or eight inches high before; each frame to have two glaſſes, as the ridge frames have three.

of ridge frames for melons, &c.

The frames deſign'd for the ridges ought to be ſeven and a half or eight foot long, and three foot wide, of about twelve or fourteen inches high behind, and ſix inches high before, and to be divided into three lights, the frames to ſlide cloſe by one another, and the croſs-bar that the frame lies upon to have a grove down the middle of it, that the wet may run off without damaging the plants. Some there are that make ſliding ſquares at the backs of theſe frames, that have a ſlider like the lid of a tinder-box; but theſe are not ſo much in uſe as heretofore, becauſe the air guſhes in with too great violence; the tilting the glaſſes with a

wiſp

wiſp of hay or ſtraw, when little air is requir'd, or a tile, brick, or piece of wood when a great deal, anſwers much better, becauſe the air diſperſes it ſelf all over better ſo than when it comes thro' ſo large an opening, and does leſs hurt. It would be needleſs for me, after all that I have ſaid on the furniture of the melonry, to ſay much of matting and covering, all which is obvious to the leaſt practitioners in this art.

SECT. II. CHAP. VIII.

Of melon ſeed, its properties, age, manner of ſaving and keeping.

Of melon ſeeds for earlineſs, and alſo the main crops.

PRoper earth, water, frames and covering being provided before, the moniſt ſhould likewiſe be beforehand in the choice of his ſeed. I have already noted, that early melons are generally the ſmalleſt; whereas later melons are all larger, more ribb'd, and better and weightier melons, ſince in our climate, late and uncertain as it is, any thing that comes very early is rather owing to ſome imperfection in nature than not, tho' the difference may not be very great.

If

If you would chuſe therefore for early melons, you ſhould chuſe of the ſmalleſt kinds, but particularly of thoſe that are apt to knit at the firſt or ſecond joint, for which ſome are more apt and diſpoſed than others; but time has pointed out thoſe that are amongſt the melons, as it has amongſt peas, beans, cucumbers, and others of the hortulan and vegetable tribes. But theſe melon ſeeds muſt be collected by long acquaintance, diligence and experience, there being little to depend upon of theſe kinds that are bought at the ſeedmens ſhops in *London,* or elſewhere; the early green little melon, and the *Anjou* or *Icay* melon being the chiefeſt of this claſs.

Of the middling kind of melon ſeed, or thoſe that are deſign'd for the main crop, there are almoſt innumerable kinds that are to be collected, and that with little coſt, in almoſt any garden of account now in *England,* this fruit being ſo very common.

Of the age of melon ſeed, and the method of ſaving it.

But there are ſome obſervations on the age, and manner of ſaving it, and the time when it is proper to ſow it, that muſt not be omitted in this place.

As

As to the age of it, it is generally ſuppoſed that melon ſeed will laſt eight or ten years good; and ſome will even aver, that the longer it is kept the better; and this indeed holds good in relation to forward melons, where the ſubſtance of the ſeed being in a great meaſure ſpent, the plants don't grow ſo much to vine, but are conſequently diſpoſed to bear the better; which is the reaſon that I would adviſe all that ſow for the firſt crop to uſe ſeed from four to five or ſix years old, but more I wou'd not adviſe, but rather that which is newer; but then on the other hand, if you would have a general crop, ſeed two or three years old is the beſt, and throws out the ſtrongeſt if not the moſt fruit, and is generally fuller, and better fed. And thus much as to the proper age of ſeed. The next is the manner of ſaving it; in which I conceive many of our beſt gardiners are miſtaken, who depend only upon thoſe melons that are juſt fit for cutting for their ſeed; ſince many of them are immature, and not full ripe; and how then ſhould the ſeed be fit to produce good fruit another ſeaſon?

Mr.

Mr. *De la Quintinge* in that ſhort account he (or Mr. *Evelyn* for him) gives of the melons, adviſes that the ſeed ſhould be ſaved out of that ſide of the melon that lies next the ſun; as ſuppoſing that on the oppoſite ſide the ſun has not had effect enough to ripen the ſeed to any degree of perfection; but if that were all, the method the meloniſts of theſe times uſe in turning the melon ſide for ſide, is a means by which one ſide of the fruit participates of the benefits of the ſun as well as the other. But the beſt method of ſaving melon ſeed is to let ſuch as are the beſt kinds, and thoſe intended for ſeed, to lie unpull'd or ungather'd till they are over-ripe, and as it were rotten; by which method the ſeed is fully fed with the juice of the melon, and conſequently is not ſo imperfect, husky and light as it is when taken out of melons that are half ripe; and of this I would have all curious meloniſts take heed; nor let the lover of melons be ſo earneſt as not to ſuffer this piece of good husbandry, tho' it be a denial to the palate for a year or two, ſince he will be aſſuredly repaid for it in years to come; neither

neither can he be altogether wanting at that time; though it muſt be confeſs'd that all ſuch ſeed ſhould be ſaved from the firſt main crop; or to ſpeak more intelligibly, the firſt melons that are ſet on the ridges.

Of the keeping of the ſeed.

The next thing I would recommend to the care of the curious, is to keep their ſeed (after having well clean'd and dry'd it in a moderate ſun) is to put it up in paper bags, and the kinds being numbred, or wrote on and referr'd to, let it be put in a room not very damp nor very dry, for the one would mold the ſeed, and the other dry it up; but in a middling room, where the air nor damp has much power, opening the bags and ſtirring the ſeeds once a month, or thereabouts; and in winter, damp, cold, wet weather, to take the advantage of a warm ſun-ſhiny day to ſpread them open, and dry them, and then put them up in their bags again, and place them from whence they were brought.

Your ſituation, earth, glaſſes, ſeed, *&c.* being thus prepar'd beforehand, and every thing in a readineſs, the careful meloniſt is to conſider about the time, method

thod and manner of ſowing his ſeed, and to be always beforehand in his conſiderations about the tranſplanting and removing them, ſince without this his plants may grow ſick and ſtunted upon his hands, and ſo contaminate and die without any poſſibility of retrieving them.

SECT. II. CHAP. IX.

Of the time and method for ſowing melon ſeeds, making the hot-bed culture after ſowing, &c.

MAny are the methods and ſeaſons that meloniſts uſe in ſowing their melons, ſome beginning very early, and others later, all of them with different ſucceſs, as the ſeaſon of the year, the good or bad ſituation on which they are placed, or what is more, than our diligence and care gives leave.

It is known from experience, that early cucumbers, which are carry'd on with ſucceſs, and without any ſtunting, will be ready to cut in about eight or ten weeks from the ſeed; but it is well if melons can be ſo expedited as to cut

in three or four months; and here indeed the earlineſs and goodneſs of the ſeed, together with the warmneſs and ſecurity of the place, has a great hand. If the weather proves good, you may ſow your melons (of the early kind) about the 1st or 2d of *February*; tho' if it ſhould prove but indifferent, in all probability thoſe that are ſown about the middle or latter end of the ſame month, or the beginning of *March*, may be as forward; however, it is not proper to ſow all your early ſeed at once, but at two or three times, that in caſe one crop miſſes, another may hit. And the firſt thing to be done, is the nurſery or ſeed-bed.

Of making the melon bed. You are to get together what quantity of dung you ſhall think ſufficient to make your nurſery-bed, which may be about four or five foot wide, ſix or ſeven foot long, and about four foot, or four foot and half high: let it be of the dung that the horſes have made for one, two, three or four weeks paſt (amongſt which no hog's or other cattle ſhould be admitted, becauſe they ſpoil the goodneſs of it) and let an equal quantity, of two load, more or leſs, of

every one of thoſe weeks dung be carried to the melonry, and there laid down ſeparately, and about a load of cole-aſhes, or tanner's bark by it, then let all the ingredients be caſt together into one heap, and well mix'd in the caſting. The ſea-coal aſhes or tanner's bark being mix'd amongſt it, is in order to make the bed retain its heat the longer; tho' ſome lay it in layers as the bed is made up, then let the whole ſweat together for two or three days, whilſt the fury of it be a little abated, and the heat be brought to be a little more regular; when the two or three days are expired, make the dung ſo caſt up into a long ſquare bed, of the dimenſions before directed, treading it pretty well, but not too hard; and when that is done, and you have put in a layer of old rotten dung of the laſt year's making, in order to keep the too violent heat of the bed down; put on your raiſing-frame, as 'tis uſually call'd, and the next day put on the earth, being mix'd and kept as before directed; and if the weather is very cold, or you don't find the heat riſe in your bed in good order, wrap it round warm with two or three bundles of

wheat ſtraw, which will ſoon raiſe the heat, and in a day or two you may ſow your ſeed as ſoon as you find the earth is warmiſh. Some ſteep the ſeeds in warm milk for fourteen or fifteen hours; which is not an unneceſſary precaution, eſpecially when the ſeed is old. And thus may your bed remain for four or five days, only tilting the glaſſes a little, if it be any thing of good weather, and letting in of ſo much ſun and air as will dry the glaſſes of the ſteam which naturally ariſes from the hot-bed.

Of the culture after ſowing.

About four or five days after the ſeed is ſown, as I have juſt now intimated, it will appear above ground; but they muſt not as yet, if the weather ſhould prove fine, have too much ſun, becauſe it will be apt to draw up the heat of the bed too faſt; but as the temper of the bed appears to be, they are to have either more or leſs ſun and air, only in the morning; as ſoon as the ſun appears pretty ſtrong, or indeed at all lively, you muſt, not only while they are in their ſeed-leaves, but alſo always afterwards, turn the glaſſes upſide down, and bruſh off the dews or ſteam that has ariſen from the bed the night be-

 fore,

fore, and as much as you can dry the under-ſide of the glaſs, thoſe drops being very pernicious to your tender plants; and as the furious heat of the bed expires and grows more regular, your tender plants grow more ſtrong, then you may give them more ſun and air, always keeping, as well now as hereafter, ſome ſticks about a foot or two long, by pulling of which now and then out of the bed, you may perfectly diſcern in what temper the bed is; if too hot, and that the ſtick does as it were ſcald or burn your fingers, then you muſt get a ſtrong iron bar, and making ſeveral great holes into the ſides of the beds, the fury of the heat may paſs out, and then there muſt be more air given between the frame and the glaſſes: but if the heat of the bed abate, and it be coldiſh, then muſt new dung be apply'd to the ſides, to ſtrike freſh heat into the bed, in the doing of all which there muſt be the greateſt care, and perpetual watching and inſpecting the temper of your bed; for in that, the whole ſucceſs of your melons and cucumbers conſiſts; for, as has been before obſerv'd, if once your plants are burnt by too

much heat, or ſtunted by the coldneſs of the bed, or any other neglect, it will be impoſſible to recover them again, and plants newly ſown are much to be preferr'd before them; and tho' it is true that there is no very great occaſion to urge what has been ſet down on this head, on account of the ſeed-bed; yet I thought I could not enter theſe cautions too ſoon, and they ſhall be repeated as often as it comes in my way, that they may make the greater impreſſion on my readers. And here I can't but remark an error which I think is very obvious, in my ingenious friend Mr. *Bradley*, who adviſes the ſowing melons in *October*; becauſe how agreeable ſoever it may at firſt ſight appear to be, yet experience tells us, that both melon and cucumber plants will not admit of any ſtoppage at all, but muſt be carry'd on with full career from the time of their ſowing, till you reap the fruit; and if once ſuffer'd to be at a ſtand, as cabbage, collyflowers, and other garden vegetables do, they are good for nothing; or elſe we might indeed have melons very early, by that method this gentleman aims at.

SECT.

SECT. II. CHAP. X.

Of the transplanting them out of the seed into the nursery-bed, shading, watering, giving them fresh earth, air, &c.

BY an inspection into the culture of melons, as deliver'd by some of our modern authors, I find little notice taken of a second bed, or beds, to be made for the pricking melons and cucumbers out from the seed-bed, tho' it is the constant practice of all melonists, and the omitting of which is, I humbly conceive, the giving very imperfect directions to the learner, in this so useful an art, since there is no practitioner that does not know that neither melons nor cucumbers are transplanted directly out of the seed-bed into the second bed: and 'tis indeed in the second bed that there is requir'd all the care and diligence I have before laid down as to the seed-bed, since 'tis here they miscarry, as much or more than any where.

An omission about the second bed for transplanting melons, observ'd.

When the plants in the seed-bed come to be pretty strong, which they will be in

of the time of making the second bed, &c.

in eight or ten days after they appear, then the ſeed-leaves will be as broad as a ſix-pence, and then 'tis that the careful meloniſt muſt make this ſecond bed. It muſt be about twelve or fourteen foot long, and five foot wide, according to the ſize of his frames, which for this ſecond bed ſhould be of two lights of equal dimenſion with thoſe of one light for the ſeed-bed: This bed muſt be made with all the caution that I have given in the firſt, and ſhould ſtand three or four days with the earth on, before you plant your plants therein, that you may the better diſcover its temper; for if it ſhould heat and rage to any great degree, and the plants ſhould be burnt, you have all your work to begin anew again; but if it ſhould heat but ſlowly, it will be very eaſy to quicken it by the methods I have laid down in the foregoing directions, *viz.* by well cloathing of it with clean wheat-ſtraw, or new-lining the bed with dung; but this laſt precaution rarely happens to new made beds, except in extream cold weather.

But the bed being thus made, and earthed about ſix or eight inches thick, *&c.* the plants may be planted out in about

about two, three, or four days after, according to its temper, as before ſet down; let it be in rows about three inches aſunder one from another, and about two inches apart in the rows, keeping every kind of melon by it ſelf, as it was when you ſow'd the ſeed, that ſo you may diſtinguiſh the ſeveral kinds, and plant an equal or ſuch a quantity of each as you ſhall beſt like; giving the preference to ſuch only as are exquiſitely good.

There are many that tranſplant their plants out of the ſeed-bed into baskets or little pots, and ſo remove them from bed to bed, till they come to the ridge. And this has indeed been the method of many practitioners for ſome years; tho' now in a great meaſure laid aſide, for that the often tranſplanting them entirely naked out of one bed into another, is found to make them take never the better and freſher roots; whereas they don't do ſo the other way; and tho' by the other way I am now talking, the plants are leſs check'd, that the checking is rather an advantage to the bearing and proſperity of the plant than not; and experience teaches us how well

theſe plants proſper in freſh mold, after they are newly planted and recovered again, tho' I ſhould adviſe a trial of this way too.

Of watering of melon plants in the ſecond bed.

As ſoon as they are planted you muſt give them ſome water, to make them take root the better; and ſhade them with mats for a day or two, and after that with clean wheat-ſtraw, that the ſun may glimmer in, and the plants get ſtrength by degrees. Thus let them remain for a fortnight, taking great care to give them what air is requiſite to keep them from running up long-legged and weak, which they will do, if kept too cloſe, and be ſo weak as to be good for little or nothing. And every morning, as ſoon as the ſun has got a little ſtrength, and it be warm, lay them open to its cheerful embraces, and dry the glaſſes in the manner as has been directed in the laſt ſection. I have never yet prov'd what Mr. *Bradley* recommends, as to the putting of a dry woolen cloth juſt under the glaſſes, to receive all that moiſture and ſteam that is ſo pernicious to plants in their infancy, and which tarniſhes and burns them in dry hot weather, and is ſo apt to rot them in wet; but

but recommed it to the trial of thoſe who have leiſure for the experiment.

To what has been ſaid, likewiſe let it be added, that the careful meloniſt throws ſome clean wheat ſtraw over his glaſſes in all violent hot weather, of which there happens now and then a day in the coldeſt ſeaſons; and it is of that intenſeneſs, that it does a prodigious deal of hurt to plants that have been all along uſed to but little ſun. Strange is it indeed in *England*, that there ſhould be occaſion of this precaution; but ſuch is the inſtability and uncertainty of our climate. But to proceed.

It is of great import likewiſe, that you water them with a fine roſe water-pot once in a week, or oftner, if the dryneſs and fineneſs of the weather requires and will permit: But what is of conſiderable advantage to them, is the putting new freſh earth to the roots as they grow up, which, be as careful as ever you can, will be a little long-legged; the plants will ſtrike freſh roots, by this earthing, quite up to the very leaf; and it will not add a little vigor to the health and well-doing of them. The watering above-mention'd ſhould

be

be as ſoon as the ſun is ſtrong enough for you to open your glaſſes in the morning; and the glaſſes ſhould remain off till the water is bruſh'd off the plants and ſettled to the roots; and remember it ſhould be of that water that comes out of the malſter's fat, and has been ſet in ſome tub or cover to warm; and if all that is wanting, water gently warm'd over a fire is of conſiderable uſe; but the veſſel you warm it in muſt not be greaſy. And if any part of the bed burns ſo as to endanger the plants, the burnt or ſcalded earth muſt be ſcrap'd away, and water pour'd on that fiery place, and freſh earth put in the room; of which the tender plants themſelves will be faithful monitors, and by their ſhrinking their heads give early notice of their misfortune. How happy is it to have a careful gardiner always attending his beds, and by watching to give them relief! but on the contrary, how many are there, that for one drunken fit loſe the labour of ſome weeks; and by this neglect, the plants, remaining in this ſtate, will, as juſt hinted, in about a fortnight or three weeks, be fit for planting in the ridge; which will be

be diſcover'd by their making new joints, and burniſhing and ſpreading into longer leaves, much different from the ſeed-leaves. All which ſhould be haſtned and expedited as you ſee the decay of heat in your ſecond bed requires; becauſe, as is before ſaid, if you now ſuffer your plants to want heat, and to go back, they will never recover more, or make any progreſs to any purpoſe.

SECT. II. CHAP. XI.

Of the making ridges, tranſplanting, watering, ſhading, pruning, &c.

Of the tranſplanting the melon plants into ridges.

IN about a month or five weeks time, or leſs, from the ſowing, your melon plants will be fit to plant out, which ſhould be after they have made five or ſix leaves beſides the ſeed ones, and juſt before they begin to run; for the putting it off longer will ſpoil the plants, (but your cucumbers will be fit in leſs time) ſo that about the 10th of *March*, when the ſun begins to get ſtrength, you may ſafely ridge out your firſt crop of melons; (as you ought to have done your cucumbers twelve or fourteen days before;)

before;) and towards the latter end of *March*, or beginning of *April*, the ridge for the main crop ought to be made; by which means your melons will come in in good order, in *May*, *June*, *July*, or beginning of *August*, after which melons lose much of their true and natural taste and goodness. This ridge ought to be four foot wide, and three foot high, and about thirty foot long, it being to hold four frames, in each of which are three holes, which make in all twelve holes, is sufficient for the first crop, in the largest melonries; three frames, making nine holes, and about twenty two foot long, or two frames, making about fifteen or sixteen foot long, containing six holes, will be sufficient for a smaller melonry, that is, for the first and earliest crop.

Of dung proper for ridges.

If the dung be dry, which can't be so well chose in a large design for ridges, as for smaller beds, it must be mix'd well with that which is new and moist, and watered as you make it up; the dung having laid a day or two in sweating, as is before set down. And as every yard long will take up two or three waggon load of dung, so thereto should be added half a load of cole-ashes, or

tanner's bark, either mix'd well together with the long dung, or laid in layers, about three or four layers in the height of the ridge, in order to make the dung heat with more gentleneſs, and retain its heat the longer; and on the top of all, there ſhould be laid about five or ſix inches thick of the old dung of laſt year a little rotten, to depreſs the fury of the heat.

And as it ſometimes happens that new dung is ſcarce to be had, new-mow'd graſs out of the garden-walks is very good, when mix'd with old long dung, which when mix'd alſo with ſome coleaſhes, or tanner's bark, will retain its heat as long as new dung will; in the mean time, if wet weather, or any other accident ſhould happen, the ridge is to be lin'd with dung, or clean wheat-ſtraw; but this is not often wanted till the fruit is knitting.

Of the tranſplanting melons into the ridges.

To proceed. The ridge being ready, the plants are to be ſet out at equal diſtances, three in a hole, according to the ſizes of your frames; I mean, ſo as that the middle of every hole ſhould be juſt in the middle of every light of glaſs. Pegs or ſticks made of wood, are to be ſet,

ſet, and holes of about a foot and a half, or two foot diameter, made in the ſaid dung, into which you are to put the earth that I have at the beginning of theſe directions appointed, and let it be piled up round the peg or ſtick in the nature of a hop-hill. The reaſon for the making theſe holes in the middle of the ridge for the melon plants, is, that the dung may not be too near the roots, but may be ſo far diſtant as the fibres may not be in danger of being burnt. But to proceed. Put on the frames for the ridge, and let them ſtand for a day or two, in which time the heat of the bed will begin to riſe; but if it ſhould not, then cloath it with long dung, ſtraw, haulm, matts, *&c.* and it ſoon will. But if it be found that the heat of the ridge riſes too faſt, and it be like to burn, uncover it, and open holes with an iron bar on the ſides, as I have in other caſes of this nature preſcrib'd. In about three or four days, as you find the temper of the ridge is, plant out your melon plants, having due regard to the kinds as they ſtand numbred with wooden labels or ſticks, and referr'd to your diary. But the dung

between

between the holes remains ſtill bare, and unfill'd with earth; neither is it yet to be fill'd, till the ſmoke and fury of the ridge is over, which will endanger the burning of the plants if cover'd too ſoon.

The glaſſes alſo that are fram'd ſhou'd not be put on till three or four days or a week are expir'd, but only hand-glaſſes, or bells; for if the frame-glaſſes ſhould be put on before the heat of the bed is a little aſſwaged, there would be danger of the plants being ſuffocated; but theſe glaſſes ſhould be cover'd likewiſe with mattreſſes or clean wheat-ſtraw, as will hereafter be more directed.

Of watering melons as ſoon as tranſplanted or ridg'd.

The plants ſhould be watered immediately, as ſoon as they are tranſplanted, which ought to be in the morning or evening of ſome fine day, (noon-tide not being ſo proper) that they may not take harm in their removal, and ſo being cover'd up with all the cloſeneſs and ſecurity that is conſiſtent with the temper of the bed, there let them remain ſhut up for two or three days, till they have ſtruck root, and can better bear the ſun; after which they muſt be uſed

to

to it by degrees, putting on clean wheat-ſtraw, or haulm, which will permit a ſmall quantity of ſun and air thorough, till taking it off by little and little, they be left quite naked, and by thoſe ſteps made to harden by degrees; all the while care being to be taken by ſticks put into the bed, as before, to watch the motion of its heat, and be upon the guard againſt its burning.

Of pruning of melons.

Many are the methods that gardiners and moniſts make uſe of in the cultivation or pruning their melons; but none there are, that I have found, either in books or practice, that are better, if ſo proper, as thoſe that Monſieur *De la Quintinge* long ſince ſent to Mr. *Evelyn*, which I ſhall ſet down, with ſuch alterations and additions of my own as time and experience has directed.

The firſt thing appearing after the ſeed is ſown, are a pair of ſmall leaves, with them in *France* call'd ears, but with us ſeed-leaves, only ſometime after appears between the two former a ſingle leaf, which may be call'd the firſt leaf, and is in cucumbers of a dark red, and in melons of a light green colour; after which ſucceeds, and oppoſite to it, another

other of the ſame kind; and from the middle of both there comes another, which we will call the third knot or joint; which third knot is always to be pinch'd off near the joint, in order to make the plant burniſh and ſpread the better; but this pinching ought to be done ſome days before you plant it in the ridge, or ſome days after it is well eſtabliſh'd there; becauſe the pinching the vine, and tranſplanting it at the ſame time, gives it ſuch a check as it ſcarce ever recovers; and tho' it may be an allowable practice on early melons, which can't be check'd too much, ſo as to make them bear, yet for the main crop you are to follow the firſt directions; but this pinching before-mention'd ſhould be done with very ſharp nails, or rather fine ſciſſars, ſo as not to wound or bruiſe the plant. But from thence, I mean from the laſt nipping that the firſt leader ſhoots out, and is that which will produce others, that may alſo be called, firſt, ſecond, and third knots; which third or laſt, and all ſuch others as ſhall ſucceed, are to be nip'd off at ſuch third joint; which will always keep the plants ſhort; and from thoſe knots and joints

it is that many other branches will in like manner proceed, knit, and form into excellent fruit, provided the plant be planted in good mold, and not hurt or burnt in the managing and covering.

More ſucceſs in pruning of the vines of melons.

It is not to be forgot (ſays my author, *p.* 2.) that from the middle likewiſe, between the ſeed-leaves, or large and two firſt leaves, there frequently riſes another branch, which may be abated or left on, as it's likely to prove, eſpecially if a vigorous one, which ſhou'd then be took away, and the firſt branches encourag'd; as ſhould likewiſe all others that ſhoot upwards; becauſe it is not in the numbers, but in the quality and goodneſs of branches that a good melon plant conſiſts. And it muſt be noted, that it is in this, as in every thing bearing fruit, it is the middling vines that bear the beſt; on which account, all very vigorous and large runners ſhould be nip'd off; as alſo many, or moſt of thoſe that are very weak and very ſmall. And thus much for the firſt pruning of melon plants, as they ſtand either in the ſecond bed, or in the ridge.

Of the ſecond pruning of melons.

There is yet another pruning, which is of as great import as the firſt, or greater; and

and that is, when the fruit is about ſetting, and as large as a ſmall gerkin or pickle cucumber; for it often happens, that for want of this the ſap paſſes on by the fruit that is newly ſet, and runs towards the end or extremity of the vine, conducing to the lengthning it, and ſtarves the fruit that is near the root; at the ſame time forming new fruit, whilſt the old grows yellow, and falls off. And this indeed, both on account of pruning, and other care, is the moſt critical time of all, eſpecially if the weather be cold, and the ridge failing in its heat. As to the pruning part, I would not ſhorten or prune the vines juſt above the fruit, becauſe that would, if I may uſe ſo vulgar a term, give ſuch a rebuff, or rather check to nature, that the fruit would rather ſuffer, than be help'd and improv'd by it. I would therefore rather adviſe the pruning two or three joints above the fruit. Indeed by this means you will not have many melons to a vine, but they will be much better fed; two or three to a plant, that is, ſix, eight or nine melons to a hole, is ſufficient; but if ten or twelve be allow'd, it muſt be ſaid to be a very

good crop, and rather too much; but to be ſure cut away all ſmall weak vines and fruit.

Directions of Monſ. De la Quintinye, *on this point.*

Somewhat agreeable to this, is what Monſieur *De la Quintinye* directs, who tells us, That when the foot of melon plants grow over-luxurious in branches, the feebleſt of them ſhould be cut away, leaving not above three or four of the moſt vigorous, and whoſe knots grow near one another; and when the melons are knit, ſuffer not above two to each foot, chuſing ſuch as are beſt plac'd, and neareſt to the main and principal ſtem, which ſhould be thick, ſnug, and not too far above the ground: Of thoſe that are knit, and beginning to form, make choice of the handſomeſt, that are well truſſed with a thick ſhort tail, melons with long tails, ſlender and narrow leaves, never proving worth any thing.

And the ſame may be ſaid, as to the numberleſs ſmall branches that will offer themſelves at remote diſtances from the root, which if you let them alone, and don't ſtop that exuberance in due time, and be not vigilant to reſtrain them, 'tis true they will (ſays our ingenious author)

thor) preſent you with fruit at the extremities of their branches, but 'tis little worth, as being ſo far diſtant from the root that the ſap ſpends it ſelf, in its tedious paſſage, before it arrives, as you will find by its wither'd branches.

Thus (ſays he) you ſee I am careful to purge the ſtems of all the ſmall, ſtraggling, and unprofitable branches, from which there is no expectation of good fruit, whilſt offending of thoſe that have well-knit melons on them at the ends of their branches: I conſtantly take away the end of that branch on this ſide, (he ſhould have ſaid, on the extremity of the fruit, but the diſtance he does not tell us,) which divaricating into other uſeleſs wanderers, would rob and deprive the nutriment derived from the root; nevertheleſs, with this caution, that ſome other leſs noxious branches be left to ſhade the fruit, that it be not left quite naked, and expoſed to ſuch a ſcorching heat as would hinder its growth in coming to maturity, which is forty days in knitting into fruit, before it arrives to its full perfection.

Of the management of the ridge at the ſetting of the fruit.

I have already hinted at what a critical juncture it is when the fruit of melons

lons firſt ſets or appears, eſpecially if the weather be either too hot or too cold; particularly as to the laſt, if the ridge decays in its heat, the intenſeneſs of the ſun, or at leaſt thoſe ſudden and violent fits of it that often happens in the ſpring, is as deſtructive to the well ſetting of fruit, as cold is; becauſe by coming all of a ſudden it gives ſuch a ſhock to nature, that fruit of all kinds tumbles off more by it than colder weather; which ſhould direct the careful meloniſt to cover his glaſſes with wheat-ſtraw, and give the vines only a glimmering light, on all ſuch violent occaſions, till the fruit is ſtronger and better ſet; and in caſe of cold weather, and the ridge begins to abate of its heat, the ſides of the beds ſhould be all new-lin'd, and that very ſoon, before the plants complain, or elſe you may loſe this firſt crop, to your great ſhame and diſcontent; having the ſticks always ſtuck ready in the ridge, to be pulled out on every occaſion, as faithful monitors of the good or ill temper the ridge is in.

Then as to covering, it ſhould be (as Monſieur *De la Quintinye* directs) from eleven

eleven till two, or rather, in exceſſive weather, till three a clock; which exceſſive heat is not only too violent for the young fruit, but alſo exhauſts and conſumes (as that laborious author tells us) all the humidity that is neceſſary to both root and branches. To go on with him: It is alſo requiſite to cover the melonry, when it rains much, leſt too much moiſture prejudice the fruit; all which requires a great deal of care, and no ſmall pains; tho' the regular proceedings be, to all true lovers of gardening, a real pleaſure.

Things to be done at the ſetting of melons.

In the ſetting or knitting of melons, the ridge ſhould be well lined on the back-ſide with good new dung, two or three foot thick, in order to ſtrike freſh heat into it, if it be any way decaying, which is very often, in reſerving the other ſide, and the inter-ſpaces between ridge and ridge, a little longer; and note, that on your firſt ridges, you may raiſe the melon plants you ſhall want for your ſecond and third crops, without the trouble of making new beds for that purpoſe. And in about a fortnight or three weeks after the ridges begin to fruit, fill up all the inter-ſpaces

between ridge and ridge with new dung alſo, and this will carry them thro' till all the fruit that is neceſſary for a good crop is eſtabliſh'd.

Of watering melons at the ſetting the fruit.

Watering melons when the fruit is ſetting, is another thing that ſhould be done with great care and circumſpection, ſince too much water will make it turn yellow, and drop; as will indeed too little, which will alſo make them ſhrivel, and give notice of their want of refreſhment; but of the two, it is better to let them have too little water, than too much, and what they have ſhould be pour'd on to the extremities of their roots, rather than daſh all the vines over with water, becauſe the wet will be very injurious to the young fruit, as yet very tender and ſpongy; and will alſo do ſome harm to the leaves and vines. Inſtead of watering them often in the uſual manner, take the brims of an old hat, and lifting up the vines gently, once in two or three days, rake off the dry harſh mold, and put that which is freſh and moiſt in its room, for this will impart nouriſhment to the fibres in a much more gentle and ſalutary manner than precipitate waterings, and haſty daſhings;

daſhings; and when you do water them, which ſhould be once a week at moſt, when they are knitting, and not above twice when near grown, you are to hold up the vines gently with your old hat-brims, and pour it round at the extremity of the fibres, in ſuch a manner that the water touch not the leaves nor fruit; and let the water be ſuch as is taken from the bottom of ſome horſe-dung heap, or ſuch as has been meliorated by ſheep or deer's dung, and ſet a warming in the ſun for a day or two.

Of the time for watering.

The time of day for watering, is according to the ſeaſon of the year, and ſtate in which your fruit is; when it is young, and newly knitting, the beſt time is in the morning, about eight or nine a-clock, as ſoon as the ſun has got ſtrength to dry up all ſuperfluous moiſture; but when the fruit grows larger, and the days are longer and hotter, then the evening is the beſt time: At all which times, care ſhould be taken next not to wet the vines, for that will ſcald them; nor ſhould the roots or ſtems touch the hot dung. The latter part of theſe directions are agreeable to my oft-quoted author: Never ſuffer (ſays he)

the root or ſtalk of your melon plants to touch the dung; nor ſhould you water them immoderately, but when the earth is very dry, and the ſeaſon exceſſively hot, refreſh and give the roots drink, without deferring till the ſhoots complain, when it may come too late. I water them (adds he) in thoſe parching ſeaſons two or three times a week, and in the evening, when the ſun is ſetting; covering them alſo with mattreſſes in the middle-part of the day.

Over-watering the cauſe of the badneſs of the melons.

It muſt be confeſs'd that over-watering is one of the greateſt faults our *Engliſh* gardiners are guilty of, during the whole courſe of their care, from the time that plants are ridged out, till the fruit is cut, tho' there is nothing ſo effectually ſpoils both vines and fruit as this does (given in any degree too much) and cauſes the fruit to have all that waterineſs and inſipidity that its maſters and owners complain of. To avoid therefore, as much as poſſible, this ſo much and ſo juſtly complain'd of error, I re-preſcribe (what I lately hinted at) *viz.* my firſt method of raking away all the dry mold that lies upon the ridge, under the vines, by holding them

them up with a large brim'd hat, becauſe the vines are not ſuppos'd to ſpread all over the bed, and putting that which is freſh and moiſt in its room, with earth oft watered with the melon water before ſpoken of, and this will impart great moiſture and refreſhment to the roots, by being done once a week.

Of the general floating or watering of melons.

Other waterings ſhould be at a diſtance from the root, in the alleys that are between each ridge, which will diffuſe its moiſture to the young tendrils and roots of the melon; and other waterings, by holding up the vines, as before directed; but the thorough watering with the roſe all over the hole with fair water, ſhould not be done above once in a week or ten days, becauſe the fruit of the melon being ſpongy, the water ſinks into its tender coat and pulpy integument; which is one of the cauſes of the misfortune I have been complaining of, I mean bad watery melons.

Another reaſon of melons having a bad taſte (next to a bad ſeaſon) is the taking away the glaſſes and frames, and expoſing them to the open air and weather of all kinds too ſoon; which tho'

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in warmer countries, as in *France*, *Spain*, *&c.* is proper enough, yet with us in *England*, where even our ſummer nights and cold dews are like ſo many winter ones beyond ſea, thoſe coverings ought to be kept on to preſerve your fruit dry, and free from all noxious dews and other moiſture, and which often happens; during this ſecurity, and premeditated careleſsneſs, ſuch ſtorms of hail, rain and thunder have fallen, as have at once marr'd all the labour and hopes of the preceding ſpring and ſummer; at leaſt, it fills the melons full of water, and makes them eat flattiſh and inſipid. Where note, that towards the latter end of the ſeaſon, you are not to water at all, except there be the greateſt occaſion imaginable; and the curious meloniſts ſhould not be fond of making his fruit (as gardiners too oft do, and find themſelves in it) to ſwell too much in bigneſs, as they endeavour to make them have a good taſte and flavour; on which account it is that all melons ſhould be laid on a tile, and oft-times turn'd, that it may ripen the better, which when it has, by the addition of a little hand-glaſs in the bargain,

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it has all the advantages that either art or nature is capable of furnishing him with.

SECT. II. CHAP. XII.

Of the properties of good melons, &c.

HAving traced the method and manner of raising melons from their infancy to perfection, nothing now remains, but to set down something concerning the properties of good melons, their method of ripening, and gathering them, *&c.*

Mr. *De la Quintinye,* concerning melons, tells us, that great and pumpkin-like melons are very seldom tolerably good, as arriving to their bulk either from the nature of their seed, or from superfluous waterings: Wherefore (tho', as he has said, they cannot support the too excessive heats without it) the less water you give to plants (provided you find them not to want it) the better, and that rather a little at a time than much; once a week, for the most part, is sufficient; and I beg leave to add, that towards their time of ripening,

none

none at all, for a week or ten days, except it be of the freſh mold I have heretofore recommended.

And as to this (ſays he) you muſt determine and regulate your refreſhments with great circumſpection, and judge by the nouriſhment which you conceive neceſſary to produce and maintain the foot, with its branches and leaves growing from it, without which no kind nor genuine fruit is to be expected.

When you gather a ripe melon, you will have notice by its turning a little yellow; for from that time (as the weather proves) it does ordinarily ripen, and begin to caſt a grateful ſcent, the yellowneſs appearing in ſome part of it or other, and not ſeldom with ſome rift or little chafings about the ſtalk, *&c.* are moſt infallible indications of its being rather too long, than too haſtily gathered: The gardiner therefore muſt not fail to viſit the melonry, at leaſt three times a day, morning, noon, and evening, for this critical time of ripening. He will ſometimes find melons ripen too faſt, but they (as all very early melons) are very ſeldom good, as proceeding rather from a ſickly or vicious

root, than from the nature of the plant, or the beſt ſpecies of melons.

You may judge of the goodneſs of a melon by its ponderoſity or weight; and provided it ripens well whilſt the leaves and ſtalk are pert and green, it is a certain indication of its goodneſs. And this is what all good gardiners generally aim and make a bravado at; but on the contrary, when the ſtalk is wither'd, the fruit is then inſipid, let the colour of it be never ſo yellow and fine.

After twenty four hours keeping, or the next day after it has been gather'd (for ſo long, contrary to vulgar opinion, it ſhould be preſerved in ſome ſweet dry place, and not eaten immediately, as ſoon as it comes from the garden) a perfect tranſcendent melon will be full, juicy, and without vacuity, which you will eaſily diſcern by rapping a little with your knuckles on the outſide of the fruit; the meat ſhould be alſo dry, or but a little rorid meazing out of the pulp, (all which is done by keeping the melon dry and from watering) but by no means wateriſh and flaſhy. To this add a vermilion colour, a grateful flavour, and a high and racy taſte. And

thus

thus much concerning melons, the method of raiſing, perfection, *&c.*

SECT. II. CHAP. XIII.

Of the cucumbers.

THE cucumber is the next to be treated of, being the firſt of the three kinds * *Bauhinus* has reduced to this head; tho' indeed much inferior to the foregoing, both in beauty and goodneſs.

This kind of fruit was in ſo much eſteem in *Pliny*'s time, that he beſtow'd a whole chapter in his *Natural Hiſtory*, on this and ſome other kinds he joins to it, and tells us, in the account he gives, of the great virtues of the ſeeds being ſteep'd in wine, for thoſe that are afflicted with coughs, and for nephritic and dyſenterial diſeaſes in women. The encomiums that *Pliny* has given, and the care that has been taken of them, caus'd many to believe that what the antients call'd cucumbers, was in reality our melons, as has been already noted.

* Vid. *Bauhinus* in *Pinace, lib.* 10. *cap.* 4. ut antea.

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The cucumber ſimply ſo call'd, is from the * curvature or figure of it, of which there were heretofore but three kinds that were cultivated in the garden; that is, the *cucumis longior viridis*, long green cucumbers; the *cucumis longior luteus*, or long yellow cucumbers; *cucumis fructu minore.* But later years has produced more varieties, *viz.* the little ſhort early cucumbers, the prickly cucumber white and green, the long ſmooth green, large ſmooth white, and long ſmooth yellow cucumbers; all of them of uſe either to eat raw or pickled, for gerkins or mango.

Of the appellations or kinds of cucumbers.

The ſeed is a little ovular, pointed at both ends, but ſmaller at one end than the other, of a whitiſh colour (in oppoſition to that of melons, which is yellow) and is gathered out of the bellies of thoſe cucumbers that are yellow, the largeſt of which are the moſt proper for that purpoſe. They are planted and propagated after the ſame manner that melons are, but require not ſo ſtrong an earth as melons do, and require

Of the nature of the cucumber, times of ſowing, &c.

* Cucumis & cucumer (quaſi) curvimer a curvitate ejus, &c. *Catal. Hort. Botan. Oxon. p.* 50.

more water: They are more hardy than melons, if planted late, and require much leſs care; it being in the power of any body to raiſe cucumbers, that can't raiſe melons; but if early, they are more tender, and more difficult to raiſe, and more ſubject to diſappointments.

The earth proper for cucumbers.

The compoſt I would adviſe, is one load of old melon earth, a quarter of a load of cow-dung well mouldred, half a load of burn-bak'd land, and half a load of loam, with half a load of wood pile mold; theſe mix'd well together, and laid in a heap, turn'd once a month all the ſummer, and then kept dry in a hovel or open houſe all the winter, will make an excellent compoſt for cucumbers in the ſpring; which when rais'd early, requires as dry a ſoil as melons, or any of the choiceſt fruits, whether exotick or domeſtick we have growing.

Of water and watering.

The water ought to be clear, ſweet, wholeſome water, and not that taken out of horſeponds, or mingled with dungs, as was preſcribed in the caſe of melons; but ſhould however be warmed in the ſun, when the plants are young; and tho' it has been before ſaid, that cucumbers

cucumbers require more water than melons, as receiving indeed, on account of its natural taſte, leſs damage from watering than melons do, and alſo that water makes them more fruitful; yet if they have but a little water, they will be more pleaſant and wholeſome; and tho' they are to be watered in dry weather, yet in cold wet weather they ſhould be defended againſt rain, by ſome coverings; for how eaſily ſoever they may (by being ſtrew'd with ſalt, and beat between two plates) be clear'd of all the water and watery taſte, yet as cucumbers are (by thoſe curioſo's who divide herbs into four degrees of heat, and four degrees of cold) eſteemed cold in the fourth degree, the next degree whereof would be poiſonous, one can't be too careful of keeping them from over-much moiſture, nor indeed ſhould be eat too early nor too late, tho' the former is aim'd at by moſt gardiners, with an uncommon pride and deſire; as the latter is by moſt country people of hot and juvenile conſtitutions, eaten too avaritiouſly, to their great hurt, and ſometimes utter deſtruction, unleſs well mix'd with pepper, vinegar, and other

hot ingredients. On which account I judge that cucumbers ought never to be eaten before *May*, nor after the latter end of *July*, or ſome ſmall time in *Auguſt*, except it be very ſparingly.

SECT. II. CHAP. XIV.

Of the methods of making the hot-beds, &c.

THE method of making hot-beds, and all the other culture and management of cucumbers is, as has been already hinted, the ſame with melons; tho' experience teaches, that when the plants are yet young and tender, and the ſeaſon of the year is very early, they require rather more care and attendance than melons do; tho' as they are planted very near to one another, they generally participate of the ſame care and trouble.

The method of making the ſeed-bed (as before in the caſe of melons) is to caſt the dung together on a heap to ſweat for three or four days, mixing it with cole-aſhes, or tanner's bark, to make the bed heat with leſs rage, and

to preſerve the heat the longer; and making the bed about three foot wide, and four and a half or five foot long, according as the ſize of the raiſing frame is; and in the winter time at leaſt three foot high, though in the ſpring it need not be ſo ſtrong. You may ſow the ſeed in a day or two after the bed is made, tho' ſome ſow it immediately. There are that chuſe rather to ſow it on a hill in the middle of the frame, and covering that earth with hand-glaſſes made flat, than by earthing the bed all over, to truſt to the violence and uncertainty of the bed; which ſometimes (ſay they) burns up the plants before you can ſave them: And this indeed holds good as to the ſecond bed and ridges, but it is a misfortune that rarely happens in the ſeed-bed, the rage or heat of the bed being expiring, or expired, before the ſeeds are come up, at leaſt before they are fit to plant out into the ſecond or nurſery-bed.

SECT. II. CHAP. XV.

Of the ſeed of cucumbers, its age, properties, &c.

IT muſt be obſerved (as to the ſeed) that that of cucumbers will not laſt ſo long as melon ſeed will; cucumbers of the ſecond, at moſt of the third year, being the propereſt for a crop of any. And ſome there are that eſteem ſeed of the firſt year beyond any of them. It has been a queſtion in debate amongſt the curious, whether the ſteeping of melon and cucumber ſeed in milk, liquid honey, or other ſweet waters, does really add to the goodneſs of their taſte, or no.

And *Scaliger*, in his notes on *Theophraſtus, lib.* 2. *cap.* 18. affirms it does. *Cucumerum ſerviæ lacte aut melicrato præmacerari, quo fiant fructus dulciores.* But our moderns, amongſt which is Mr. *Collins*, denies it has any ſuch effect. But every body agrees, that in caſe the owner and planter is behind-hand in his work, that it adds to the quickneſs of its growth; for which reaſon they

they prescribe that seed should be steep'd in milk, or warm water, for four, six, eight, ten or twelve hours, more or less, according as its age is: And I may add, that in case it is a very good kind, and the seed is old, the infusing it in some warm water, wherein is put a little saltpeter, and other fructifying ingredients, it can't but add spirit and life to that which is otherwise in decay.

Of the earthing of cucumber beds.

The bed being made as before, earth it, and sow the different kinds of seeds separately, in drills about an inch deep, as you did the melons, covering it over again with your finger, and putting sticks or numbers of every distinct kind you sow, differently numbred and referr'd to in your pocket-book, and the place from whence you procured the said seed; chusing for your first crop only the short green cucumbers, that knit at the first joint; for on this choice depends all the success that gardiners so much vaunt and brag about early bearing, being, as I have elsewhere hinted, nothing but an imperfection in nature, and the produce of a stunted kind of fruit; but as custom has so far prevail'd upon us, and without this a gardiner, however

ſo ingenious otherwiſe, muſt be ſtigmatiz'd for one unknowing in his art or buſineſs, let us purſue our directions accordingly.

SECT. II. CHAP. XVI.

Of the time of ſowing the firſt cucumbers.

IT is well known that the early kind of cucumbers will bear in about a month or ſix weeks, or two months at moſt, in caſe the water be tolerable, and the plants do not meet with any baulk in their raiſing; you ſhould therefore ſow them as early as you can in *January*, and let your mold be dry, and your glaſſes and frames ſo cloſe that no wet nor air can get in, your plants at this time of the year, for want of ſun, being in very great danger of rotting with the wet, or being pinch'd with the cold; and you muſt be very watchful, and make uſe of every glance of the ſun you can get, to cheriſh your plants, laying clean wheat-ſtraw on your glaſſes to harden them by degrees; and you may put a woollen cloth, as Mr. *Bradley* directs, under

under the glaſſes, by which means, having two or three of them, and keeping them dry one under another, you may take off that vapour and dew that generally ariſes out of hot-beds, to the annoyance (and ſometimes deſtruction) of your plants, as it burns and ſcalds the leaves in fine weather, or, which is worſe, rots them in wet and cold.

Of watering.

There will be little occaſion of watering your cucumber plants thus early in the year, the natural moiſture being ſufficient to preſerve them; however, when you firſt plant them out of the ſeed-bed into the ſecond or nurſery-bed, you muſt do it carefully, with water warm'd in a veſſel that is not greaſy, and with a ſpout of a tea or coffee-pot; and in caſe your bed (which ſhould have at leaſt ſix inches of mold on it, and ſhould under that have two inches or more of old rotten dung) ſhould burn, wherever you ſee it, thruſt the plants away with your hand on a heap, for if you do not, then thereby they will eaſily ſtick again, and the pouring cold water on that place will mitigate the raging heat, and in a day or two after you may thruſt your plants with the ſame cou-

rage

rage back again, having taken out the burnt mold and put in freſh, to the place where they were before the other morning, and as it were tranſplanting, being no hurt, but rather eſſential to their well-growing and bearing. And here it muſt be noted, that after you have made this ſecond or nurſery bed, which we have been ſpeaking of, you muſt line it well with clean wheat-ſtraw before you put the glaſſes on, in order to make the heat riſe gradually, and in all places alike; for if you don't, it will riſe in patches, which is too often the occaſion of the misfortune I have been cautioning againſt, and ſome part of the bed will be cold while other parts of it burn.

And thus much muſt be ſaid as to cucumbers in their raiſing or ſeed-bed, and in their tranſplanting to the ſecond or nurſery-bed; the other care being only what I have already ſet down, and which I can't too often repeat, in watching for every glance of the ſun, the keeping your glaſſes as dry as poſſible, from the drops and ſteam that ariſe from the bed, and above all, the having ſticks ſtuck into the bed ready to be pulled out when you

you want to know its temper, the having dung ready to aſſiſt, in caſe it heats too ſlow, or an iron bar in caſe it heats too faſt, you have, I think, all the cautions and directions that is neceſſary, or can be uſeful. I ſhall only add one caution more, which I had forgot both in the directions concerning melons, as well as others I am upon, that you make your ſeed-bed, and indeed all your other beds and ridges, upon the ground; becauſe there is a wetneſs, moiſture and dampneſs that is in all grounds, gravels themſelves not excepted, that will chill and cool your beds. I am ſure beds can't be ſet too high, or too much out of the ground, but too little they may; tho' there are many that don't ſo much mind this as they ought to do.

In ſhort, the keeping the bed from wet, and conſequently from being raging or chill'd, and the knowing and conſidering its temper, and having all neceſſaries either to keep it in caſe of need, or to take away from it in caſe it abounds, added to an indefatigableneſs, watchfulneſs, care and diligence, is the very all that can recommend a gardiner to this employ in particular, and the ſervice of his

his maſter in general; but where inſtead thereof, drunkenneſs, ignorance and careleſsneſs take place, there little good can be expected; and on the other hand, the maſter ought to be very ready to let his ſervant have all that is neceſſary towards that care, as very good cloſe glaſſes and frames, good large double mats, the neweſt and beſt dung that comes out of the ſtables; a hundred load of new dung, which when rotted will waſte to about thirty, being ſufficient for any ſmall melonry. But now to the ridge for cucumbers.

SECT. II. CHAP. XVII.

Of the ridging of cucumbers.

AS to the ridging of cucumbers, the ſame rules are to be obſerv'd, which has been ſet down concerning melons, but that they are to be earlier; for if you would obtain very early cucumbers (as in *March*, which is the time that the forwardeſt gardiners generally produce them) they ought to be ridg'd out by the 10th or 15th of *February*, at leaſt; and by the 10th of *March*, or ſooner, you may expect fruit. And whoever has

has a mind to try his luck on melons, in order to have them early in *May*, ought to be as early with them as with the cucumbers, in the manner I am now ſpeaking.

As concerning the directions that Mr. *Bradley* has given in gardening, about the ſaving of melon and cucumber ſeed in *November*, and for keeping of the plants in conſtant health and vigor till the ſpring; I muſt own I have not had the experience of it, neither have I ever met with any that have; but it ſeems to me to be much more agreeable to reaſon, and the experience I have had in this curious affair, that the plants both of melons and cucumbers ſhould be more contaminated and ſpoil'd by keeping on hot-beds all the winter, than when they are rais'd with diſpatch and early diligence on the hot-bed only in the ſpring, the keeping of them, as I have heretofore ſet down, in a conſtant growth and motion, being, by all the experience I ever had, the moſt eſſential point in this affair; all theſe kind of plants, and cucumbers in particular, bearing fruit, and coming to their perfection in about eight or ten weeks after their ſowing;

Obſervations on ſome directions of Mr. Bradley.

ing; and that when they are once ſtunted, they will not recover any more, but grow yellow and rotten: And tho' it might be fact that Mr. *Fowler* might have very healthy good plants in the latter end of *November*, that and the foregoing month being generally very mild, yet what would become of them, or how he could maintain them during the winter months of *December* and *January*, till they could be brought to ridge, I muſt own I am at a loſs to judge: But there is no contending againſt real fact, if ſuch it be; and the kindneſs of my very ingenious friend to me ſhall always oblige me to ſay nothing but what is agreeable to fact and experience, having the greateſt regard for his uſeful labours in the way of gardening.

Of the main crop of cucumbers, and time of ridging.

Certain it is, after all that has been ſaid on the bringing forwards and forcing of melons and cucumbers, they have by no means a good taſte, nor any ways capable of appearing in competition with others that follow after in other months; nor do they pay for the care and expence we are at about them, and it is better to let it alone till the 10th or 12th of *February*, before you ſow them, and

till about the middle or latter end of *March*, before you plant them out, then you may expect good cucumbers in the latter end of *April*, or beginning of *May*; and good melons by the beginning of *June*, when the weather begins to grow hot, and the more eager palates and eaters of garden-ſtuff naturally require them; it being, in my opinion, much better to have a good cucumber or a good melon in *May* or *June*, than to have ten bad ones a month or two ſooner, and I am ſure much more healthy, the others being very little better than poiſon. But to conclude this treatiſe of melons and cucumbers, which I have endeavour'd to handle with all the diſtinction and clearneſs I can: cucumbers do not require the pruning, tho' they bear more water than melons do; nor ſhould they be left naked or bare, eſpecially when young, to the open ſun, all fruits thriving beſt under cover, till about a week or ten days before you ſuppoſe it fit to cut; nor ſhould the vines be twiſted to accelerate their ripening, nor other ways moved, without great care, ſince, as Mr. *Bradley* obſerves, the veſſels which convey the juices to

the

the fruit, being very tender, and ſubject to bruiſe by the leaſt bending from the natural place of their growth; which is the reaſon, as that ingenious gentleman obſerves, why the fruit which firſt ſets ſeldom comes to perfection, by reaſon of handling of them; but in ſome remote corner, where the plants are leaſt regarded, commonly the firſt perfect fruit is found. And as to the twiſting of melons, which many gardiners do in order to get their fruit ripe, perhaps a week or ten days ſooner than ordinary (as to the goodneſs of fruit it is by no means approveable;) nor do I find by any obſervation I have ever made, that the leaving on of falſe bloſſoms be for the advantage or diſadvantage of the vines, and ſetting of the fruit, or whether they are the male kind, ſo neceſſary as it is ſuppoſed for the impregnation and forwarding the fruit in the others.

SECT.

SECT. II. CHAP. XVIII.

Of the citrul calabaſh, or citrul cucumbers.

THE calabaſh, or citrul cucumber, is the next I ſhall treat of; it is call'd citrul, from *Citrullus*, or rather, *Citroleus, quod citrei mali quoad formam & coloremſit amula*, ſay the botanical etymologiſts. *The names and kinds.*

Our herbals have left but one kind, that I have ſeen, which is the *citrullus ſive anguria vulgatior*, the common citrul cucumber; but the *Dutch* (from whom we receive many things of this kind, which they have from their colonies abroad) have ſent us over many more kinds, which differ in ſize and ſhape, ſome being perfectly round, others ovular or long; ſome pear-faſhion'd, and others as it were ſqueez'd flat at the head, under the general name of calabaſh; of all which we have ſeveral kinds from our own plantations in the *Weſt Indies*, which it would be needleſs for me to enlarge upon.

Of the culture.

They are to be ſown in hot-beds about the middle of *March*, and at the beginning or middle of *April* take them up, with as much earth as you can about their roots, and tranſplant them into ſome old hot-bed or dung-heap, if under a wall or pale the better, that they may climb up thereon, which is exceeding advantageous to theſe kinds of fruit. Theſe plants require a good deal of room, for that they may be planted at leaſt ſix or eight foot aſunder, for the more room they have to run, the better it is for them; and ſhould have about two foot wide, and one foot deep in the holes of good mold; and by the beginning of *June* they will be five or ſix foot long. If they are to lie flat, ſome ſhovels full of mold ſhould be laid on the vines, about three or four foot off the root, which will not only make them ſtrike again, but will keep them from being ſhak'd to and fro, and bruiſed by the winds; but if they are to grow up againſt pales, or a frame of wood, then you are only to throw more mold on the roots, and nail the vines up to the pale or wall. They are not fit to gather till they are perfectly yellow,

low, when their pulp is very wholſome and good, eſpecially when baked with onions, *&c.* in them, which is beſt towards the ſpring of the year, tho' they are good any time of the winter. *Of their goodneſs.*

SECT. II. CHAP. XIX.

Of the pumpion, or pumpkins.

THE pumpion, or pumpkin, is alſo a larger kind of the citrul; but as it is of various colours, does not keep ſo cloſe to that kind. It has always bore the name of *pepo*, amongſt the antients, from ſeveral *Greek* roots which imply its aptitude to grow large, and ſmell well. *Of the name.*

Our *Engliſh Herbals* take notice but of two kinds, which are the *pepo maximus oblongus*, or the great long pumpion, and the *pepo maximus rotundus*, or the great round pumpion or pumpkin. *Of the kinds.*

Its culture is the ſame with that of the citrul, to which, as is before ſaid, it is ally'd; they may be planted on any dung-hill, and have no previous care in the hot-bed, and will alſo run up againſt a hedge or pale, to a very good purpoſe; *Its culture.*

but if they are ſuffered to lie along, lay ſome ſhovels of mold at ſeveral joints, in order to keep them on the ground, from being blown about by the wind. Any ſort of ſituation agrees with them well enough in the open air, but thoſe that are well expos'd ripen the ſooneſt. This, as well as the laſt, require a good deal of water, and the richeſt ſoil you can give them.

SECT. II. CHAP. XX.

Of the gourd.

THE cucurbit, or gourd, is the laſt of the cucumber claſs; unto which not only this, but all the other before-mentioned are reduc'd. Nor is it certain to which of the three the calabaſh, that is now ſo much in uſe, is placed; all theſe laſt are however reduced into one by our * botaniſts, tho' † *Pliny* divides them into two chapters.

* Cucumis appellatio communis ſub qua cucumis ſimpliciter dictus pepo, melo, cucurbitas & citrullus, de quo ſuo loco. *Catal. Hort. Botan. Oxon. p.* 50.

† De anguino cucumere & de pepone, *cap.* 2. De cucurbite ſylveſtri, &c. *Plin. Nat. Hiſt. cap.* 3. *lib.* 20.

The fruits of theſe are of very various kinds, even tho' they ſpring from the ſame ſeed; nor does nature diſplay it ſelf in any plant more than in the variety of the growth of its vines and tendrils, as *Bauhinus* and others, from experience teſtify. The kinds that our herbaliſts ſpeak of, are the *cucurbita anguina,* or longer, being the long or ſnake's gourd; *cucurbita lagenaria minor,* or the ſmall bottle gourd; *cucurbita ſylveſtris fungi-formis,* or the muſhroom gourd; *cucurbita clypei-formis,* or ſymnel gourd; and the *cucurbita verrucoſa,* or knotty gourd; with many others that I need not name, that are cultivated in theſe and other parts, with great variety and care.

This plant, which grows the largeſt and quickeſt, and moſt extenſive of any, is raiſed of ſeed, as all the reſt of this tribe are, but would, as being a ſtranger with us, require a hot-bed in the ſpring, to bring it forward. The ſeeds of them all are good for the inteſtines, as is alſo the pulp; and the ſeed is ſaid by the antients to be a ſpecifick againſt periodical or intermitting fevers. Which is all I ſhall add as to cucumbers and their kinds.

SECT. III. CHAP. XXI.

Of herbacious and fibrous-rooted kitchen plants.

Introduction.

IT will not, I presume, be to my purpose to waste much time on the etymology from which this section has its denomination; nor on the opinions of those who seem to criticise so nicely on the word, and distinguish the *olla* herbs (which are never eaten raw) from the *acetaria*, which are never boil'd; inferring from thence, that the original of the first is *olus*, from *olla*, a pot; or whether it be deduced from ὅλος, comprehending the universal genus of the vegetable kingdom; or that it has its derivation *ab olendo*, or rather, *ab alendo*, the one signifying the nature of its growth, and the other its general uses and properties, as having been the original and genuine food of mankind from the creation; since this would lead me too far from the practice I here propose to lay before my readers; for which reason I shall leave it to the *cumini sectores* and impertinently curious, and proceed to what

what is of more general uſe, the diſtinction of their ſpecies and properties, method of raiſing, governing, and the like; beginning firſt with thoſe that meet with the greateſt eſteem at the tables of the moſt curious.

SECT. III. CHAP. XXII.

Of the collyflower, cabbage, borecole, boccoli, &c.

B*Raſſica*, the cabbage, a diſh (as it is ſaid) ſo entirely beloved by *Pompey*, and ſo highly celebrated by *Cato* and *Pythagoras*, but more eſpecially by *Dioſcorides* and *Chryſippus* the phyſicians, that the latter is reported by *Pliny* to have privately wrote a volume in its praiſes, and on account of the benefits it afforded to human bodies; the ſame author telling us, and in the ſame place, that the antient *Greeks* divided the *Braſſica* into three diſtinct ſpecies; *viz.* the firſt, *criſpa*, with curl'd or ſhort leaves, and but few ſtalks; the ſecond, *lea*, the leaves growing on long ſtalks, for which it was call'd *cauleda*, perhaps our coleworts; and the other, *crambe*, with ſmal-

ler leaves, but more indented than any of the former; which undoubtedly belongs to the borecole, broccoli, or ſeakele.

Thoſe that are skill'd in botany tell us, the *Braſſica* has its appellation from ſeveral words in the antient languages, which ſignify its efficacy, or virtue againſt the diſeaſes of the ſtomach. And our *Engliſh Herbals* take notice of ſix kinds that were heretofore cultivated in gardens, and two that are wild, and growing on the ſea-ſhore; *viz.* the *Braſſica ſativa vulgaris*, or common colewort; the *Braſſica capitata alba*, or white loaf cabbage; *Braſſica capitata rubra*, or red cabbage; the *Braſſica florida*, or collyflower; and the *Braſſica Sabaudi criſpa*, or the *Savoy* cabbage; all of theſe to be found deſcribed by *Gerrard*, *p.* 312, to 315. and by *Parkinſon*, *p.* 503, to 505. To which they add, as before ſaid, the *Braſſica ſelinoides ſeu laciniata*, parſley colewort, the *Braſſica marina Anglica*, the ſea colewort, and *Braſſica ſylveſtris*, the wild colewort. But late experience has produc'd other kinds, which are, the common cabbage or colewort, the ſugar-loaf cabbage, on account of its ſhape, the

the *Battersea* and *Russia* cabbage, both small and early, and the *Dutch*, being the flattest and the largest of all, and a very hard and flat cabbage it is, fit only for the last table in large families. To these may be added, the *Brassica florida*, or collyflower before-mentioned, the *Savoy*, the borecole, being both great, and red, and curl'd on the edges, and, above all, the broccoli from *Naples* or *Venice*, from whence we have the seed transported to us every year; perhaps the *Halmerida* of *Pliny*, so much magnified, and now in the greatest esteem and repute of any of the sea-kele, or crambe kind.

Some physicians decry the cabbage and colewort, as affording but crass and melancholy juice; loosning if but moderately boil'd, if over-much astringent, according to *Celsus*; and therefore seldom eat raw, but by the *Dutch*, who drink large quantities of geneva and other hot liquors, to palliate its cold quality. The best seed (says our oft-mention'd author) comes from *Denmark*, *Russia*, or from *Aleppo*; but now we have seed enough raised annually of our own, except the broccoli, which is best *The properties.*

to

to be procured every year from *Italy*; and the oftner any other kinds are changed, the better.

Pliny (in his *Natural Hiſtory*, *lib.* 20. *cap.* 9. as aforeſaid) gives us a long chapter on the virtues of this plant, and in general, that they are ſaid to allay fumes, and prevent intoxication, and our learned and laborious Naturaliſt commends the juice raw, with a little honey. How much in eſteem they were amongſt the antients, who call'd them divine, and uſed to ſwear *per braſſicam*, I leave to thoſe that are curious in antient phylology.

Of the ſeed. The ſeed of all theſe *Braſſica*'s ſhould be ſaved from the largeſt and beſt of their kinds; and not from thoſe that caſually run to ſeed before their time. The hollower the cabbages are you ſet for ſeed, or chuſe to eat, the better; and theſe ſhould be ſet into the ground at about three or four foot aſunder, about *Michaelmas*, and being cover'd over, to preſerve the heads from the froſt, you may the next year expect to have very good ſeed. The borecole comes oft from *Holland*, where they eat it raw, with vinegar and oil, and there you may have

have very good ſeed. The broccoli from *Italy* will do, the ſeed being rais'd in *England*, for once or twice, but afterwards it dwindles, as does the *Ruſſia* and *Savoy* cabbage. Collyflower is ſaved well in *England*, from the flowers of the ſame year you plant them.

of their culture and management.

Moſt of theſe kinds require a culture and management diſtinct from one another. I ſhall begin with the collyflower, as being the firſt that comes in during the ſummer-ſeaſon, and on that account the moſt preferable of any; tho' the *Ruſſia* and *Batterſea* cabbages, in my humble opinion, claim the precedence, as to their intrinſick value and goodneſs.

of the collyflower.

The collyflower requires to be ſown in five or ſix different ſeaſons; thoſe that are deſign'd to be early in the ſpring, and for that reaſon kept under glaſſes all the winter with great care, ſhould be ſow'd at two or three different times, *viz.* about midſummer, about the middle of *July*, and the middle of *Auguſt*.

If the autumnal and winter months till *Chriſtmas* prove mild, we may expect ſome of them to flower before or about that time, eſpecially if juſt as they are flowering they be put into the

green-houſe, as is taught for thoſe ſaved in *May*; but if the weather ſhould be ſevere in thoſe months, then will they be ſtout, and ſtand the teſt of it better than thoſe that are ſow'd later; but ſuppoſing they ſhould not anſwer, the loſs of the ſeed and labour is but little in compariſon to what may be reaſonably expected from them, in caſe they do well.

The ſecond ſowing of collyflowers. The next ſowing of collyflowers, is about the middle of *July*, or beginning of *Auguſt*, and this is indeed (eſpecially in the country, where things don't come ſo quick as they do in the warmer ſoils about *London*) the beſt ſeaſon for ſowing not only the collyflower, but alſo all the *Braſſica* or cabbage kinds, becauſe they will get ſufficient ſtrength before the winter comes, to ſtand its ſeverity; however, if it be very mild in the three or four firſt months, theſe will be apt to flower, tho' to very little purpoſe.

The third ſowing. The third and laſt ſowing, before winter, is about the middle or latter end of *Auguſt*; for theſe plants ſo ſow'd will (if the ſoil be good, and the following months very open and kind) be the beſt

plants

plants in the ſpring, eſpecially about *London*, where the ſoil is rich and warm; but let the ſeaſon be how it will, one of the three ſowings I have been mentioning will undoubtedly ſtand, and take place. And theſe and the former are to be planted out on bell-ridges, four or five under a bell, to come in early in the ſpring.

Of the manner of ſowing.

All theſe ſowings are to be on an old hot-bed, where being ſown, the ſeed will ſoon ſhew it ſelf, and may be prick'd out, all but the laſt, into an open border of good ground, to take the chance of the winter.

But it were better for the laſt ſowing of all, that a little dung be thrown together, both in ſowing and tranſplanting, for the ſeaſon of the year being at that time far ſpent, the ſeed will not grow ſo well, nor when tranſplanted will the plants take root ſo well without it.

The fourth ſowing of collyflowers.

The other times of ſowing collyflower ſeeds, are early in ſome of the firſt or ſecond beds you make for your melons or cucumbers, about the beginning of *February*, and ſo let them afterwards be tranſplanted into thoſe old beds,

beds, from whence you move those plants, for a much lesser degree of heat will serve them than will serve the others; and it must be noted, that those young plants are more esteem'd by the curious, than those that were kept all the winter, as making better flowers, and being less subject to run to seed.

The fifth sowing of collyflowers.

The fifth sowing of collyflower is about the beginning or middle of *March*, tho' this is of the least account of any yet mentioned, because they are only intended for the last spring crop, to come in in *July* and *August*; which is generally better supply'd by *Russia*, *Battersea*, and other cabbages; but as cooks, in the dressing and garniture of their dishes, desire to have as many different kinds of boil'd sallet as they can, for variety sake, this fifth sowing should not be omitted.

The sixth sowing.

The sixth and last sowing is of those that, according to the *French* method should come in towards *Christmas*, by taking them just as they begin to flower, and placing them in the greenhouse, to finish the growth of the flowers, and to have them in a readiness for the table all the winter months. And this

this concludes all that can be ſaid as to the ſowing of the uſeful *Braſſica florida*, or collyflower, ſuperior to all the other kinds, inaſmuch as it may be had in ſome degree of perfection almoſt every month in the year.

Some of the firſt ſown of theſe collyflowers ſhould, as is before ſet down, be planted out in *September*, or the beginning of *October*; tho' about *London*, where the ground is warm, they let it alone till the beginning of *November*, into bell-ridges, four or five under a glaſs, and on a bed of dung moderately heated, where they ſtand all the winter, being in all dangerous weather cover'd with mats, to keep the plants from being frozen and ſpoil'd; where letting them remain till towards the latter end of *February*, or beginning of *March*, the dung whereon they were planted will be rotted, ſo as that you may excavate it all round the bell-glaſs, and new dung may be trod in, as is uſual in all decay'd beds. And then it is that new heat and life being imparted to the roots, and the ſun getting ſtrength likewiſe, the flowers under the bells will grow apace, and come in early and in good time.

All

All the other kinds, which are planted out in nurſery beds, and under glaſs frames, to preſerve them from the inclemency of our climate, are likewiſe planted out in the latter end of *February*, and beginning of *March*; ſome under warm walls and reed-hedges, ſome under box, and ſome under bells, as you can; whilſt thoſe rais'd and preſerv'd in other open ſeaſons of the year, are planted in your artichoke and aſparagus alleys, and other open places, as will be more particularly directed in its proper place; but the putting of pigeon and other dungs at the top of the ground will alſo contribute much to their growth, how much to their goodneſs I leave to the judgment of thoſe that plant them.

SECT. III. CHAP. XXIII.

Of the Ruſſia, Batterſea, *and other cabbages.*

THeſe following kinds of cabbages, which are the earlieſt of any of the pome or loaf kind, are ſow'd at two different ſeaſons, *viz.* the latter end of *July* or beginning of *Auguſt*, for

for winter plants, to plant out very early in the ſpring; and about the beginning of *January*, under bell glaſſes, in order to have them cabbage after the others are gone off; or in other words, to have them come in juſt as the ſpring plants begin to harden, and fall off from their goodneſs; the eſſential quality of theſe, and wherein their goodneſs chiefly conſiſts, being their tenderneſs at firſt coming; for afterwards they harden, and are fit only for the ſecond and third tables.

Of the feed.

The beſt of the *Ruſſia* kind of ſeed, is that which is imported directly to us, from *Denmark* or *Hamburgh*; at leaſt it is from thence we have it freſheſt, and moſt conveniently, and if it be procured every year, it is ſtill the better; for that which is rais'd in *England* is apt to degenerate and loſe its priſtine virtue. The other kind has been rais'd ſome years with good ſucceſs at *Batterſea*, the *Devizes*, and other places; and is with eaſe procur'd from ſeedmens ſhops, though not with ſo great certainty as when you raiſe it your ſelf; or get it from ſome gardiner that does raiſe it, and on whom you may depend.

The next of the *Brassica* kinds that come in are the sugar-loaf and *Dutch*, and are as good as any of the other, for the use of the kitchen, in large families; and are sown at the same time that the other kinds are, and treated in the same manner. And thus have I given an account of the time of sowing the chief of the *Brassica*'s, especially those that pome or cabbage. I now proceed to those other kinds that do not, at least not to the same degree of hardness with the other.

SECT. III. CHAP. XXIV.

Of the Savoy *winter colewort*, &c.

Of the Savoy.

THE *Savoy* follows next, as being the most useful, and lasting the longest of any of the *Brassica* kinds, during the winter seasons. Mr. *Bradley* directs the sowing them in *March*, and planting them out in *July*, for the winter use, but the practice of gardiners is not to sow them till about the middle of *May*, for by so doing they will be early enough, being planted out into a nursery-bed in *June*, and into holes in more

more open ground in the latter end of *July*, or the beginning of *August*; for as they are ſeldom eat till towards *Chriſtmas*, when the froſt has nip'd them, they grow all the months of *Auguſt* and *September*, and in fine weather great part of *October*, and are, towards the beginning of *December*, and not ſooner, a moſt excellent diſh.

Of winter cabbage or coleworts.

The other kinds of cabbages, that are chiefly deſign'd for the latter part of the winter, or beginning of the ſpring, ſeldom pome or cabbage to any great degree, and are therefore with us generally call'd coleworts, moſt of which we have in the Weſtern parts of *England* in great abundance; kele, as Mr. *Evelyn* terms it, not being ſo well known or rais'd any where as in *Hampſhire*, and other Weſtern counties, where bacon is the beſt, and made in greateſt quantities, they are of great uſe in the kitchen.

That which is rais'd for the winter and ſpring ſervice, and comes in juſt as loaf cabbages decay, is ſow'd ſoon after midſummer, in any open ground, but is often apt to be eat up in the ſeed-leaf (as other cabbage ſeeds are) with the black fly; for which reaſon, as ſoon as

the ſeed is ſown and rak'd in, you ſhould ſow ſome ſlack'd lime, the virtue of which will laſt till ſome rain ſucceeds, after which the ſeed will ſoon ſprout, and be out of danger.

They are tranſplanted out of the ſeed-bed into the nurſery-bed, in about fifteen or twenty days after they are ſow'd; tho' ſometimes, if they are ſow'd thin, they are never put into a nurſery-bed at all, but planted out into beds of about five or ſix foot wide, at about eight or ten inches, or a foot aſunder, at moſt, in ground that is very rich, and well dunged. I have had excellent good in the rubbiſh of an old caſtle, which has afterwards been turn'd into a garden, and will ſtand the ſeverity of the winter, and be an excellent diſh boil'd; but towards the ſpring they are apt to grow tough and bitter; at which time (eſpecially if the weather be hot and dry) they ſhould be gather'd early in the morning, while the dew is yet upon them, which makes them boil green and criſp; but if the ſun ſhould get up and wither them a little, you are to throw them into water, and caſt therein two or three handfuls of ſalt, which revives them

them again. This dish I treat of the more, inasmuch as I claim it for my own country dish, which is rais'd no where, that I have seen, so well as it is with us; but with a good piece of bacon deserves all the encomiums that is any where bestow'd upon the *Brassick* kinds.

This sort of colewort is also rais'd of plants sow'd at the same time you do those for cabbaging; or in other words, you may plant your cabbages as thick again as they ought to be, and draw up every other one while they are green; but these are to be recommended for the second and third tables, much rather than for the first; they being at that time of the year much more apt to be bitter and tough, than in the winter; and are indeed better supply'd by the white-beet and spinnage, which in my opinion are a much better sallet boil'd, and less subject to windy and cholicky griping qualities, than coleworts are.

I need say little of the sprouts that come from old cabbage-stalks, they being well known to produce very tender and very excellent kele in spring, beyond any that are sow'd.

SECT. III. CHAP. XXV.

Of the borecole, broccoli's, &c.

THis laſt kind of cabbage I ſhall treat of, is the borecole and broccoli, before-mention'd; the firſt of which ſeed we raiſe very eaſily in *England*, or procure from *Holland*; and the other, that has been, till within theſe few years, a ſtranger in *England*, we have the ſeed every year from *Venice* or *Naples*; and in conſideration of its groſſneſs and criſpy quality, is call'd the *Italian* aſparagus.

The borecole is a hardy coarſe plant, and has been cultivated long with us; the ſeed is ſown in *March*, *April* or *May*, and is uſed all the year as a garniture to diſhes where greens of the ſame kind are; the *French* and *Dutch* cooks boil it ſometimes as they do other coleworts, and often eat it raw with oil and vinegar, and make much ado about it as an extraordinary diſh; but our *Engliſh* cooks have not that eſteem for it as the others have.

As

As for the broccoli, there are three kinds of it, one of which yields ſprouts button'd at their points, or headed like ſmall collyflowers; another ſort with curl'd leaves, which produce ſprouts button'd on the points like aſparagus; and a third with curl'd leaves of a pale green colour, which yield ſprouts like the red kind; the two laſt are to be had at ſeveral places about *London*; but the firſt is very rare to be had, but from ſome few gentlemen that have them yearly from *Italy*; but now they are to be had of ſeveral ſeedſmen about *London*, particularly from that eminent, laborious, and moſt knowing ſeedſman and gardiner, Mr. *Carpenter* of *Brompton-Park*, from whom ſeveral gentlemen have, this laſt and ſome other years, procured them.

Of ſeeds; their time of ſowing.

The ſeeds may be ſown for five or ſix of the ſummer months running, that they may come in one after another; and they require much the ſame culture as collyflowers do; for which reaſon I refer my reader to the directions I have laid down as to collyflowers, for the proper culture of theſe plants.

Of cabbages, collyflowers, coleworts, &c. their general culture.

Certain it is, that cabbage, collyflower and coleworts require as rich ſoil, and as good culture, as any plant that the kitchen garden produces, exhauſting a great quantity of juice and ſtrength from the ſoil.

Some there are (and I can't but recommend it as very proper, eſpecially for ſuch collyflowers and cabbages as you would have grow large) that lay a hatful or two of pigeons or other dung to the roots, having made a diſh or pan about them to hold that and the water that is on this occaſion to be pour'd upon them; and as ſoon as ever there is any appearance of the button or flower of the collyflower, let them have a pitcher full of water at leaſt, every day; and if the ground under be not very rich and well dung'd, let there be a quarter of a wheel-barrow full of rotten dung to every plant; becauſe there is no plant that agrees ſo well with dung as they do, nor on which thoſe rich compoſts have a leſs pernicious effect, as not being at all vitiated with its ſtrength, nor participating any of its offenſive taſte. The putting on new-mow'd graſs, or long dung, is alſo proper.

In like manner, where it can be procured, the putting of ſea-ſand, oyſter and other ſea-ſhells beat and ſtamp'd to powder, the refuſe of ſea-weeds, or any other marine herbs or roots, abounding, as they are, with ſaline and nitrous particles, what proof is there that may not be expected from the broccoli, borecole, and others of the ſea-kele kind, when thus planted, and when well watered with water where ſaltpeter and other nitrous things have been infuſed?

Nor need I but juſt remind my reader of the breaking the largeſt leaves to cover the flower, and preſerve it from the rains and wet weather, which is apt to ſpoil them; nor as to the preſerving them in the winter, by cauſing a cover of reed, made in the nature of a bee-hive, or (which indeed is ſomething more charge) a bee-hive it ſelf, which will preſerve both collyflowers and cabbage much the longer.

The taking them up juſt as they begin to button, and planting them, earth and all, in a bed in an old warm green-houſe, where the ſun may come to them to make them grow, is a *French*, but yet a very good method: And the ſame

may

may be done by cabbages, juſt as they are poming or cabbaging.

The hanging collyflowers with their heads downwards, in a cellar or greenhouſe, is likewiſe a method practis'd by ſeveral ingenious gentlemen.

SECT. III. CHAP. XXVI.

Of the beet.

THE beet herb, very eaſy to be rais'd, well deſerves the care and cultivation of the laborious gardiner, being, in my opinion, one of the uſefulleſt and beſt ſallets boil'd that we have in the ſpring, as not partaking of that toughneſs or bitterneſs that cabbage, colewort, and other boil'd ſallets at that time of the year do.

Thoſe that are skill'd in botanical etymology, tell us, that the beet has its name from the *Greek* letter β in the alphabet, or rather from ſome words out of that language, which ſignifies its uſe and promptitude to be propagated; *Pliny* (in his XIXth *book, cap.* 8.) takes notice

notice of two kinds diſtinguiſhable by the difference of their colours, the red and white. And our herbariſts, *Gerard* and *Parkinſon*, produce three kinds that grow in the garden, and one on the ſea-ſhores, which Mr. *Evelyn*, in his *Acetaria*, ſays is the beſt of all the kinds. All which are to be found deſcribed, by *Gerard*, *p.* 318, 319. and by *Parkinſon*, *p.* 489. and the ſea-beet, *p.* 550. under the titles of *beta alba*, of which there is a large and ſmall kind; and *beta rubra vulgare*, or common red beet. To which is added, and now continues, the *beta rubra Romana*, or red *Roman* beet; and *Bauhinus*, in *Pin.* *p.* 118. and after him *Parkinſon*, *p.* 550. the *beta marina*, or *beta ſyl. maritima*, ſo much commended by Mr. *Evelyn*, as before-mention'd.

And there is of the whitiſh kind, that have a large rib to the leaf, which when boil'd is yellow, and eats like marrow, and for that reaſon by ſome moderns call'd *beta cauſta aurea*; by the *French*, who hold it in great eſteem, call'd the chard.

The

Its properties. The roots of the red beet cut into thin ſlices and boil'd, as Mr. *Evelyn* has it, are, when cold, a grateful winter ſallet; it is of quality cold and moiſt, and naturally ſomewhat laxative; and, however *Martial**, who knew its virtues, calls it a diſh for fools, and the food of ſlaves; it was, as *Pliny* tells us, *lib.* 19. *cap.* 8. eſteem'd by the antients the moſt innocent of all boil'd ſallets; and was uſed, as the aforeſaid Epigrammiſt tells us, to be eaten with wine and pepper. There were ſome, the leaves of which, as our oft-quoted naturaliſt deſcribes, were two foot broad, accounted of excellent uſe amongſt the antients, and eaten by them on a religious account, as diſpoſing of them to be more pious and devout.

Of the kinds of ſowing. It is, of all others, the eaſieſt plant to ſeed and ſpring up amongſt us, though heretofore brought from a very diſtant region; they need not be ſown on hot-beds, as ſome others have intimated, but will do very well in the open ground,

* Ut ſapiunt fatui, fabrorum prandrea betæ
O quam ſæpe petet vina, piperque cocus.
Martial, Epigram.

ſown

ſown in *March*, as the other common crops of carrots, parſnips, *&c.* are; but if they come up thick they muſt be thinn'd, or elſe they won't ſpread and grow well. Thoſe that are uſually choſe for chards are of the white kind, but the yelloweſt ribs you can pitch upon.

Thoſe you are to tranſplant out ſingly at about a foot aſunder, and watering them well all the ſummer, in the beginning of winter you are to cover them with long dung, as you do artichokes; and in *April* you may uncover and dreſs the earth about them: Mr. *De la Quintinye* ſays, when they are tranſplanted a full foot one from another they produce great tops, in the middle of which riſe a large, white, and thick downy cotton-like main ſhoot; and that downy cotton-like ſhoot is the true chard uſed in pottages and intermeſſes amongſt the *French:* He tells us alſo, they are well placed when two ranks of them are ſet between two ranks of artichokes, where by due attendance in covering, uncovering, *&c.* they produce thoſe fine chards that are uſed in *Rogation* ſeaſon, and in the months of *May* and *June*; all which I mention the more particularly,

larly, in that I find both our *English* cooks and gardiners too, neglect and set little value upon them.

It is better known and practised amongst them, that the root of the red beet sliced crosways makes a handsome ornament in raw sallets, and are used much by *French* and *Italian* cooks and gardiners; the natives of which countries, as well as the *Dutch*, eat them as they do most other roots, raw, with oil, vinegar and pepper; however disagreeable they are to *English* palates. But of this more when we come to treat of esculents.

SECT. III. CHAP. XXVII.

Of Spinach, or Spinage.

SPinage is another excellent boil'd sallet, that has for some time furnish'd the tables of the curious.

It is so call'd, say the * botanists, from the hardness and pricklines of its seeds. Our *Herbals* mention two kinds, *viz.*

* Spinachia sic dicta ob semina dura & spinosa. *Cat. Hort. Botan. Oxon. p.* 173.

spinachia

ſpinachia vulg. or corumet ſpinach, and *ſpinachia rotunda,* or ſpinach with round ſeeds. Nor do our ſeed-catalogues produce any new kinds but the round and prickley, which are the ſame that the *Herbals* have left both the icons and deſcription of.

Upon a careful inſpection into ſome books of antiquity, I can't find that this uſeful ſallet was known to the antients, at leaſt by the name we have it; for, as Mr. *Evelyn* tells us, it was not of old uſed in ſallets, and the oftner kept out the better (ſpeaking of the kind;) but being boil'd to a pulp, and without any other water than its own moiſture, is a moſt excellent condiment, with butter, vinegar and lemon, for almoſt all ſorts of boil'd fleſh, and may accompany a ſick man's diet. 'Tis laxative, and emollient, and therefore profitable, ſays our oft-quoted author of the age, and (tho' by original a *Spaniard*) may be had almoſt at all ſeaſons, and in all places.

Spinage is one of thoſe kitchen plants that requires the beſt ground, or at leaſt that which is moſt amended by dung.

It is multiplied only by ſeed, which, (as has been before obſerv'd) is either very

very ſmooth and round, or very much ſet at the edge with prickles, both of them equally good. They are ſow'd either in the open ground, and ſo raked in as you do carrots, *&c.* or in drills made with the hoe. The firſt is the beſt way, if you cut it when it is old; but the laſt, if you want it to cut very young. Mr. *La Quintinye* tells us it is to be ſow'd ſeveral times in the year, beginning about the middle of *Auguſt*, and finiſhing a month after; the firſt will be fit to cut about the middle of *October*, the ſecond in *Lent*, and the laſt in *Rogation*-week; but the practice of our *Engliſh* gardiners is to ſow another crop as early in the ſpring as your ſoil and ſituation will permit; *viz.* the beginning of *March* at leaſt, under a warm wall, and in the richeſt ſoil you can poſſibly ſow it; for all the ſpinach that is ſown in the autumn is apt to run to ſeed with us in the beginning or latter end of *April*, at which time the crops laſt ſown comes in to a good purpoſe, it being a time of year when all other herbs and greens are ſcarce and not ſo well taſted as at other times they are. It is well likewiſe, for the ſame reaſon, to ſow ſpinage

hage at three or four ſeveral times more in *April* and *May*; even once in ten or fifteen days, it being very apt to run to ſeed. Moſt authors that have wrote of it ſay, it is a plant that never ought to be tranſplanted; but whoever has time and room enough for ſo much care will find it make them ample amends in the largeneſs of its growth, and eſpecially for ſeed it is to be preferr'd before any other way of ſaving it; to that end, it ſhould be tranſplanted early in autumn into rows at about ſix or eight inches aſunder, and well watered, if the weather ſhould be dry, and then it will ſeed early, and bear very fine; not but that it will do tolerably well without tranſplanting, eſpecially if it be howed and kept clear of weeds, and well watered.

SECT. III. CHAP. XXVIII.

Of the garden mallows.

TO the cooling and emollient herbs before-going, I add the garden mallow, equal to theſe for goodneſs, eſpecially the kind which *Pliny*

and many of the antients held in great esteem, tho' they are now in a great measure disused, as not being so palateable as the other kinds are.

Those that are skill'd in botany affirm, the mallow *malva* has its appellation from its emollient virtue in loosning the ventricle, and the like. Our *Herbals* have given us the figures and definitions of several kinds, or rather species, couching also the hollyhock or garden mallows under that denomination; but the kinds more properly belonging to this class, are the *malva sylv. vulgaris flore purpureo*, common mallows with purple flowers; and the *malva vulgaris flore albo*, white mallows.

The curl'd sort, Mr. *Evelyn* says, is the best, being very friendly and emollient to the ventricle, and so rather medicinal, yet may the tops, well boil'd, be admitted; and the rest (tho' out of use at present) was taken by the poets for all sallets in general. *Pythagoras* held them the *malvæ folium sanctissimum*, (as the learned author beforementioned has it;) and we find (says he) *Epimenides*, in *Plato*, at his mallows and asphodels; and indeed it was of old the first dish

at

at the table; and the *Romans* accounted it (as they very well might in those hotter countries) amongst the most delicate of the garden produce.

Mallows, or marsh mallows (says Mr. *De la Quintinye*) are propagated by seed only, and are like one another in shape, but yet different as well in colour as in bigness; for the seed of the mallows is much bigger than that of the marsh mallows; and the latter is of a deeper brown than that of the plain mallows; they are both dented, and are strip'd all over. *Of its propagation.*

This plant, tho' it be little used in boiling with us here in *England*, is yet of great moment in many other medicinal cases, and should not, for that reason, be left out of the garden. The seeds are sown in *March* or *April*, and the green is so hardy that it will grow any where, and resist the extremity of the severest winters, being in truth only a field-plant, which yet ought to be allow'd a place in the potagery or kitchen garden; tho' decency will not allow us to point out their particular uses in this treatise. To finish this part of my task. *Time of sowing.*

There were many other kinds of plants that were antiently admitted into the potagery and boiler, before ſpinage, and other greens brought from *Spain*, and unknown to this and ſome other parts of the world, were in uſe; to wit, the young tender leaves of the *lapathum acutum majus & minimum*, as they are figur'd and deſcrib'd by *Gerard, p.* 388. and by *Parkinſon, p.* 1224. (as the common mercury, from its leaves and method of ſeeding ſomewhat ally'd to ſpinage) is now eaten by country people, as alſo hop-tops, nettles, *&c.* The *lyſimachia ſiliquoſa glabra minor*, the ſmall, ſmooth, codded willow herb, when freſh and tender, may be uſed amongſt the boil'd or raw ſallets; the paler white poppey is eaten by the *Genoeſe*; by the *Spaniard* the tops of wormwood, with oil alone, and without ſo much as bread; as alſo coriander and rue, which *Galen*, that prince of herbariſts, was accuſtom'd to eat raw and by it ſelf, without oil and ſalt; not to mention the very thiſtles, plants and herbs that grew heretofore in the hedges. But of this enough.

SECT.

SECT. III. CHAP. XXIX.

Of garden ſorrel.

SOrrel, in kitchen garden terms (ſays Mr. *De la Quintinye*) is placed under the title of verdures, or green pot-herbs, and accordingly is much uſed in the pot.

It is call'd * *acetoſa*, or *oxalis*, from the ſharpneſs or ſowerneſs of its juice, as botaniſts tell us.

Our herbariſts ſpeak of five or ſix ſorts, *viz. acetoſa Germanica*, or *octava*, the large *German* ſorrel, the beſt of all for boiling; *acetoſa ſive oxalis Franca ſeu Romana*, (*Gerard, p.* 307. *Parkinſon, p.* 742.) the *French* ſorrel, very much eſteem'd; *Acetoſa vulgaris*, common ſorrel; *acetoſa tenui folio*, or the *acetoſa min. lanceolata prædic.* ſheeps ſorrel; to which they add the *acetoſa minima ſive oxalis minor*, the ſmall leav'd ſorrel, the beſt of all to cut into ſallets, on account of the fineneſs of its leaves;

* Acetoſa ὀξαλὶς, ab acido ſapore dict. *Catal. Hort. Botan. p.* 3.

there are divers kinds, *viz.* the *French acetocella*, with a round leaf, growing plentifully in the *North* of *England*; the *Roman oxalis*, the broad *German* before-mentioned; but the beſt of all is the *Greenland*, and ſo the practice of gardiners, and the catalogues of our beſt ſeedſmen confirm. There is another kind of ſorrel call'd *acetoſum trifolium*, being the *alleluia*, or trifoliated wood-ſorrel, which is of the nature of other ſorrels, being cold, abſterſive, acid, and ſharpens the appetite, aſſwages heat, cools the liver, ſtrengthens the heart, is an anti-ſcorbutick, reſiſting putrefaction, and imparting ſo grateful a quickneſs amidſt all other herbs, as ſupplies the want of orange, lemon, and other of the omphacia, and therefore never to be excluded out of boil'd or raw ſallets. This and ſpinage being boil'd, and cut with poach'd eggs, is, in my humble opinion, one of the beſt ſupper-diſhes in the world. In *France* we are told it is uſed in buillons or thin broth, as their cooks do here alſo.

All theſe kinds bear ſeed, which may be ſow'd in any of the months of *March*, *April*, *May*, *June*, *July* and *Auguſt*, and

and (as Mr. *De la Quintinye* obſerves) in the beginning of *September* too; provided they be allow'd ſufficient time to grow big enough to reſiſt the rigor of the winter. Sorrel may be ſowed either open ground, or in drills, as ſpinage was; but being a plant that lives many years without any renovation, and forming many heads or tufts, it is eaſily parted or ſlipt, and the manner of doing which in the ſpring being well known, I need not enlarge upon it.

The chief culture of this herb is the keeping them clean weeded, and watering it in ſome of the parching dry ſeaſons, otherwiſe it will eat wither'd and tough; and you ſhould alſo cut off the old leaves twice or thrice a year, and put freſh mold and dung mixt together over the old ſtems or tufts; by which means the herb becomes as it were new, and the young tender leaves make a ſufficient amends for the expence; and by cutting ſome part of it at one time, and ſome at another (for it ſhould not be cut all at one time) you will always have ſome that is young and tender; except it be ſaved for ſeed, for which there is little occaſion, ſince it is ſo well raiſed

by off-ſets or ſlips. And thus much concerning ſorrel.

I ſhall now finiſh this ſection with the artichoke and aſparagus, that with ſo much honour bring up the rear of boil'd ſallets.

SECT. III. CHAP. XXX.

Of the articheaux, or artichoke.

THE artichoke of the *Engliſh*, or articheaux of the *French*, which was in former times call'd *Cynara*, might have very juſtly maintain'd a priority in this ſection, but that I have reſerv'd this and the aſparagus to cloſe the ranks, and bring up the rear of all boil'd ſallets.

The antients have a fable, by which they would make us believe that articheaux, the *Cynara* of thoſe times, had its original appellation from *Cynara*, a certain virgin, who was metamorphos'd out of her own ſhape into this uſeful plant: But others, better skill'd in botanology, ſay it had its derivation *a cinere* (from *aſhes*) which makes them flouriſh very well; or rather, that it is ſo call'd

call'd from that fine pale, aſhy blew, with which the leaves and ſtalks are powder'd.

Our *Engliſh Herbals* divide the artichoke into three ſorts or ſpecies, which are indeed, I believe, all that we have now, tho' in ſome meaſure obſcur'd and unknown by thoſe names; *viz.* the *cynara ſativa rubra,* or the *cynara maxima Anglica,* the large red *Engliſh* garden artichoke; perhaps no other than what we now call the red *Roman*; the *cynara ſativa alba,* the garden white artichoke; and the *cynara patula,* or the *French* artichoke of *Parkinſon, p.* 519. and of *Gerard, p.* 1153. in all probability no other than the open-headed green artichoke, ſometimes call'd the crown-artichoke; however that be, the kinds that now have place moſt in our gardens, and which are only larger or ſmaller, better or worſe, according to the goodneſs of the ſoil on which they are planted, are the red *Roman,* the crown artichoke, and the large green; which is indeed an excellent kind, and but in few hands as yet: But moſt of them are to be had at the *Bath,* very good.

It is a plant that is cultivated amongſt market-gardiners about *London*, with more than ordinary induſtry, becauſe it brings in great profit, for about and after *Michaelmas* all their whole gardens at *Rotherhith*, *Lambeth*, and other adjacent places, are nothing elſe; where putting them into a kind of baskets they call maunds, they ſell them from two, to three, four, or five ſhillings *per* maund, that does not hold above a dozen, a dozen and half, or two dozen at moſt, fewer or more according as the artichokes are in ſize; thoſe that are the largeſt being the moſt valuable, as yielding what they call the largeſt bottoms, and conſequently the moſt meat.

Of the ſeaſon and manner of the propagation and culture of artichokes.

There is but one ſeaſon for ſlipping and tranſplanting of artichokes, though they come in at different ſeaſons; the firſt begin to appear in *May*, and while they are ſmall are often fry'd by the cook, for ſeveral uſes in the kitchen; but in *June* and *July* they will be in perfection, according as the ſtem is more or leſs in good proof; for theſe firſt always come from old roots or ſtems, that have been planted two or three years; for which reaſon you ſhould al-

ways take care to have two or three dozen of old roots or ſtems, not only as they are to afford early heads, but alſo that from thence (as from a nurſery) you may draw off young ſets to ſcatter all up and down your garden, in all vacant places, as the *London* or market gardiners do: But as theſe old ſtocks will grow too large, and conſequently decay in three or four years, about the middle of thoſe four years you are to plant more, that ſo you may have a conſtant ſupply; and it is alſo proper to have your new roots for ſuch ſupply from ſoils of a different nature, or elſe theſe, like many other of the garden-produce, will degenerate and come to nothing.

They are multiply'd, as is before hinted, by ſlips or off-ſets which every plant of them naturally produces yearly in the ſpring, round its old root, and which muſt be taken off with care, and with what fibres you poſſibly can, as ſoon as they are grown big enough; leaving to each ſtock three of the beſt, and thoſe that are ſituated at the fartheſt diſtance from each other, to head for the firſt crop. The diſtance and me-

thod

thod of planting them is too well known for me to need to repeat or enlarge upon it; but it muſt be noted that it ought to be a good deep ſtrong ſoil, trench'd in with dung and earth well mix'd together, and not ſuch as lies in the water, nor yet, if poſſible, on a dry ſand, for then, without watering it conſiderably, your heads will be always ſmall.

Artichokes, as moſt other kitchen vegetables do, affect a freſh hearty deep ſoil, before ſuch is mended or made over rank with dung, as I have experienc'd in the fruitful potagery of *Blenheim*, where there was ſome of the largeſt, ſweeteſt, and beſt artichokes at their firſt planting, that ever were ſeen in *England*, at leaſt that came to my knowledge.

The *French* plant them in beds of about four foot wide, and three foot diſtance from each other; but in *England* we generally plant them at about three foot aſunder every way, and ſo go on each ſide the rows, making no bed at all; the reaſon of which is, becauſe they plant beet-chards between each row, as requiring one and the ſame culture and care in preſerving all the winter;

or,

or, which is a reaſon of ſome moment, that the roots of the beet-chard being ſweeter and tenderer, may divert the garden-mice from gnawing the roots of the artichokes, which in winter-ſeaſon, for want of better food, they are apt to do.

Theſe plants, as is before obſerved, ſhould be removed once every three years, cutting off all their out-leaves at the beginning of every winter, but taking care the heart or inſide be not damaged; and at the ſame time laying ſome new long dung amongſt them, letting a little of the middle or ſtock appear above ground; this is a practice that is common in all gentlemens gardens: But thoſe who have large gardens for the market, and have not quantities of long dung ſufficient for their purpoſe, only tie up their middles with little bands of baſs-mats, having firſt ſlipt and prun'd them, as before, and cut off all their out-leaves, then dig round them at ſome reaſonable diſtance, and, according to the term uſed amongſt gardiners, land them up; which landing is generally done in *October*, or the beginning of *November*, and the drier the earth is

at

at the time of landing, the better, for fear it ſhould rot the heart of the choke.

About *March* is the time for uncovering and ſlipping them as before, if big enough, if not, you are to defer it ſome time longer, taking off all that ſtraw and litter that is on, before it be as it were converted to dung, and dig it into the ground, but not deep, only juſt ſpittle it in, as gardiners generally term it. And this is the method for old ſtocks.

Of the ſecond crop of artichokes,

The ſecond crop of artichokes (which generally laſt from the beginning or middle of *Auguſt* to the latter end of *October*, and ſometimes, in a mild year, part of *November*) are of the out-ſets from the old ſtocks before-mentioned, where having a good many you chuſe out only the ſtrongeſt, for ſome of the ſmall ones will not head till the year following; but all thoſe that I am now treating of are planted promiſcuouſly in any vacant part of the garden, where the ſummer crops are drawn off, from the middle of *March* to the latter end of *May* ſucceſſively, that they may ſucceed each other in the ſame manner at the

the latter end of the year, thoſe ſets being, as is before hinted, to be pull'd up and thrown away after they have produc'd their heads. A method obſerv'd by few gentlemens gardiners that I know of, tho' much by the market-gardiners about *London.*

As ſoon as the fruit of theſe (as well as the others) begin to appear, they muſt be watered plentifully, eſpecially if it be a dry ſoil, and a dry ſeaſon, laying graſs-muck, or any other long ſtuff or dung, to the roots, to keep them moiſt, for herein depends the largeneſs and goodneſs that is to be expected in a good artichoke; tho' this is a method not to be taken in large gardens, as before; for in the marſhes, their ground being moiſt, the ſun exhales that moiſture in ſuch a manner as to ſave all waterings, at leaſt any great ones, after they are once planted and rooted.

The plants (as I ſaid before) being to be pull'd up and thrown away as ſoon as the heads are uſed, there needs no further rules for the culture; and if they ſhould be preſerved, enough is ſet down on this head.

SECT.

SECT. III. CHAP. XXXI.

Of the Spanish *chardon.*

THE *carduus essen centus*, or *Spanish* chard, being a wild species or kind of artichoke, comes next to be treated of, being amongst the *French* and other outlandish cooks, had in great esteem, and by them served up *a la poverade*, as the *French* term it, with oil, pepper, *&c.*

The seed is of an oval form, and about the bigness of a wheat grain, of a very dark green, or blackish colour, mark'd with black streaks from one end to the other, the first crop of which is sown about the middle of *April*, and the other at the beginning or middle of *May*.

Some there are who sow them on beds well prepared with dung rotted to mold, or on hot-beds when the heat is going off, and after that plant them out into trenches or pits, as they do cellery; but the *French*, as Mr. *De la Quintinye* tells us, sow the seed immediately in pits, a full foot wide, and six

inches deep, fill'd with good mold, and in beds made four or five foot wide, in order to place in them two ranks of thoſe little trenches or pits checkerwiſe: they put five or ſix ſeeds in every hole, but with an intention to let only two or three of them grow, if they all come up, taking away thoſe that are over and above that number, to ſupply thoſe places where perhaps none came up, or any other vacancies.

But it is good to have ſome ſowed on a hot-bed, or on ſome bed where the heat is expiring, as before; theſe being cover'd with pieces of old mats or ſtraw, ſhould be opened in fifteen or twenty days, to ſee if they ſprout, if not, you may conclude the ſeed is bad, and ſo ought to ſow more; the ſeeds of the firſt ſowing are generally three weeks, and the laſt fifteen days a coming up, but muſt not be ſown before the latter end of *April*, or beginning of *May*, being apt to grow big and run to ſeed in *Auguſt* and *September*, and then they are not good; for which reaſon great care muſt be taken to water them, becauſe that will hinder them from ſeeding, and when towards the latter end of

October, you have a mind to whiten them, you take the advantage of ſome dry day to tie up all their leaves together with bands made of ſtraw or long litter well twiſted about them, ſo that the air may not penetrate nor come at them, except it be at the very top, which is to be left open.

Theſe plants thus tied up, will whiten in about fifteen days, or three weeks, and grow fit to eat. Thoſe who make uſe of them to any purpoſe, continue tying them up and covering them, till the winter approaches, and then take them up, and tranſplant them into the green-houſe or cellar (as collyflowers are ſerv'd) to have them all the winter; ſome of theſe plants are good to tranſplant in the naked earth in the following ſpring, to ſeed in *June* and *July*, or elſe ſome of thoſe plants are good to be tied up in their firſt places, and will ſerve for three or four times together.

SECT.

SECT. III. CHAP. XXXII.

Of the aſparagus, its culture, &c.

THE aſparagus is the laſt plant I ſhall treat of in this ſection; which, according to the various methods of its raiſing, and the many different months of the year in which it is eaten, added to its own natural goodneſs, might well claim the precedence of all other kitchen plants.

It is call'd aſparagus, ſay ſome, (*ab aſperitate*) from its aptitude to ſhoot or run high and into prickles; tho' others, perhaps better skill'd in botany, derive it from ſome roots in the * *Greek* language, which imply its efficacy againſt trembling, as it is ſuppoſed to be an excellent cordial, temperately hot and moiſt, diuretic and eaſy of digeſtion; and *Pliny* ſays of it, that it is *omnium hortenſiorum lautiſſima aura*; and in another † place, the moſt uſeful herb that is for the ſtomach, and being mix'd with *Derivation.*

* Aſparagus ἀσπάραγος ab ἀ priv. & σπάρω tremo. Vid. *Catal. Hort. p.* 41.

† Plin. Nat. Hiſt. Lib. 20. cap. 10.

cummin, throws off all inflammations therefrom, and helps the eyes.

Kinds. Our *English* writers of plants and gardening have long ago given us two kinds of this useful plant, *viz.* the *asparagus sativus*, or garden asparagus, and the *asparagus Batavus maximus*, the great *Dutch* asparagus; and our catalogues mention no more: But there are other kinds, at least they have their denomination from places where they are excellently large and good, such as *Battersea*, *Canterbury*, *Gravesend*, and other places, rais'd no doubt from the antient stock, and improv'd by soil and culture.

Properties. Mr. *Evelyn* says, that next to flesh, nothing is more nourishing, as *Sim. Sethius*, an excellent physician held; they are sometimes, says he, eaten raw with oil and vinegar; but with more delicacy (the bitterness first exhausted) being so speedily boil'd as not to lose that verdure and agreeable tenderness which is their peculiar excellence and recommendation, and is done by letting the water boil, as you do for coleworts, before you put them in; and, if I may for once assume the province of a cook, the not letting them abide long in water

ter after they are boil'd, but as ſoon as ever the boiling is over, the putting them unſtringed or untied, on the back-ſide of a plate, there to be drain'd of all its moiſture, and then ſprinkled with ſalt, and butter'd, is, in the opinion of ſome very curious gentlemen, of great value.

Of raiſing the ſeed of the aſparagus.

It highly behoves every gardiner and planter that would have good aſparagus, in the firſt place to take eſpecial care about the ſaving the ſeed, becauſe from thence it is that they may expect good ſucceſs, and reap the benefit of their labour; as the ſtalks ſpring up in ſome bed about five or ſix years old, obſerve the earlieſt and the largeſt, and ſticking a ſtick by them, ſuffer them not to be cut; obſerve alſo that they be round, plump, full, and ſhort-headed, and turgid or rounding at top; and not thin and furrowed, which is a ſign of a weak bad kind; and as they begin to branch they ſhould be ſtak'd, and ſecur'd from the winds which will annoy them in their ſeeding, and ſuch vigorous ſhoots will afford ſeeds well nouriſh'd, partaking of the ſtrength of the mother-plant.

Of sowing the seed.

The seed being thus sav'd, and clean'd of its slime and mucilage, by washing, drying, *&c.* which is done in the latter end of *September*, you can't sow it too soon, because, like some other seeds, it takes some time to extricate it self out of that testaceous prison or shell, in which it is enclos'd. The earth wherein it is sown should be of the richest kind, and it may be sown either in drills, or in open ground, taking care to cover it over with fine mold, and after that with some short, and almost rotten dung (better than that which is longer) to keep the frost out of the ground, during the winter-season; and by that means the plants will shoot very early and very strong in the spring, and be as good as any two year plants order'd other ways; and in this bed they may stand, if not too thick, which should be carefully avoided, for two years, *viz.* from the *Michaelmas* they are sowed, to the next *March* come twelve months following, and then they will be fit to plant out into open beds, but if let alone a year longer, they will be never the worse, but then they must be thinn'd, or else the roots will

will entangle in one another ſo as that they can't be parted without ſome difficulty, nor grow ſo large.

There are others that chuſe to ſow theſe ſeeds in the ſpring, on account of the garden mice, which are apt to devour the ſeed: Nor can it be deny'd, but that the ſpring ſowing is near as good as the autumn; but they muſt ſtand in the ſeed-bed at leaſt two years from their ſowing, and muſt, as well as the others are, be carefully weeded and watered, during the ſummer months, all that time; and indeed, after all, it is beſt for a private gentleman, that plants but half a dozen or half a ſcore beds, to buy of ſome honeſt well-known gardiner, who raiſes them on purpoſe, becauſe it will expedite the owner's hopes the ſooner.

of the planting aſparagus.

The plants being thus rais'd, or procur'd, you are, about the beginning of *March*, to prepare your ground to receive them, firſt, by trenching out ſuch a piece of ground as you deſign for it, be it either three, four, five or ſix rod of ground, more or leſs; but three rod is enough for a ſmall family, as five or ſix is for a large one.

In the firſt place, you are to open a trench three foot wide, as is the manner when you trench for carrots, parſnips, or other eſculents, and laying the ſwarth or turf at bottom, lay next to it a layer of dung and rich earth mix'd, a foot thick, (for it will ſink to leſs) and after another layer or mixture of the natural mold about ſix inches more, and then another layer of dung and earth mix'd, about a foot more; and laſt of all, a foot thick of good natural mold, mix'd with old melon earth, at leaſt the places where the roots are planted ſhould be fill'd with ſuch.

The whole ground being thus levell'd, the beds are to be mark'd out at about four foot wide, and to contain four rows, at twelve inches aſunder, which makes in all three foot, the outſide line of each bed to be ſix inches within the edge or verge of the four foot bed, between which let there be an alley of two foot, to come between to weed the beds; which done, rake the bed lengthways, at the three foot diſtance beforemention'd, and then again croſs-ways, every mark being a foot wide, tho' others there are that make them not above eight

eight or nine inches, but that in time, when the roots come to ſpread, will be too narrow.

When this is done, open all the points where the line has croſſed five or ſix inches wide, and about an inch or two deep, and ſpread the roots of the aſparagus, as the roots of an elm or other tree is ſpread; for the ſqueezing them together, and ſetting them with a dibber is not a good way, inaſmuch as it forces the root to run downwards, and not to expand it ſelf as it ought to do.

This done, cover in the root with about three or four inches of mold, and the beds being all levell'd and ſmooth'd, thereon you may ſow a thin crop of onions, lettuce, and other ſalletings, as uſual, but not thick.

Of the ſummer dreſſing aſparagus beds.

The earth being all freſh and good, there will be little occaſion of renewing or laying on any dreſſes on your ground for two or three years to come, after they are planted; but you muſt every winter lay on a little long litter, to keep the froſt out of the ground, and in the ſpring, when it is rotten, ſtir it about, and dig out a little earth, which

which will naturally fall into the alleys aud lay upon it; and care muſt be taken to weed and keep the beds clean, all the two ſummers following; but you muſt not ſow or plant any large crops on the beds, nor cut any of the aſparagus till the third year after the plants are planted; becauſe if you do it will cauſe the roots to bleed, and weaken them in ſuch a manner as that they won't be long liv'd, or bear ſo large ſhoots, or endure long afterwards.

Of the winter dreſſing of aſparagus beds.

About *Michaelmas*, or ſome reaſonable time afterwards, you are to cut away the haulm and ſeed of the aſparagus, and, according to the common method, lay ſome longiſh dung thereon, to keep out the extreme froſts and cold weather that happens in the winter; and conſequently to keep the aſparagus ſo warm as that it may bud out as early as poſſible in the ſpring; and in this procedure it can't be deny'd but laying muck out of the ſtables, or old thatch of a barn, may keep the beds open and from freezing, but there is ſomething more to be conſidered, and that is, a muſtineſs that thoſe kind of dungs muſt create in their lying ſo long on the bed; according

according to the ingenious Dr. *Lister*, then (in the *Philos. Transact. num.* 25.) instead of covering the beds with such nasty litter, I should advise a mixture of sea-cole ashes, sea-sand, oyster-shells burnt and bruis'd, and all mix'd with a little earth and rotten dung to mire them with, and room to open therein, and to heat and inspire the bed with new and productive vigor; and upon all that superseminating and strewing some clean wheat-straw; and what may not be expected from a bed so dress'd? The third year, when the asparagus is fit for cutting, when there is such a top and such a bottom, the top ought to be about five or six inches of this new earth; but that is not to be apply'd till the year before you cut your asparagus.

There are some who dress their beds with the dung of pigeons or poultry; which by reason of its great salaciousness, heats and enriches the ground below to a very great degree, and will produce stalks of an uncommon dimension, and cause a hundred of the grass to weigh from twenty to twenty five pounds, or more; but I must leave it to the disquisition of all curious palates, and

and to experience whether graſs ſo large, and which is dung'd with ſuch a naſty dung can be good, or indeed any better than thoſe which are rais'd at or about *Lambeth*, or any other part of *London*, which may be eaſily taſted and diſtinguiſhed from that which is ſmaller, and is rais'd in the country, whilſt the other is as if it grew in a ſtinking dung-heap, and the gardens themſelves more naſty and unwholeſome than any common-ſhore.

SECT. III. CHAP. XXXIII.

Of the forcing or raiſing aſparagus very early.

THE forcing and raiſing of aſparagus early, will require a chapter it ſelf, it being now a matter ſo much in uſe, at leaſt the manner or method of raiſing it, in all its degrees, is too large for a chapter in ſo ſmall a volume.

The *Dutch* were the firſt that brought this method over with them out of *Holland*, and at the revolution, amongſt other things, with which gard'ning has now

now ſome tincture and remains, for, contrary to us, they love that which is either white by nature, or is whitned by art; whilſt the *Engliſh*, I think with much more probability of reaſon, love that which is the greeneſt; but I remember a very great Prince (King *William* the Third) that delighted in the white kind above all others, which probably induced his countrymen to follow his example; and this is with us, tho' of little account, truly call'd *Dutch* aſparagus.

There are two methods by which gardiners force their aſparagus; the firſt is left to us by Mr. *De la Quintinye*; but the laſt is what our own countrymen and market-gardiners have arriv'd to a great perfection in.

That of Monſ. *De la Quintinye*, and which he recommends for ſorrel, and were better extended alſo to mint and tarragon, is to take out the earth in the alleys between two cold beds, a foot (I add, if poſſible, about two foot) deep, and fill them up afterwards with long warm dung, to heat the neighbouring earth, and if it be for aſparagus, to cover the whole bed over with the ſame dung,

dung, to depreſs the heat of the other dung, which would otherwiſe evaporate, and to help to warm the earth; and when the aſparagus begins to ſprout, they put bells upon each plant, or cover the whole beds with glaſs frames, which is better; after which the heat of thoſe paths muſt be renew'd, by ſtirring them from the bottom upwards, or by renewing, from time to time, an application of freſh dung, covering (beſides) the bells or glaſs frames with dry long dung, or skreens of ſtraw, or ſuch like matter, for the reaſons above expreſſed, when we were treating of aſparagus and ſorrel in hot-beds. The aſparagus plants being thus warm'd, and feeling under thoſe bells or glaſs frames an air as comfortable as that in the months of *April* or *May*, they produce ſhoots that are red at their firſt coming up, but which after that turn green and long, like thoſe that nature it ſelf produces in warm and temperate ſeaſons. The only inconvenience of theſe artificial heatings, is, that becauſe they muſt be very violent to penetrate ſo cold an earth, they dry up and ſpoil thoſe plants, ſo that ſuch aſparagus, inſtead of continu-

ing

ing for fifteen years together, to bear well, as otherwiſe they would do, never ſpring kindly afterwards; and tho' they be let alone two or three years after the fruit heating, yet at moſt are able to endure but one more.

What may be added to this, with more than poſſible reaſon, is, that the alleys of thoſe beds you intended to uſe in this manner ought to be at leaſt three foot and a half or four foot wide, and the beds not above two foot and a half or three foot at moſt; for it is a great thickneſs of earth, when beds are four foot wide, and the alleys but two, for ſuch a ſmall body of dung to ſtrike a heat thro' it; as all thoſe that make hot-beds to raiſe melons, cucumbers, and other things, do experience.

It will be alſo to little purpoſe to endeavour to heat beds that are old and worn out, but rather thoſe that are four, five, ſix or ſeven years old; for then the roots are ſtrong, and able to bear the heat; whereas thoſe that are old and worn out, if they ſhoot at all the graſs will be ſmall and good for little; but the roots of aſparagus are ſo eaſily rais'd, or ſo cheap to be procur'd, that any

perſon with a tolerable purſe or induſtry may furniſh himſelf with beds and glaſſes or bell frames, for this purpoſe. But I would have the gardiner go above two foot deep in the proceſs above-mention'd, and as much as in him lies undermine the bed with his ſpade, and thruſt the dung underneath.

Mr. *De la Quintinye* directs, that the aforegoing proceeding, in relation to aſparagus beds, is not to be done till ſome time in *January*, it being in the directions of that month; ſo that what is above written is ſet down, at leaſt ſo much of it, as it was penn'd by that moſt excellent and induſtrious gardiner; but our writers of late are ſo mild, and the buſineſs of gardening is ſo much better known, and ſo much more improved, ſince his time, and the experience of theſe days ſhew us, that an induſtrious gardiner may well begin in *November* or *December*, as ſoon as he has taken leave of his ſummer and autumn employ; for aſparagus is of too hardy a nature to be hurt by any little cold about the beginning or middle of *November*; then may be allow'd to be a time proper to begin the aforeſaid work.

The other and laſt method of forcing aſparagus, is on hot-beds made at ſeveral times, from the beginning of *November* to the beginning or middle of *February*, that you may have them ſucceſſively one after another, till the ſeaſon permits, when nature will produce them of her own accord. This Monſ. *De la Quintinye* tells us, in his monthly production of *December*; a work of no inconſiderable pains and expence; but the pleaſure of ſeeing, in the midſt of the ſevereſt froſt and ſnow, abundance of aſparagus grow both thick and green, and every way moſt excellent, is great enough for to take us off from grudging at our coſt and trouble. And it may be truly ſaid, (ſays that haughty potager, in praiſe of his great maſter,) that was then a privilege hardly belonging to any but his great maſter; tho' now we can ſhew them thouſands upon thouſands in the gardens of our laborious neat-houſe men.

The laſt method of forcing aſparagus.

But to proceed in the method of forcing aſparagus on hot-beds made on purpoſe. You are, in the firſt place, to raiſe or procure roots that are proper for it, of about three or four years old at

moſt; the taking of old worn-out roots for that purpoſe, out of old beds, being, in the opinion of all practitioners, but loſt labour; ſuch roots ought then to be three or four years old, and ſuch as are healthy and ſtrong, (or they won't bear ſuch violent forcing) of which the gardiners and neat-houſe men about *London* have always great ſtore, which they ſell to one another, when any one of their own fraternity wants them, for about four or five ſhillings *per* pole, more or leſs, for any pole of ſixteen foot and a half ſquare; and great care ſhould be taken that the roots be not cut ſhort or bruis'd.

Being thus provided with roots about the beginning of *November*, you are to make a ridge, or ridges, according to the quantity of melon frames you have; and this ridge ought to be made very ſtrong, the weather being cold, and the ridge to laſt a great while; five foot wide at bottom, four foot at top, and three foot, or three foot and a half high, at leaſt; made in the manner that has been heretofore taught for melon ridges, having a fifth or ſixth part of cole-aſhes, tanners bark, ſaw-duſt, or any other vegetable

getable matter mix'd with it, to prolong its heat, and clothing it and the frames and glaſſes all over, raiſe the heat at its firſt making, and uſing all ſuch arts as have been taught before on other accounts, for the ſtrengthning and continuance of the heat of beds.

You may earth your ridge immediately as ſoon as ever it is made, about five or ſix inches thick; and as there is not ſo much danger in burning the roots as there is in melons and cucumbers, the plants may be alſo immediately ſet, there being a layer of rotten dung put upon the ridge to keep the heat from riſing irregularly, as heretofore mention'd; after the plants are ſet at about eight inches aſunder, you cover the roots two inches thick with the beſt old melon-bed earth you can get.

But as yet you need not put on the glaſſes, but only throw mats over the earth, that the ſteam and fury of the dung may have room to evaporate, whilſt the roots will be ſtriking in the ground; and let the ridge lie ſo for five or ſix days, then put over your frames and glaſſes, and lay an inch, or two or three inches more, of freſh mold over again.

When the buds begin to appear above ground, which will be in about ten or fifteen days after planting; then you muſt give them air, according as the weather will permit, ſince it is that which makes them green, and contributes chiefly to the goodneſs of their taſte; and if the ridge is in any degree hot, and the weather mildiſh, they may be tiled up with a thick tile or piece of brick, all night as well as day; for the more they have of the ſteam, the more ſickly and dungy they will taſte.

Some give them an inch or two of freſh mold more, after they are come up, not judging it right to earth the ridge but two or three times; but thus managed you may expect good graſs for a month ſucceſſively, if the ſeverity of the weather, or, which is worſe, great rains and no ſun, don't hinder. But it's proper, as the heat of your ridge decays, and as the weather is either ſeverer or milder, to lay freſh dung all round the bed, to ſtrike in freſh heat, and to cover the glaſſes above in all cold weather, ſo as that the bed may keep working continually, as gardiners who are uſed to this employ phraſe it.

And for a continual ſucceſſion all the winter, in about three weeks more let there be another ridge made, and in about three weeks or a month more another, moving the frames and glaſſes from one to another, as the former beds go off; unleſs you have enough for them all, which is indeed better. A ridge of ten or twelve yards long is ſufficient for any middling family.

SECT. IV. CHAP. XXXIV.

Of thoſe eſculent and bulbous-rooted plants, &c. that are rais'd in kitchen gardens.

THE next ſection, or claſs of culinary plants I ſhall produce, are thoſe that are rais'd purely for the ſake of their roots, which are ſometimes long, ſometimes round, and ſometimes tuberous or grumous, as nature has diſpoſed them to be, but all of them very uſeful in the kitchen, and for the benefit of life.

Thoſe that have wrote of the derivation of the word *eſculentus*, tell us, it is an adjective of *Cicero's*, ſo call'd (*quod* *Of the derivation.*

esui aptun est) from their aptitude to be eaten raw or boil'd; and in this sense also *Scaliger* uses the word, where he sets down that it has not occurred to him whether the seeds or herbs are eatable in like manner as the plants themselves are; by which it appears, by esculent must be understood its edible quality, and not its shape, as some great gardiners have understood; and so *Schrevelius* also construes it to be *esculentus*, from βρώσιμος, or βρώση, (*quia comedi potest*) derived from the *German* word, *broat*, *anglice*, bread. But be that as it will, of this kind are the red and orange carrot, the swelling and *Navarre*. Of this kind also are the parsnip, the black and white *Spanish* radish, the *London*, *Sortop* and *Sandwich* radish, with the *Scorzonera*, and others.

Of the kinds. Of the bulbous kinds, are the white, yellow, and round turnep; the *Strasburgh*, *Spanish*, *English*, and *Welsh* onion, the shallot, garlick and roccambo.

And of the tuberous, grumous or various-rooted kind, the skerret, potata, *&c.* all of them of the greatest use, both for wholesomeness and strength, that

that the kitchen garden and potagery produce.

The ſoil that all or moſt of the above-nam'd roots chiefly affect, is rich ſandy loam, and for the eſculents, that which is pretty deep, in order to give the roots room to run down; and it is proper that all of them be well dug or trench'd, either deeper or ſhallower, as the nature of the root requires, ſome time before you ſow them; the particular methods of doing all which will be found under their reſpective titles, as they are before ſet down, with their appellations, ſpecies and culture, regard being had to their excellence or ſize, as they ſtand diſcriminated under the above-mention'd heads. *Of the ſoil proper for eſculents.*

SECT. IV. CHAP. XXXV.

Of the parſnip, carrot, &c.

PArſnips and carrots, the *dauci* or *paſtinaca ſativa* of the herbariſts, are moſt excellent nouriſhing roots, eſpecially the parſnip, of which there is but one kind that is cultivated in gardens, that I have ſeen or heard of; but *Of the origin.*

of the carrot there are two kinds that are temperately warm, dry and ſpicy; but the beſt are the yellow, tho' there are ſome that love the red beſt, on account of its noble colour; nor do I think there is any remarkable difference in their taſte or goodneſs.

The *paſtinaca* above-nam'd, is of two ſpecies, *viz.* the *latifolia* and *tenuifolia*; the former the parſnip, and the latter the carrot, and are ſaid by * *Iſidorus* (as Mr. *Ray* has it) to be derived from *paſtus*, food, becauſe the roots thereof are of great uſe in the food of man; however it be, they were of great eſteem amongſt the ancients, as *Pliny* and others teſtify.

Theophraſtus, in his ninth book of plants (as ſays *Gerard*) mentions another kind, which he terms *ſtaphylinus*; and *Pliny* has, as I remember, the ſame name, but it muſt be the *daucus Cretenſis*, not ſo well known in kitchen gardens, the roots whereof are ſaid to be a ſovereign remedy againſt poiſon.

Of the ſeveral kinds.

Our *Engliſh Herbals* have a long time given the account of thoſe kinds we are

* Paſtinaca ſ. d. quod radix ejus præcipuus ſit paſtus homini. ut vult *Iſidorus*, *lib.* 17. *cap.* 10.

now

now poſſeſs'd of, *viz.* the *paſtinaca latif. ſativa* of *Gerard, p.* 125. and of *Parkinſon, p.* 944. the garden parſnip; and another of the wild kind, *elaphoboſcum,* of no uſe in the kitchen; the *paſtinaca ſativa tenuifolia lutea,* or yellow carrot; and the *paſtinaca ſativa tenuifolia atrorubens,* or red carrot, are both alſo found in *Gerard, p.* 1027. and in *Parkinſon,* 901. but now they are diſtinguiſh'd by the names of the yellow or *Sandwich,* red carrot, *&c.*

Thoſe that write concerning the virtues of plants, ſay that the nouriſhment that comes from theſe roots is not very much, nor very good; and that they debilitate and weaken, rather than ſtrengthen; that they are windy, but not ſo much as turneps, and ſo don't paſs thro' the body ſo ſoon; however, they cauſe meat to be eaten with more pleaſure, and their virtues, perhaps, may not be ſo little as thoſe gentlemen imagine they are.

Carrots delight in a warm, light, ſandy ſoil; but parſnips can't have a ſoil that is too ſtrong. If the ground be heavy, it muſt be trench'd, or garden-fallow'd, either in the winter or ſum- *Soil.*

mer

mer before you ſow; which trenching, furrowing, or laying in ridges, ſhould be perform'd as has been before directed under that head, in the firſt ſection; but the ground muſt by no means be dung'd that year, but ſuch as has carried collyflowers, cabbage, or ſome other kitchen ſtuff the year before, and when the dung is well conſum'd.

Seaſons of their ſowing.

There are three or four ſeaſons wherein it is proper to ſow carrots, (though parſnips are always ſow'd at one and the ſame time;) the firſt ſeaſon, to have them all the winter, and very early in the ſpring, is in *Auguſt*, under a warm wall or reed-hedge, and in a good ſandy, or otherwiſe light rich ground, or old melon bed cover'd a foot thick with mold; and as they grow up, weed and water them a little in dry weather, and if they are ſubject to grow too much to green, tread them down, and the root will grow the fairer and larger. Theſe carrots will be fit to draw towards *Chriſtmas*, and during all the ſpring months, being what they call *Michaelmas* carrots; but when the dryneſs or heat of the weather in the ſpring comes on, they ſoon run to ſeed, and grow ſtickey; for which

which reaſon you ſhould ſow more of them ſoon after *Chriſtmas*, on an old hot-bed, or, which is better, on a little dung thrown together, and cover'd with old melon earth; and with this may be ſown radiſhes, lettuce, *&c.* which will be found in the ſeveral chapters of the following treatiſe; and if the weather be any thing open, you may have good young carrots by the beginning of *May*.

Thoſe that have but little glaſs, as ſoon as the hot-bed is made (which is to be about four foot wide, two foot and a half high, and three or four yards long, as you like beſt) make a thick twiſted band of hay, and going round the edge of the bed, fix it by prick'd ſticks into the ſide of the bed; after which make a bow or cradle, as is commonly ſeen, or is directed in other places.

But the main crop of all, and which is to ſupply the kitchen all, or the greateſt part of the year, is that which is ſow'd in *March*; the ground ought (if it be heavy) to be trench'd and laid in ridges all the winter, that the froſt may mellow it, and kill the weeds; and

if

if it be a ſandy ſoil, the roots will grow larger and larger, be much ſweeter, and leſs ſubject to worms, than thoſe that are ſown in rich garden ground, where there are very ſeldom good-taſted carrots; they ſhould be ſow'd in fine weather (according to the old ruſtic verſe) and after that raked well, and then trod or rowl'd in, for the ſeed is ſo very light that it will be blown about any whither; for which reaſon alſo, the weather ſhould be ſtill and quiet, or elſe your ſeed will be blow'd on heaps, or quite away; and amongſt theſe, it is well known, are generally ſown, lettuce, radiſhes, *&c.* and ſome there are that plant green coleworts thin, which are cut off ſoon enough to give room and air to the young roots, and as it were a guard to them; but I can by no means allow of peaſe or beans interſpers'd, becauſe they ſtanding a great while amongſt them, draw them up weak and thin, and never root well.

Culture. In *April* and *May* they ſhould be oft weeded, or, which is moſt expeditious, howed with little hoes about four inches wide; and the laſt howing of all they ſhould be ſet at about ſix or eight inches

diſtance,

diſtance, drawing off all the while all ſuch radiſhes, lettuce, *&c.* as are (if let ſtand too long) apt to ſuffocate and choke them up.

The laſt ſowing of all, but which is not often uſed, is in the beginning of *June*, for a few young ones for thoſe that are great lovers of them about *Michaelmas*; but this ſowing ſhould be under a North wall, or hedge, or in the ſhade under ſome trees.

The firſt ſowing, already mention'd, may be done ſome time about the middle of *July*; but if it be a mild autumn, which with us it generally is, the beginning of *Auguſt* is ſoon enough.

Parſnips are ſown in *March*, ſometimes amongſt the general or main crop of carrots; but as they are a root that loves a much ſtronger ſoil than carrots do, and remain in the ground the greateſt part of the winter, I rather adviſe a piece of ground apart by it ſelf, in any coarſe ſtrong quarter. They ſhould be howed a foot aſunder.

I need add little as to the taking carrots up, and putting them in ſand in the cellar or green-houſe, in order to preſerve them all the winter; that, with many

many other things of this kind, being too well known for me to enlarge upon.

SECT. IV. CHAP. XXXVI.

Of the radiſh.

THE radiſh, *raphanus*, is the next eſculent I ſhall produce under this ſection, being ſo uſeful in the kitchen, that Mr. *De la Quintinye* ſays of them, when they are tender, and ſnap eaſily, and are ſweet, they are one of the plants that gives the moſt pleaſure of any in the kitchen garden; and which, for their long and general uſe, he looks upon as a kind of manna, albeit (as Mr. *Evelyn* ſays) rather medicinal than ſo commendably good, accompanying ſallets (wherein we often ſlice the larger roots) and ſo are not of ſo great a uſe as the younger leaves in raw ſallets, whilſt I may add, the old leaves are good to boil. Certain it is, the radiſh, almoſt all the year, affords a very grateful mordacity, and ſufficiently tempers all cooler ingredients, whether boil'd or raw, tho' much properer for

the laſt than firſt. The bigger roots ſo much deſired, ſhould be ſuch as, being tranſplanted, may be eat ſhort and quick, without ſtringineſs, and not too biting, and were formerly (as indeed they are now) eaten with ſalt only, as carrying their pepper with them. They were celebrated by *Pliny*, and other the antients, above all roots whatſoever, inſomuch that, as thoſe authors affirm, there was in the *Delphic* temple a radiſh made of ſolid gold, to which they paid great veneration; and *Moſchion*, one of the moſt celebrated phyſicians amongſt the *Greeks*, is ſaid to have wrote a whole volume in its praiſes.

Etymologiſts tell us, it is call'd *raphanus*, from * Ραφανὶς, a perſpicuous or clear root; but others, from ſeveral words which ſignified its quickneſs in ſpringing, after it is ſowed; and ſo the learned *Stephens* and *Brown*, in their *Oxford* catalogue of plants, remark. *Derivation.*

Our *Herbals* take notice of three or four ſpecies of this root, *viz.* the *raphanus ſativus vulgaris*, or common garden radiſh; *raphanus pyriformis ſive*

* Ραφανὶς, quaſi radix perſpicua. *Dioſcor. lib.* 10.

radice

radice nigra, the black radiſh; in all probability the *Spaniſh* radiſh; *raphanus orbiculatus,* the round rooted radiſh; and *raphanus niger rotundiore radice,* round-rooted black radiſh; perhaps another ſpecies of the *Spaniſh*; beſides the *raphanus ruſticanus,* or horſe radiſh: All which are much the ſame that gardens furniſh us with now at this time; tho' the *raphanus orbiculatus,* or round-rooted radiſh, is not very plentiful in *England.* I had ſome of the ſeed from *Holland,* about ſeven or eight years ago, and it is indeed a much better kind than the common radiſh, as laſting longer, being much ſhorter, clearer, and leſs ſubject to be ſticky, and withal not ſo hot in the mouth; they are of the ſhape of turneps, and may be eaten raw, as well as they or indifferent apples are, and by ſome call'd *Hanover* radiſhes, in alluſion to its turnep ſhape, *&c.*

Virtues and vices. Notwithſtanding what has been before ſaid of their virtues, *Hippocrates* utterly condemns them as *vitioſe innatantes ac ægre concoctiles*; and ſome call them *cibus illiberalis,* fitter rather for ruſtics than gentlemens tables; that beſides, it decays the teeth, is hard to digeſt, and inimicous

inimicous to the ſtomach, cauſing (as Mr. *Evelyn* has it) nauſeous eructations, and ſometimes vomiting, tho' otherwiſe diuretic, and ſuppoſed of quality to repel the vapours of wine after hard drinking. *Dioſcorides* and *Galen*, amongſt the antient phyſicians, differ about their eating, one preſcribes it before meals, the latter after; and ſome (ſays our elaborate author) macerate the young roots in warm milk, to make them more nouriſhing.

The *raphanus ruſticanus*, or horſe radiſh, is well known to be of a much hotter quality, and tho' not ſo friendly to the head and eyes, yet is an excellent antiſcorbutic, and a good ſtomatic, and on that account an excellent ingredient in the compoſition of muſtard, as are all the thin ſhavings in cold ſallets, eſpecially in winter. But Mr. *Evelyn* aſſures us, that by the following uſe of it, it is the moſt excellent and univerſal condiment.

Take (ſays he) horſe radiſh whilſt newly drawn out of the earth, otherwiſe laid to ſteep in water a competent time, then grate it on a grater which has no bottom, that ſo it may paſs thro' it like

a mucilage, into a diſh of earthen ware, this temper'd with vinegar, in which a little ſugar has been diſſolv'd, you may have a ſauce ſupplying muſtard to a ſallet, or any other occaſion.

Of the *Spaniſh* radiſh there are two ſorts, white and black, which ſliced are eat raw, with vinegar, oil, *&c.* by the *Dutch.*

Of ſowing and culture.

All the afore-mention'd roots, except the horſe radiſh are rais'd by ſeed, the main crop of which is well known to be ſow'd with carrots, parſnips, *&c.* in *March*; but the radiſh is a root ſo much uſed, eſpecially in great families, and by the lower part of them, that they may be raiſed for them to eat every month in the year; and as they are apt to run to ſeed, you ſhould be ſowing them every fortnight, at moſt, eſpecially during the ſpring, ſummer, and autumn ſeaſons; and the little round turnep-rooted radiſh is ſo ſoft and harmleſs, that it will ſuit the weakeſt ſtomachs in any ſeaſon of the year, being to be eat like an apple.

The other chief ſeaſons for the ſowing this and all the other, but the black *Spaniſh* radiſh, (which is ſow'd but once a year,)

a year,) are in the months of *April*, *May*, *June*, *July* and *Auguſt*, all on natural ground, but a little ſhady in the three laſt months; but what you have after muſt be ſowed once a month, on hot-beds, and eſpecially in *January* and *February*, when early carrots, lettuce, and other things are ſown.

There are indeed ſome that are ſown in *July* and *Auguſt*, at the ſame time and amongſt thoſe that are called *Michaelmas* carrots; but they are hardiſh, and apt to be ſticky and wormy, after they have ſtood ſome time; and ſo are only fit for ruſtics, and hard labouring perſons, whoſe digeſtion is much ſtronger than gentlemens, ladies, *&c.* are.

The horſe radiſh is ſo well known to grow from almoſt any bit of a cutting or ſlip, that I need not waſte time in ſetting it down.

SECT. IV. CHAP. XXXVII.

Of the Scorzonera Hiſpanica, *and common ſalſify.*

Of Spaniſh *original.*

THE *Scorzonera* (by original a *Spaniard*) has of late met with great entertainment at the tables of the curious; as has alſo another of the ſame kind, tho' of leſs note, the common ſaſſifee or ſalſify, which is likewiſe cultivated in the ſame manner.

The * *Scorzonera* has its name from a viper or ſerpent, called in *Spain Scorzo*, for which reaſon alſo it has with us in *England* (as our oft-quoted herbariſts tell us) the name of vipers graſs, from its efficacy againſt the venom of vipers or ſerpents.

Gerard and *Parkinſon* have given the figures and deſcriptions of two kinds only, which are undoubtedly the ſame we have now in uſe, *viz.* the *Scorzonera Hiſpanica*, or *Scorzonera major*

* Scorzonera nomen eſt Hiſpanicum à ſcorzo viperâ, vel ſerpente ſcorzone, quæ eadem eſt ac viperina a quod contra viperarum ac ſerpentum venena eſt efficax. *Catal. Hort. Botan. Oxon.* 168.

pannonica latif. or common *Spanish* vipers grass; the other kind is *Scorzonera humilis latifolia*, dwarf vipers grass; whether the other kind that goes by the title of *Scorzonera Hispanica*, be the same or another kind than that before-mention'd, is to me unknown.

Of the virtue.

Mons. *De la Quintinye* gives an account of two kinds, which were in his time cultivated in *France*, under the names of *Scorzonera* and sassify; it is (as that curious observer of vegetables assures us) admirable good, both for the pleasure of the taste, and the health of the body, (food) being either boil'd with chicken, with asparagus, sliced and fried in pancakes, or baked in pies amongst other meat, affording a very excellent nourishment, the last not much unlike the bottom of an artichoke, far beyond any root that the garden affords.

Propagation and culture.

It is rais'd not only by seed sow'd in *March*, when carrots and other seeds are sown, but in beds by it self; it must be sown pretty thin, or weeded and howed, in order to give room for the root to enlarge it self; but six or eight inches will be distance enough, the root not being subject to wax big; it is good

to water it in order to make it groſs, and it ſhould have the beſt and richeſt ſoil you can ſow it in.

Mr. *Evelyn* gives three particular names to this plant, *viz. Tragopogon, Scorzonera* and *Salſifea,* medicinal and excellent againſt the palpitation of the heart, faintings, obſtruction of the bowels, *&c.* are beſides a very ſweet and pleaſant ſallet, being laid to ſoak out the bitterneſs, and then peel'd, may be eaten raw, or condited, but beſt of all ſtew'd with marrow, ſpice, wine, *&c.* as artichokes and skirrets are, ſliced or whole. They may (ſays he) alſo bake, fry or boil them; a more excellent root is hardly growing.

Mr. *Mortimer* talks alſo of another common ſort that is multiply'd by ſeed, which is almoſt in all things like to *Scorzonera,* except its colour, which is alſo grey, or of a very long oval figure, as if it were ſo many cods, all over ſtreaked, and as it were engraven in the ſpaces between the ſtreaks, which are pretty ſharp-pointed towards the end.

Mr. *De la Quintinye* ſays of this common ſort, that it is cultivated after the ſame manner as the preceding one, but that

that it is not altogether ſo very excellent; they eaſily paſs the winter in the ground; that it is good to water both kinds in very dry weather, and to keep them well weeded; and eſpecially to put them in good earth well prepared, of full two foot deep at leaſt: All theſe directions we have obſerved, but find that by keeping them in the ground all the winter, they are apt to grow a little ſticky in the ſpring; wherefore it may be better to take them up ſome time in *October* or *November*, and keep them in ſand, as you do other culinary roots.

SECT. IV. CHAP. XXXVIII.

Of the turnep.

THE turnep, *rapum*, altho' it is ſo common, and ſo well known a root, muſt not be omitted in this account of kitchen vegetables, as it does indeed furniſh it in as conſpicuous a manner as any other herb or root yet named.

The skill'd in botany remark, that the turnep is call'd by the *Latins*, *Derivation.*

* *rapum*, or *raupum*, becauſe it grows above ground, as *Varro* teſtifies; and in like manner ῥάπος, from the *Greek* of *Athenæus*; but as *Dioſcorides* intimates, it is from γογγύλος, the orbicular or rotund figure of the root.

Tho' there were in *Pliny*'s time no leſs than ſix ſorts of turneps, and of ſeveral colours, ſome whereof were ſuſpected to be artificial, we have not above three or four that our books ſpeak of, or that are cultivated in our gardens; and they are the *rapum luteum*, or yellow turnep; the *rapum rubrum*, or red turnep; both of them to be found, *p.* 231. of *Gerard*, and *p.* 508. of *Parkinſon*; to which they add the *rapum majus*, and *rapum radice oblongo*, the large turnep, and the longeſt rooted turnep; both in *p.* 232. of *Gerard*, and 509. of *Parkinſon*, aforeſaid.

The yellow turnep is generally preferr'd before any of the reſt, as being leſs watery, and conſequently more nouriſhing; but others prefer the red *Bohemian*, before the yellow, being ſweeter

* Rapum quaſi raupum quod è terra eruatur. *Varroni, lib.* 4. *ling. Lat.* At veriſimilius a Græco ῥάπυς. *Athanæus, lib.* 9 *cap.* 2. Γογγύλη. *Dioſcorides, lib.* 2. *cap.* 134. A rotundâ orbicularive radicis figura. *Hort. Oxon.* 156.

and

and leſs mealy; but the *Napus* (by the *French* call'd the *Navew*) is certainly the moſt delicate of them all, and the moſt nouriſhing, as Mr. *Evelyn* teſtifies; the large kind are only fit for a large family, or for ſheep.

Turneps are propagated at ſeveral different times of the year, tho' they are not equally good at one time, as they are at another; the firſt time of your ſowing ſhould be after the firſt fine ſhowers that fall in *April*, in order to have little turnep roots in the ſummer to mix with your carrots, while they are yet young and ſmall, they make a pretty figure in the diſh amongſt the red and yellow carrots, tho' in truth there is little to be depended upon them as to a large family; however, this ſowing muſt not be omitted, as muſt not others ſome time in *May*, *June* and *July*; all which ſowings ſhould be in the decreaſe of the moon, according to the general opinion of gardiners, who have it from experience; notwithſtanding they reject it in many inſtances that the antients approv'd in; but theſe are to be only a few, about three or four rod at a time, for diverſity as before. Thoſe

ſown

ſown in the ſummer months, ought to be in an old orchard in the ſhade under ſome trees, where there is a little glimmering of the ſun, ſo as the whole may not be excluded.

The laſt, and which is indeed the main ſowing, is from the beginning or middle of *July*, to the middle or (as the autumns have lately happened) the latter end of *Auguſt*; for then the roots will have time to fix before the winter comes on; it is beſt for them to take the firſt froſts that happen in the beginning of winter, for that makes them eat the ſweeter, better, and leſs rank, ſummer turneps that have never taken the froſt, being known by experience not to eat ſo well as thoſe that have. Little need be added, as to the putting them in ſand, which ſhould be done towards the latter end of *November*, before the hard froſts come.

Sandy ground is well known to be the beſt for turneps; but if that can't be had, any ground that is freſh, and new broke up, tho' never ſo poor, is beſt; but turneps, however plain a root they are, are very nice in their goodneſs, and difficult as to what ſoil they prove beſt in. There

There is a black fly that always faſtens upon them, and eats the ſeed-leaves in their firſt coming up in the ſummer-time, which ſpoils that crop entirely, if not prevented; ſome have ſap or ſeminated ſoot out of the chimney, wood-aſhes, and the like; but where plantations of this kind are large, it is there impoſſible to procure quantities enough of ſuch ſtrowings: It is better therefore to get ſome of the ſtrongeſt quick lime you can, and ſlack it into powder, which you may ſow in the ground with aſſured ſucceſs, as I have experienc'd; three or four buſhels will ſerve an acre very well, and leſs where there is a ſcarcity; it will burn up all the flies, and will have this other good effect, the mellowing and enriching the ground in a manner proper enough for turneps.

The manner of howing of them is to ſet them about ſix inches aſunder. This is now done by ſeveral men who make it their particular buſineſs and employ, for a crown an acre, in ſeveral parts of the Weſt, and other countries, where they raiſe them in great abundance, for their ſheep and other uſes.

Beſides

Besides the advantages that turneps bring in sheep, in the West, and other countries, and for black cattle in *Norfolk*, they make an excellent bread, some of which I remember to have eaten about the years 1696, and 97, when wheat sold for eight, nine or ten shillings *per* bushel. The receipt was presented to the Royal Society, by a worthy gentleman, and is as follows.

* Let the turneps be first peel'd, and boil'd in water till soft and tender, then strongly pressing out the juice, mix them together (when dry let them be beaten or pounded very fine) with their own weight of wheat meal; season it as you do other bread, and knead it up, then letting the dough remain a little to ferment, fashion the paste into loaves, and bake it like common bread.

I say of it, from experience, that it eats heavy, but is a moist good food. The roasting them under embers in a paper, and eating them with sugar (I rather say salt and butter) is a delicious way, a little pepper being mix'd with the salt.

* *Philos. Transf. Vol.* XVII. *num.* 205. *p.* 970.

SECT.

SECT. IV. CHAP. XXXIX.

Of the onion, garlick, roccambo, &c.

THE onion, *cepa,* ſo call'd from ſeveral *Greek* words that import their offenſiveneſs to the eyes, *quod oculorum tunicam, &c. contrahique cogat, lachrymas eliciendo.* The *Oxford* catalogue ſays it is a root of that great antiquity, and held in ſo great eſteem by the antients, that they were ſaid to be deified in *Egypt,* (and *Juvenal* alſo *Sat.* 15. calls them a holy nation) that had their gods growing even in their gardens; but *Herodotus* ſays truly of it, that there was ninety tun of gold ſpent in that root whilſt the pyramids were building, as Mr. *Evelyn* alſo obſerves, in his *Acetaria.*

Of kin to the onion, is *porrum,* the leek; ſo term'd, as *Bauhinus* ſays, *quod porro eat, longe lateque graſſetur.* And unto the ſame claſs alſo may be reduced *allium,* the garlick; *quod ob ingratam redolentiam ita dicitur,* as our two learned etymologiſts, *Stephens* and *Brown,* have

have it; tho' * Mr. *Ray* differs from them. From all which ſpring the *porrum ſectile*, or tranſplanted leek, the eſchallots, (*aſcalonitides*) *ab aſcalone judeæ oppido ubi maxime naſcuntur*, as *Strabo* witneſſes; but which is yet of a milder and more delicate nature, the roccambo, call'd by Mr. *De la Quintinye*, *Spaniſh* garlick.

The *Engliſh Herbals* place all theſe ſeveral kinds under the different appellations abovementioned, tho' they plainly belong to one and the ſame claſs; and accordingly I ſhall conſider them. Of the onion, the *cepa alba*, *rubra* and *Hiſpanica*, are deſcrib'd by *Gerard*, *p.* 169. and by *Parkinſon*, *p.* 512. and the *porrum*, or *porrum capitatum*, headed leeks; as alſo the *French* leek, the *porrum vitigineum*, the eſchallots, or *aſcalonitides*, but the roccambo, or *Spaniſh* garlick, a kind ſomething differing from any of theſe before-mentioned; is not ſo much as mention'd in any of our books of plants that I have ſeen, and therefore may be ſuppos'd to be brought from

* Allium *garlick* quod exſiliendo creſcat. *Raii Hiſt. of plants*, *lib.* 21. *chap.* 5. *p.* 1125.

Spain, which was certainly its native country not long ago; but *Varro* (in his *Geoponicks*, as *Delacampius* in his remarks on *Pliny*, *lib.* 20.) ſays, that if they are dreſs'd and eaten with ſalt and vinegar, they effectually deſtroy worms, *cap.* 5. Which from the little ſmall cloves that are in the head, and are like ſo many little bulbs, I call *allium Hiſpanicum bulbiferum.* There are included likewiſe in this account I have given of onions, *&c.* what we call chibouls, or by ſome ſcallions; which are only a degenerate onion, that will never head, of which nature (as one elegantly expreſſes it) has as it were miſcarried; they produce upright ſhoots and a great deal of green, but no bulb; the ſeeds are ſo like the onion, that it's hard to diſtinguiſh one from the other. Theſe are generally planted out of the ſeed-bed at about ſix or eight inches aſunder, in ſome ſhady border, where they will ſerve the common uſes of the boiler all the ſummer, and, if they don't ſeed, the winter too; but they ſhould be ſowed or planted thin, and water'd, for the reaſons that other herbs and bulbs of theſe kinds are.

To

To the aforegoing kitchen bulbs, may be added *cives*, one of the prettiest little kind of onion or permanent garlick, or rattle-leek, that our gardens are furnish'd with; it is the true *porrum sativum juncifolium* of *Casper Bauhinus*, and the *schænoprason* of *Gerard*, as Mr. *Ray*, in his *History of Plants*, assures us. The uses and virtues of it (tho' not in so great a degree) are the same with the other kinds; and it is propagated by parting or slipping, as will be more fully related.

Of the virtues of onions.

Those who have wrote of the virtues and vices of onions, *&c.* tell us, that at the same time that they are offensive to the eyes, they raise the appetite, corroborate the stomach, cut phlegm, and profit the asthmatical; and that as to their obnoxiousness to the sight, it is imputable only to the vapour arising from the raw onion when peel'd; which some on the contrary commend for its purging and quickning of that sense. How many ways they are used in pottage, boil'd in milk, stew'd, *&c.* concerns the ingenious cook, and need not be taken notice of here. In *Italy* (says my oft-quoted author) they frequently make

make a ſallet of ſcallions, cives and chibouls, with oil and pepper; and an honeſt laborious countryman there, with good bread, ſalt, and a little parſley, will make a contented meal with a roaſted onion. And the ſame may be ſaid of *France*, *Spain*, *Holland*, *&c.* where meat is not ſo much eſteemed.

The virtues of garlick (much ranker than the onion) is ſuperlatively greater, giving a kind reliſh to every thing where it is uſed, corroborating the ſtomach, and cutting the phlegm; and in ſhort, actuating and diſcovering it ſelf in all the offices of life, health and ſtrength; being the moſt excellent pectoral that grows in the garden; and ſaid to be very efficacious in all conjugal performances. An antient gentleman, who had well experienc'd the truth of this, ſaid, he uſed to eat plentifully of the cloves of garlick with roaſt mutton and gravy ſauce, that he might propagate his ſpecies till he was fourſcore years of age. To come to fact, a gentleman, a neighbour too, and that uſed to frequent the agreeable ſhades of *Woodſtock*, (now *Blenheim*) arrived to near an hundred and twenty years of age, with-

out any other phyſick, or extraordinary diet, than that of roaſted garlick, which he did under the embers, and ſo eat it with butter and ſalt. But then indeed, thoſe that ſo eat ought as it were to exclude and diveſt themſelves from the world, and all human ſociety, at leaſt for a time.

Of leeks, their properties good and bad.

Having ſaid ſo much of the properties of onions and garlick, I need ſay little of leeks, eſchallots, chibouls, roccambo, all of them participating, in a great degree, of the virtues and prolifick properties that the aforegoing herbs and roots do; nor need I expatiate how ſolemnly the antient *Britons* wear them on the firſt of *March*, as enſigns of the reſpect they pay to the honour of their antient hero; becauſe they are, when boil'd, of much greater benefit to the pulmonaria or lungs, in all aſthmatical caſes. And it is ſomewhere reported, that the orators of old, ſuch as *Cato*, *Tully*, and the like, never went to the bar on any long harangue, or ſolemn debate, till they had eaten good ſtore of the boil'd leek. But not to dwell too long on the properties, it is time we come to the ſeaſons and manner of raiſing theſe uſeful bulbs.

Onions

Onions are rais'd from ſeeds ſow'd at ſeveral times of the year, in order to have them always as young as you can; the firſt is towards the middle or latter end of *January*, or the beginning of *February*, on an old hot-bed, when you ſow for young carrots, radiſhes, lettuce, *&c.* but of theſe a bed three foot wide, and ſix or eight foot long, is ſufficient; the next, and which is indeed the chief ſowing of all, is in *March*, when you ought to have at leaſt twenty or thirty rood, for a large family, there being no root call'd for ſo much as onions are; they delight in the richeſt and moſt dungy ſoil you can ſow them in, love to be kept clean from weeds, and in order to have them large, ſhould be well watered, which I am told, in *Andaluſia*, (a conſiderable province of *Spain*, where they have great quantities) they do by overflowing large tracts and fields of onions with water, as we do our meadows in *England*; and on theſe kinds of lands, in all probability, we might procure extraordinary large ones here, as ſome experience likewiſe confirms.

Of their propagation and culture.

Some other ſowings may be made in ſhady places, once a month, all the ſummer,

mer, to have a few that are green and young. But there is another ſowing which the gardiners eſteem very much of, inaſmuch as it furniſhes them with young green onions all the winter, and till ſpring comes, and even then till the middle of *April*, till thoſe ſowed in *January* or *February* come in to ſupply them; theſe are call'd *Michaelmas* onions, and are ſow'd at the ſame time that the *Michaelmas* carrots are, about the middle of *July*; and in all mild ſeaſons, the beginning of *Auguſt* will be ſoon enough.

For onions, eſpecially the main crop, the beſt way to make them head well, is to draw a heavy roller over them, which breaking or bending the ſtalks and greens, ſtops the ſap in its aſcent, and diſpoſes the bulb to ſwell the larger.

The leek, its time of ſowing.

Leeks are ſown at the ſame time that the main crops of onions are; and you muſt tranſplant them out in the months of *July* or *Auguſt*, in moiſt weather, about ſix inches aſunder, in beds where you intend they ſhall ſtand all the winter. They ſhould be planted three or four inches deep, and ſome there are that plant them in ſingle rows in trenches, or

or ſo as that they may be earth'd up with fine earth or ſand, or cover'd with long dung, to make them white, which is of great uſe, and looks beautiful in ſoops or pottage. And others, as Mr. *Lawder* has adviſed, carry them into the green-houſe or conſervatory, to have them ready all the winter, in the hardeſt weather. Some of the largeſt and beſt may remain, and be left ſtanding in thoſe beds all the winter, in order to ſeed the next year, which they will do plentifully.

Shallots, garlick, roccambo and cives, are all propagated by dividing the cloves or bulb, whereof there are many in one year's ſtanding, as there are of tulips; but roccambo is eaſily propagated by planting or ſowing the cloves, bulbs or ſeeds, call them which you will, in *March*. A finer plant the garden does not produce, for all uſes where eſchallots or garlick are uſed; which concludes all I have to ſet down as to eſculent roots, bulbs, *&c.*

SECT. IV. CHAP. XL.

Of the skirret.

THE skirret, *ſiſarum*, (ſays Mr. *Evelyn*) is hot and moiſt, corroborating and good for the ſtomach, exceeding nouriſhing, wholeſome and delicate, and of all the root-kind not ſubject to be windy, and ſo valued by the Emperor *Tiberius*, that he accepted them for a tribute, and to be conveyed to him yearly from *Galduba* caſtle on the *Rhine*, as *Pliny*, (*lib.* 16. *cap.* 5.) and others report.

Etymologiſts don't tell us why it is ſo call'd, tho' it is a root that *Pliny* and moſt of the antients have made mention of; neither has time or experience brought any other to our knowledge but the one kind mentioned by *Gerard*, *p.* 1026. and by *Parkinſon*, *p.* 945. under the name of *ſiſarum*, or *ſiſarum vulgare*, common skirrets.

Of the virtues of the skirret.

If the *ſiſer* of *Pliny* be the *ſiſarum* here mention'd, as it ſeems to be, it has, according to that author, all the good qualities that can poſſibly be found in

in a root. *Delacampius*, from *Dioſcorides*, in his notes on *book* 20. *cap.* 5. ſays of it, that it is pleaſant to the taſte, good for the ſtomach, provokes urine, and creates appetite, *&c.* but is a little windy. Mr. *Evelyn* tells us alſo, that this excellent root is ſeldom eaten raw, but being boil'd, ſtew'd, roaſted under embers, bak'd in pies, whole, ſliced, or in pulp, is agreeable to all palates. And *Hieronymus Heroldus* ſays, that the women in *Swevia* prepare the roots for their husbands, and know full well why and wherefore.

Of the general method of raiſing skirrets.

The skirret is raiſed, both by ſeed and off-ſets; the former method is uſed where we are not poſſeſſed of the ſpecies; but the latter method is the beſt, inaſmuch as they extend themſelves into ſeveral parts in one ſummer, the young roots being for tranſplanting, and the old ones, at leaſt thoſe that are the largeſt, and towards the middle, for eating.

Of raiſing skirrets by ſeed.

The ſeeds of the skirret are to be ſown in *February* or *March*, in a bed of good rich mold, three or four foot wide, and the ſeed being well raked in, and covered over with fine ſifted mold, give it

a gentle watering or two, except it rains, and being come up, which it will in about three weeks time, keep it ſtill clear of weeds, and now and then a gentle watering, in the manner as will be taught in the chapter of watering ſallets; and being kept well weeded, they will be fit to plant out about the beginning or middle of *May*, which may be done with ſucceſs by the method that will be by and by ſet down for off-ſets.

Of propagating skirrets by off-ſets.

The beſt way, as has been before intimated, for the propagating skirrets, is by off-ſets, which are taken up in *March*, and the off-ſets being parted from the old roots, and as many parts made of them, as there are ſlips that have roots to them, not letting any of the old ones remain, but only the freſh ſpringing fibres; you are to drill with a large hoe of four or five inches deep, and if the ground is in any degree poor, put ſome melon mold into it, and plant them five inches aſunder; for if you plant them too thick, or above one ſlip in a place, they are ſo apt to encreaſe, that they will ſtarve one another; then keep them well watered till their roots be full grown.

grown. There ſhould be freſh earth often laid upon them, to prevent the canker that is apt to infeſt them; and as you want to uſe them, take them freſh out of the ground.

Some there are that recommend a black moory land, as does Mr. *Bradley*, but whatever I have obſerved of them is, that they love any ſandy, looſe, rich ſoil, be it either black, reddiſh or yellow; and withal I find that a little ſhade is very agreeable to them, if it be near or under the trees of any old garden or orchard, where ſome of the glimmerings of the ſun may have entrance.

SECT. III. CHAP. XLI.

Of the potatoe, or battata.

THE potatoe is another of the *ſiſer* or *ſiſarum* kind, call'd by ſome the *ſiſarum Peruvianum*, or skirrets of *Peru*, whoſe nutriment being as it were between fleſh and fruit, are of mighty nouriſhing parts, and ſtrengthen nature to a great degree, having been long the common food of the *Spaniards*, *Italians*, *Indians*, and many other nations.

As

Potatoes, their original appellation.

As to its original appellation, I find no footsteps of it in any book I have seen; and for its kind, we find but one which passeth under this name, and that is called *sisarum Peruvianum, sive battata Hispanorum, Ger.* 925. which is figured but with one root; which makes beyond dispute that it is not the same that is cultivated with us; but that the next that follows in that laborious author is that which is entitled, *battata Virginiana sive Virginianorum, Ger.* 927. *Virginian* potatoes; called also by the *Indians, pappus.* This kind *Bauhinus* has referr'd to the *solanums*, and calls it, *solanum tuberosum esculentum*, in his *Prodromus, p.* 89. but *Clusius* questions whether it be not the *arachidna* of *Theophrastus*; but however that be, the last is the kind that is propagated by the *Irish*, and from them, in a great measure, by us here in *England*, and which affords some of the wholsomest nourishment of any root the garden produces; tho' there are others, it must be confess'd, of a superlative nature, such as the afore-mention'd skirret, and consequently fitter for the tables of the great than potatoes are.

They

They are rais'd, as is well known, by their off-ſets, which are generally very numerous. They love a ſandy rich ſoil, or indeed any ſoil that is rich; though they will grow in poor, worn-out land, but not ſo large. The off-ſets are planted at about one foot aſunder, in rows or furrows made with a hoe, or a dibber or ſetting-ſtick. The great produce and profit that ariſes from theſe roots, cauſe many fields in and about *London*, and the *Weſt*, to be planted with them, as well as in *Ireland*, where they are the ſole food of many of the natives. But I am alſo told that they are excellent food for fox-hounds, and others; which if true may ſave a great quantity of oatmeal, that is very expenſive; but doubtleſs, when they are boil'd and bruis'd to pieces in the liquor where the meat of great families is, it would be of much greater importance and nouriſhment to the poor, which too often want (to the ſhame of great perſonages be it ſpoken) that which dogs eat.

How raiſed, the ſoil proper for them, &c.

After they are drill'd in, which ſhould be ſome time in *March*, or beginning of *April*, they ſhould be howed and kept clean

clean of weeds. As little care as possible preserves this very useful root.

SECT. V. CHAP. XLII.

Of legumes, as pease, beans, &c.

Their appellations.

LEgumes, the *legumina* of *Servilius*, or *legumenta* of *Varro*, comprehend all those kinds of pulse that grow in a kitchen garden in shells or cods; and are every day, when in season, gather'd by hand for the use of the table; being, as some authors tell us, so call'd from *lego*, or rather *legendo* (*quod manu legantur*;) in consequence to which *Varro* calls a gatherer of pease, beans, grapes and other small things, *legulus*, as it seems to have its derivation from the same root. Agreeable to which also, is that of *Screvelius*, in his *Thesauro Græcæ Linguæ*, who deduces *legumen* and *legumentum* from the same extraction of χέδρωψ, *vel* χεδροπὸν, making συλλογεὼς, *legulus*, to be a gatherer of legumes.

Of the kinds of legumes.

Of legumes there are but three distinct genus's that are reduceable to this head, *viz.*

viz. the *faba hortensis alba & rubra, Gerard, p.* 1029. *Parkinson, p.* 521. with some other kinds, which will be mention'd in their proper places. The *phaseolus* of divers kinds, *viz.* the white, red, black, and party-colour'd kidney beans; but the most numerous of all the legumes, is the *pisum*, or garden pease, so call'd, as Mr. *Ray* sets down, from * *Pisa*, an island or country situate between *Ossa* and *Olympus*, where they grew in great abundance; all which differ from one another either in the size, shape, growth, or colour of their haulm, cods, *&c.* or in their earliness or lateness of ripening.

Season of sowing.

All these legumes (except the *phaseolus*) are good rustical hardy plants, and may be sown in the open ground, without needing any other culture than being howed, weeded, and earth'd, whilst they are young, and before they begin to burnish and cod.

Of the soil.

To the general culture of pease, beans, *&c.* may be added also that of the soil, situation and aspect, which tho' they of-

* Pisum à Pisa quæ inter Ossam & Olympum copiosissimè nascitur. *Raii Hist. Plant. lib.* 18. *cap.* 2. *p.* 890.

ten

ten grow in open ground, and poor land, yet thoſe that are admitted into the garden require (as experience tells) a generous ſoil, and for the firſt crop ſuch as is free from ſhade, and under ſome warm wall, reed-hedge, or other ſhelter; all which will be found in its proper place.

Of a ſituation proper for legumes, &c.

And ſince we have juſt now mention'd the ſituation, aſpect or expoſure proper for legumes, and other garden produce, give me leave to hint a little at what I judge eligible in this affair: The South-Eaſt aſpect is certainly the beſt, becauſe the ſun comes the earlieſt thereon, and dries up and expells the miſts and dews; whilſt the more Eaſterly is always ſubject to extream blites; and beſides all, the ſun leaves it too ſoon.

The South, or South-Weſt aſpect, is not ſo good as the former, for the reaſons before hinted at, *viz.* that of the ſun's not coming ſo early on it as it does on the others; but then it ſtays long thereon, and is good for all thoſe kinds that are large, and are for a great crop, requiring much ſun.

The

The Weſt aſpect will do well enough for all crops in the decline of the year, but the North is the beſt for all thoſe legumes that come in in the great heats of the ſummer; as alſo for all ſtrawberries, rasberries, currans, *&c.* which we would make to hold out late; but the ſeveral ſoils, ſituations, *&c.* proper for a kitchen garden, are more largely explain'd elſewhere.

SECT. V. CHAP. XLIII.

Of the bean.

ETymologiſts are not clear in the account they give us from whence the name of *faba* is derived. The laborious *Brown* and *Stephens*, editors of the *Oxford* catalogue, paſs it over without making one obſervation about it, tho' ſome dictionaries affirm it to be *faba, alias haba,* (as *hœdus* and *hircus* were in the antient dialect *fœdus* and *fircus*) deriving it from the *Fabii,* a nation or family antiently called *Habii.* And that precept of *Pythagoras* to his diſciples, (*abſtine à fabis*) which commanded them to abſtain from beans, is (as authors re-

late) not to be taken literally, becauſe *Pythagoras* himſelf was an eater of beans; but was ſpoken rather in a comparative and myſtical ſenſe, forbidding them the uſe of women, from the ſimilitude which beans have to their teſticular parts, that contribute ſo largely to veneral embraces.

Sorts. There are three or four ſpecies of beans that our *Engliſh Herbals* have taken notice of, *viz.* the *faba hortenſis alba & rubra*, before-mention'd; the *faba veterum ſive ſilveſ. Græcorum, Parkinſon, p.* 1054. the *Greek* bean; the *faba veterum ſerratis foliis*, the *Greek* bean with dented leaves; *p. ibid.* neither of them of any uſe in the kitchen; and the *faba minor ſylveſ.* the common wild bean; of as little uſe as the former: But later experience has diſcover'd many more kinds, *viz.* the hotſpur, *Goſport* or *Spaniſh, Sandwich*, and broad *Windſor* beans; with ſeveral other kinds.

Properties. Thoſe who have wrote of the virtues of plants, allow very little to beans when they are young and green, being cold and moiſt, affording a kind of ſpungy ſubſtance, which how much ſoever boil'd, are nevertheleſs windy.

But experience teaches us that they are good food with meats of a more ſubſtantial nature, and may be ſaid when they are grown older and harder, to be the better for it, and to afford a moſt excellent nouriſhment to all who can digeſt well.

Seaſons of planting.

Beans are planted in many different ſeaſons and times of the year, as they can or ought to be calculated to ſupply the table in as many different months as an induſtrious gardiner can poſſibly procure them to be.

Proper times of ſowing and being in perfection.

In order to have beans, as well as peaſe, in as many ſummer months as we can, they ought to be ſown at different times, in ground that lies a little warm, and if ſandy and light, the better; tho' beans will bear on ſtrong land, and come forward there better than peaſe. The firſt ſeaſon of planting is under a warm wall, or reed-hedge, in the middle or latter end of *October*; and from thence you may ſow three or four times, in about ten or twelve days diſtance from each other; for if it be very mild weather before *Chriſtmas*, the firſt ſowing will grow too high to be earth'd up ſo well as to preſerve them all the win-

ter, and then the laſt ſowed crops will be beſt, for the reaſon I have juſt now ſuggeſted; but if the weather ſhould prove very hard, then the firſt ſowing will be beſt, and the laſt worth little.

A ſecond ſowing, both of peaſe and beans, is under frames, or other covers, juſt after *Chriſtmas*, which may be removed as we do cabbage plants, ſome time in *February*, if the weather be open and fine, or in the beginning of *March*, to make good any that have miſcarried in the firſt crop, or to plant out for an entire new one; and theſe will come in very near as ſoon as thoſe ſowed in *October*; for, however ſtrange it may ſeem to ſome, beans and peaſe may be tranſplanted with the ſame eaſe, pleaſure and certainty, as cabbage plants; this the *French* and *Dutch* have long experienc'd. And it is obſervable, that when this is the caſe, they do not run ſo much to haulm, as when they are only ſet in the uſual manner, and cod and bear much better.

The next ſowing (and which may indeed be continued in ſmall quantities, for early ſucceſſive crops, once in twelve or fifteen days) is about the middle or latter

latter end of *January*, under the beſt ſituated borders you have, which will lie quiet till the ſeverity of the weather is over, and then peep up and grow apace; and from theſe we often have our beſt crops, tho' the laſt method of ſowing them under glaſs-frames, and then planting them out, is a moſt excellent way.

But the greateſt ſeaſon of all is about a week or ten days after *Candlemas*, or in warm ſoils, about *Candlemas*-day itſelf; for by the time they peep up, the ſeverity of the froſts are going over, and it is with them as with all other kitchen plants, the leſs they are baulked and ſtinted by cold weather, the better they bear and blow; though tranſplanting diſpoſes them much to bear, but that cannot be done in large gardens.

To purſue the thread of theſe inſtructions; you are to plant, once in ten, or twelve, or fifteen days, a few at a time, till the latter end of *May*, or beginning of *June*, which will ſupply the table all the ſummer, autumn, *&c.* till the froſt puts an end to all our endeavours.

I might add a great deal in this chapter, concerning the methods to be taken, in the preſervation and keeping of beans; but that will be found more particularly treated of in the next chapter, concerning the method of raiſing peaſe: But I muſt not omit one particular method of ſowing or planting theſe legumes, and which will ſerve for peaſe as well as beans; and that is, the ſowing or planting them on thoſe ridges that are thrown up in mending the ground in *December*; let thoſe ridges be trench'd up, and laid in full, or at right angles againſt the ſun, as it ſhines in winter time; or rather early in the ſpring, in *February* or *March*, at one or two a clock; and the trenches or piked ridges being as high as poſſible, ſow your peaſe and beans on the ſunny-ſide, about half way down the hill or ridge; and then that part of the hill or ridge that is on the backſide will preſerve the peaſe and beans, whilſt young and tender, from thoſe cutting Eaſterly or North-Eaſt winds that diſappoint us ſo often in thoſe months; and the ſlope below them will draw off the ſuperfluous moiſture from rotting them, and they will be the eaſier earth'd

earth'd up. And this method alſo ought to be uſed in cabbage plants. All that I ſhall ſay further upon this head is, that howing and earthing up often, during the winter ſeaſon, is a great preſerver of them againſt all froſts and cold; as the topping of them, either with the ſheers or one's hand, diſpoſes them to cod the ſooner and better; to all which, planting out when they are young contributes likewiſe very much.

SECT. V. CHAP. XLIV.

Of garden peaſe.

THE garden peaſe, by the *Latins*, *piſum*, are accounted by ſome the moſt genuine and wholeſome food which the garden produces: *Hippocrates* and *Galen*, antient writers in botany, aſſure us they are not ſo windy as beans; but they do not ſeem to intimate that they contain much nouriſhment in them; however, when young, and gently boil'd, they are now very juſtly accounted one of the greateſt delicacies of the garden.

They are ſo called from the *Greek* word πτίσσω, which ſignifies their readi-

neſs in ſhelling, barking or bareing, as the induſtrious and learned *Brown* and *Stephens* have it, *p.* 144. of their *Oxford* catalogue; agreeably to which *Gerard* has a kind which he calls, *piſum excorticatum*, or peaſe without skins, *p.* 1220. *Bauhinus* in *Pinace*, *p.* 343. has *piſum veſicarium fructu nigro alba macula notato*; which *Parkinſon* alſo calls, *piſum cordaitum veſicarium.* Other kinds there are in the works of the laborious *Parkinſon* and *Gerard*, as the *piſum majus ſive hortum*, large roncival peaſe; and *piſum minus ſive arvenſe*; both kinds in *Gerard*, *p.* 1219. and *P. G. p.* 522. the *piſum umbellatum ſive roſeum*, *Gerard*, *p.* 1220. *P. G. p.* 522. the *Scotch*, or roſe peaſe; to which are added, the *piſum ſylveſtre*, and *piſum perenne ſylveſtre*, neither of them of much uſe in the garden. But later experience has diſcover'd almoſt an infinite number of ſpecies diſtinct from each other, either in the color of their flowers, or ſhape, or goodneſs of the peaſe; as *Edward's Greens*, *Flanders Barnes*, long hotſpur peaſe; grey, brown, green, white, roncival or large peaſe; large white, ſmall white, grey, and dwarf ſugar peaſe; egg, ſickle,

Dutch

Dutch admiral, winged crown or rose pease; to which may be added, the *Reading*, *Spanish*, *Morotto*, and marrow fat pease, excellent good in their kinds.

They are to be sown at different seasons, as beans are, to which chapter I refer the reader; but the kinds point out their use, in a great measure, and at what time they should be sowed. The early hotspur pease for the first, second and third sowings, in *October*, *January* and *February*; and all the other kinds at various seasons in *March*, *April* and *May*; but your commonest pease last of all, that they may endure the cold weather in the latter season the better. The marrow-fat, so called from its extraordinary marrow-like goodness) and sugar pease, are accounted the best, as the roncivals are the largest; the dwarf pea is a good bearer; and the sickle pea (so called from its crookedness) may be eaten when young, as kidney beans are: They all require a good soil; but the roncival and *Dutch* admirals would require a ground that is all dung. The proper season for each kind, with the times and method of sowing and preserving them is as follows. *Times of sowing.*

The first that you sow in *October* and *January*, should be the hotspur kinds only. Those in *January*, or very early in *March*, the grey, dwarf, egg, sickle, and *Reading* pease; and for the general crop, about the 8th, 10th, or 11th of *March*, the roncivals of all kinds, the marrow-fat, sugar pease, and *Dutch* admirals; and for the last sowing of all, some of the *Reading* marrow-fat, but the greatest part of the hardy field pease; which last sowing should be about *Midsummer*, in order to have them (as Mr. *De la Quintinye* observes) about *Allhallow-tide*: But in the time and method of sowing, I have been so particular, in the chapter concerning beans, that little need be added in this place, one and the same season for sowing of pease being required, as there is for planting of beans.

Times of their perfection.

To have them all the summer, there needs nothing, as experience shews, but to sow them in different months, in ground that lies a little warm and forcing; towards *London* you may have them in the beginning of *May*, and in other countries, the latter end of *May*, or the beginning of *June*; and so on, till the latter

latter end of *October*, and in mild ſeaſons later, if the froſts don't come ſo ſoon to deſtroy them.

The firſt ſowing is to be towards the middle or latter end of *October*, under ſome warm South wall, where they may be ſhelter'd in caſe of ſevere froſts; great is the diſappointment of ſowing that firſt crop, which is the reaſon why we do all we can to preſerve them. Some, and amongſt the reſt Monſ. *De la Quintinye*, adviſes the ſteeping them in water for two or three days till they have ſprouted, to make them come up the ſooner; but this does not appear to be ſo neceſſary as at other times when great haſte is required, as at the latter part of the ſummer, when we are, by ſome means or other, obliged to ſow late, then ſteeping is neceſſary, to accelerate their growth; but the ſteeping of them at ſo late a ſeaſon, and when the ground is by nature apt to be too wet and moiſt of it ſelf, is not agreeable to that experience I have had in planting: But this I leave to the trial of others who paſs away much time in curioſities and trials of this nature.

Different ſeaſons of ſowing.

But

But to preſerve this crop after they are firſt come up, you are to hoe up the earth on each ſide of them, ſo as that the tops may but juſt appear above ground, which done, and thinking they will not grow any more that ſeaſon, lay ſome fine cole-aſhes or ſea-ſand upon the little ridge you have made with your hoe, and after that, except you have a cover made like a hog's back, of reed or bee-hive ſtraw, lay ſome clean wheat-ſtraw ſo as that they may be covered all over; and in caſe that any ſnow falls, when it is over ſhake it off, and pull all the ſtraw away, and then lay on more that is clean, and if it's poſſible dry the old well and then lay it again, becauſe it's the ſnow that ſpoils the peaſe and beans as much as any thing; but when they come to grow high, and above the ridge that you make with your hoe, it is a kind of misfortune that can't be remedied by any thing but thoſe hog-back'd coverings; nor indeed ſcarce then neither: for if the firſt part of the winter has been ſo mild as to draw them up long, we ſhould rather be provided againſt it by planting another crop a fortnight or three weeks after, which being low and ſnug, and

cover'd

cover'd up by the coal-aſhes or ſea-ſand, as before, will be in a ſurer way of ſtanding againſt the ſeverities of the winter than thoſe that are taller, and appear ſtronger. Moſs, if to be had in quantities, is of all others the beſt for a good preſerver of them, the coal-aſhes or ſea-ſand being under them, as before-mentioned.

There is another method that is liked well, for the preſerving of peaſe and beans in the winter, and that is the trenching in ſome long dung, ſtraw or thatch, into the borders where you intend to plant or ſow peaſe or beans, for this keeps the ground hollow, and draws off all the ſuperfluous moiſture that is apt to rot the roots or fibres of peaſe and other pulſe.

I muſt not omit to acquaint my reader, that peaſe, as well as beans, will tranſplant in about a month or ſix weeks after they are ſown; on which account it is that you may ſow them under frames and glaſſes early in the month of *January*, and ſometimes in *February*, if the weather be fair, or rather in the beginning of *March*, you may tranſplant them out under reed-hedges, or in warm borders,

ders, where the ſoil is good, in order to repair any that have fail'd in the *October* ſowing, taking care at the ſame time to earth them up, and cover them with clean ſtraw, moſs, *&c.* whilſt they have ſtruck root.

SECT. V. CHAP. XLV.

Of the phaſeolus, *or kidney bean.*

THE *phaſeolus*, or kidney bean, is the φασέολος of *Dioſcorides*, or ſhorter, the φάσηλος of *Athenæus*, ſo called from the reſemblance the pods have to a certain boat or ſhip that was built (as we find it in *Schrevelius*) in *Phaſelis*, a city of *Pamphylia*. It is by others call'd, σμίλαξ κηπάια, the garden *ſmilax*, (*quod caliculis clavicularum inſtar propinquis fructicibus ſeſe implicat*) ſay the learned *Stephens* and *Brown*, in their *Oxford* catalogue, *p.* 740.

Of this *phaſeolus* there are ſeveral ſpecies, that differ from one another in colour, tho' generally of the ſame ſhape, *viz.* the *phaſeolus albus*, or white kidney bean; *phaſeolus niger*, or the black kidney bean; and the *phaſeolus ſive ſmilax*

lax hortensis rubra, a red kidney bean; all to be found in *Gerard*, *p.* 1212.

Gerard has also made the same head the *smilax hortensis flava*, or the pale kidney bean; with three or four sorts of the *phaseolus peregrinus*, of different sizes and colors, which he borrows from *Clusius*; and *Bauhinus* in *Pin. p.* 340. adds others, of various colours, under the general term or title of, *phaseolus variegatus diversarum specierum*, or party-colour'd kidney beans, of divers kinds. At present we chiefly sow and plant the old white kind; tho' the black, red, yellow and party-colour'd eat very well: And of this *phaseolus* it may be truly said, there are more diversity of species, than of any other garden plant we have transmitted to us from foreign parts, and endenizon'd in this our severer climate, tho' most of these are kept in stoves and other warm places, their transportation and admission into this island being generally owing to that great lover of gardening, the Right Honourable, and Right Reverend Doctor *Henry Compton*, some time since Lord Bishop of *London*.

To proceed in the properties of the kidney, method of raising, and the like; *Properties.*

those

thoſe who have wrote of it ſay, that the fruit and pods, when boil'd together and butter'd, don't engender wind, as other pulſes do; that they give a gentle relaxation to the ventricles, provoke urine, and create good and laudable blood; but ſhould be eaten whilſt they are young and green, and tenderly boil'd.

Raiſing. The raiſing this very uſeful legumen to the perfection it now is, has not been known (at leaſt not practiſed) till of late, there having been no other ſeaſon for ſowing or planting it (ſince the time I my ſelf have had experience in garden works, which is now about twenty four or twenty five years) but only in *April*; whereas we now begin ſowing them in *January* and *February*, and ſo hold on at equal intervals of time, once a month, till the latter end of *May*, or beginning of *June*.

The firſt ſowing is on the back of your frames, or earlieſt ridges and hot-beds for aſparagus, melons or cucumbers, about the middle or latter end of *January*, or beginning of *February*.

The manner of ſowing and planting is ſo eaſy and ſo well known, that I need not enlarge upon it; but as theſe beans

beans will ſoon come up, if you ſow them pretty thick, which you ought to do; they may be pull'd up in the thickeſt places, and tranſplanted abroad under ſome warm wall, or reed hedge, and in ſome of the richeſt ſoils you have, even between your new-planted peach or apricock trees, and giving them the ſame covering as was allotted for your early peaſe and beans, you may expect the ſame ſucceſs, froſty weather being the only thing deſtructive to them.

But to return to thoſe that are firſt ſow'd at the back of your ridge of melons, cucumbers, *&c.* there let them ſtand till they flower and bear, which if ſow'd early in *January*, will be about the middle or latter end of *March*, at which time they make a curious and excellent diſh.

The next ſowing may be about a month after the firſt, in the ſame manner as before, taking away all that are ſuperfluous, and planting them againſt ſome warm wall, and under a good cover, as before ſet down.

Another ſowing may alſo be made about the beginning of *March*, under ſome good warm wall, or reed hedge, in

in the open ground, and ſo near the hedge that they may (agreeable to their own nature) climb up and hold faſt of it.

The great ſowing of all is in the beginning of *April*, at which time a more ordinary ſoil, and a much more indifferent treatment than any yet mentioned, will be ſufficient; tho' thus much muſt be intimated, that there is no plant in the garden requires a finer richer ſoil than kidney beans do; which ought to deter any body from planting them on a ſtubborn clay, or on a poor, penurious gravelly ſoil, but only ſuch as is in its own nature of a generous diſpoſition, or otherwiſe cultivated and improved by labour, good ſoil and dung.

The two laſt ſowings are in the beginning of *May* and *June*, for thoſe that are deſirous of having them laſt all the ſummer, and till late in the autumn; but there is a large kind that grows almoſt as high as hops do, and are ſupported by poles in the ſame manner, which running up ſo very high have a ſucceſſion of new pods always upon them, till after *Michaelmas*, tho' ſowed in *April*; this kind I ſome years ago procur'd

procur'd from *Holland*, and are now to be had in many places, particularly at a place to which I firſt ſent them, I mean the Lord *Coningsby*'s at *Hampton-Court* in *Herefordſhire*.

The manner of ſowing, or rather planting kidney beans, is two ways, either in drills as we do peaſe, or in round hills as we do hops, and the laſt is the beſt way for the large kind juſt mention'd; be it which you will, they ought to be ſet in fair weather, and when the earth is drieſt, or they will be apt to rot on account of the thinneſs of their skins: For which reaſon it is well to open the holes or drills to lay them drying, in all dry, windy, ſunſhine weather; and if the ground is poor, to put well-conſum'd dung at the bottom of the holes; and under that, rotten, butter-like dung, for the roots to run in.

Of the culture of kidney beans.

Concerning the culture of kidney beans, there is not much to be ſaid, after they are well planted as before directed; if they are tranſplanted from ſeed-beds (which may be done as well as you do cabbage plants) they ſhould be watered till they have taken root; but

the greateſt uſe that culture is to theſe plants, is howing or earthing up; and this truly is the all in all, the only ſecret that attends the guidance of this plant, and all other legumes, for that it not only keeps them ſteady, but alſo ſecures the roots (yet tender) from the froſt of winter, and the heat of ſummer; but more than all, that they draw new roots by that earthing up, which is of ſingular advantage to them.

It is to be noted, that kidney beans, as well as peaſe and other beans, tranſplant very well; by which means you may fill up any vacancies in your main crop, with plants out of your frames or nurſery-beds.

SECT. VI. CHAP. XLVI.

Of unboil'd or raw ſallets.

WE are now arrived to the ſixth ſection, which treats of all thoſe unboil'd herbs and *acetaria*, or raw ſallets, which on account of the variety of the ſpecies that are contained therein, the different manner and ſeaſons of ſowing,

ſowing, various uſes, and different methods of collecting and dreſſing, may well be reckon'd amongſt the moſt curious, if not the moſt uſeful part of kitchen gard'ning.

Thoſe who would criticize on the word *acetaria*, would have it derived from *acceptaria ab accipiendo*; thereby, it is ſuppoſed, implying its readineſs, uſefulneſs and acceptableneſs to the palate, and as requiring little or no trouble in collecting, dreſſing or boiling; ſomething agreeable to what * *Delacampius*, in his annotations on *Pliny*, ſets down, who ſuppoſes it to be *acetaria vel acedaria*, becauſe they require little or no care; even as honey which flows of its own accord, and is not procured by any diligence of the owner, is called *acedon*.

Whatever the derivation of it be, there are about thirty or forty ſpecies that are by ſome learned naturaliſts appropriated to this purpoſe. Of which, beſides thoſe

* Acetaria vel acedaria quæ exiguam vel nullam curam poſcerent, ſic mel quod ſponte ſua fluxit nec curatoris diligentia expreſſum eſt, acedon dicitur. *Delacamp. annot. in Plin. lib.* 20. *cap.* 5.

that are already treated of, there are about thirty kinds that are very uſeful; ten whereof are thoſe that are to be whited or blanched, and the reſt eaten green; and two claſſes of theſe are likewiſe ſubdivided into two others, I mean thoſe that are biennial or triennial, laſting two or three years, or more, only cutting them down, and drawing freſh leaves; of all which I ſhall ſet down a liſt or catalogue, which, with ſome ſmall alteration, is the ſame that was deliver'd to the Royal Society, by that right noble and moſt learned enquirer into nature, Mr. *Robert Boyle.*

SECT. VI. CHAP. XLVII.

A liſt or catalogue of the ſeveral herbs proper to be uſed in ſallets, with their manner of preparing.

1. Sallary, two kinds. 2. Aliſanders, or *Macedonian* parſley. 3. Fennel. 4. Succory. 5. Endive.	Theſe to be tied up.

6. Coſs

6. Coſs or goſs lettuce. 7. *Roman ditto.* 8. *Sileſia ditto.* 9. Imperial *ditto.* 10. All ſorts of cabbage lettuce.	Theſe to be tied up with baſs mats to blanch, or otherwiſe pome or blanch themſelves.
11. Mint. 12. Tarragon. 13. Sage. 14. Cives. 15. Onion, and chibouls. 16. Burnet. 17. Rocket. 18. Sorrel.	The leaves and tops to be eaten, and the young ſhoots cut while very young, green and tender.
19. Creſſes. 20. Rampion. 21. Corn-ſallet. 22. Turnep. 23. Hartſhorn. 24. Muſtard. 25. Cherville. 26. Spinage. 27. Lopplettuce. 28. Purſlane.	Theſe to be cut as ſoon as out of the ground, being very young and tender, and in the ſeed leaves.
29. Naſturtian. 30. Cucumbers.	

All which I ſhall treat of in the order that they are ſet down in the above-ſaid liſt.

SECT. VI. CHAP. XLVIII.

Of ſellery, aliſanders, fennel, ſuccory, endive, and other ſallet herbs that are whitned or blanched.

OF all the herbs for ſalleting that are blanched, the ſellery, or *apium Italicum*, (of the *petroſeline* family) as Mr. *Evelyn* phraſes it, is the chiefeſt and beſt. It was not long ago a ſtranger with us in *England*, (as that elaborate author obſerves) and not long very well known in *Italy* it ſelf, that now boaſts of the honour of its original and production; being for the moſt part accounted no other than a generous ſort of *Macedonian* parſley, or ſmallage, and ſo I have conſidered it.

The *apium*, comprehending the whole liſt of the *petroſeline* family, is ſo termed (as the learned *Stephens* and *Brown* ſet down, σέλινον ἀπὸ τῆς σελήνης) from that * lunary effect it is ſaid to have

* Vid. *Catal. Hort. Botan. Oxon. p.* 18.

upon

upon its eaters. It does not appear, by what the writers on plants of our own country have ſet down, that the *Italian* ſellery was ſo much as known by them at the time that *Gerard* and *Parkinſon* wrote, unleſs the *apium paluſtre eleoſelinum ſive paladapium*, the marſh parſley or ſmallage of *Gerard*, *p.* 1014. or of *Parkinſon* be it; which I ſuppoſe not, becauſe there is a kind growing wild with us that ſeems to belong to their deſcription more than this, which they tell us grows wild with us upon the banks and ſalt marſhes of *Kent* and *Eſſex*.

But however theſe things be, they are all of them moſt excellent herbs, when eaten either raw or in ſallets when whitned, participating of a lovely aromatick taſte, between hot and dry, as garden parſley is, and in all things as good or better, when eaten with oil, vinegar, ſalt and pepper, for its high and grateful taſte is ever placed in the middle of the grand ſallet at great mens tables, and prætors feaſts, (as Mr. *Evelyn* remarks) but our wild ſmallage is eaten raw, being not counted good in ſauce, as *Gerard* witneſſeth.

Of sellery. Sellery (others Celery) is a sallet produced by seeds, but its general use is deferred till the end of autumn, or the beginning of winter, and is continued quite through the whole winter season; which occasions (say all authors that have wrote on this part of gardening) that the sowing is at two several times, but I advise three, as follows; the first is some time in *February*, or the beginning of *March*, on an old hot-bed, which will supply you with enough to plant a nursery bed of about six foot long, and four foot wide, and that will be more than enough in the largest plantations, the use of it being chiefly in soops and pottage, and for some few gentlemen who are extreme lovers of it raw, in *August*, and the beginning of *September*; but all kinds of sellery being apt to run to seed, a little, as was before said, will be sufficient for the first sowing, to precede another sowing that ought to be in the beginning of *April*; the surest method of transplanting it, in order to make it grow strong and stocky, and to burnish well at the bottom (which is a very essential quality to this plant) is the transplanting it into a nur-

a nurſery bed, as has been before hinted, at about two or three inches, ſays Mr. *De la Quintinye*, but I rather adviſe four or five inches, for the reaſons before obſerv'd, *viz.* its ſtrength and ſtockineſs. I tranſplant my firſt ſowing about the beginning of *May*, my ſecond at the beginning of *June*, and the laſt, being the main crop which is deſigned for the winter, about the beginning of *July*; and in about three weeks or a month's time (more or leſs, according as the ſeaſon is) after they are ſo tranſplanted into the nurſery bed, trenches are to be made, and the ſellery planted out of thoſe beds thereinto; the manner and method of which, and how it is to be whitened and preſerved, we come to next.

Of the blanching and whitening of ſellery.

In ſome proper day, about the beginning of *June*, *July* or *Auguſt*, chooſe out a piece of ground, more or leſs, according to the quantity of ſellery you have, or rather according to the largeneſs or ſmallneſs of the family. The two firſt crops are generally ſet between the aſparagus or the artichoke beds, where there muſt be a trench or trenches dug, one foot wide at leaſt, and one foot

and a half deep, or more; and if the ground is not extraordinary good and dungy already, fill up about five or ſix inches of the trench with good rotten dung again, which will make your ſellery very rank and large, (an eſſential quality to its goodneſs) and watering it well, there let it ſtand till it be a foot high, and then take the opportunity of a fair fine day, to begin tying and earthing it up, with the earth that had been thrown out of the trench, when the ſellery was firſt planted there; but you muſt not earth it all up at one time, but as the ſellery advances in height, from five or ſix inches to a foot, a foot and a half, or two foot, put up ſome more fine earth or ſand to it, ſtill tying it cloſe with mat bands to keep the earth from running into the heart or middle, and ſo endangering the rotting of it, which yet is not ſo bad as endive, by which means you will have a fine crop of ſellery. The beds for the firſt and ſecond crop can't be leſs than twenty or thirty yards, but the laſt ought to be at leaſt an hundred, in all tolerable families.

The laſt, or main crop of ſellery ſhould not be all tranſplanted out at one time,

tho' it be from the ſame nurſery bed; but the largeſt plants ſhould be taken firſt, and after them the next ſize, and ſo to the laſt; for this hundred yards running of ſellery ſhould be planted at leaſt three or four different times, a part of it once every week or ten days; by which means the ſellery, which is of its own nature too apt to run to ſeed after it is planted, will come one row after another.

Of watering ſellery.

Watering of ſellery is likewiſe of great ſervice to it; in the firſt place, making it grow groſs and great, and conſequently ſhort and good; and in the ſecond, as it keeps it the longer from running to ſeed. We have two kinds of this ſellery, which undoubtedly both came from *Italy*, but the laſt is the beſt kind, eſpecially for the firſt crop, and grows in a pretty manner, and is therefore call'd the *Italian* ſellery; the other is a native, at leaſt now made a denniſon of that climate.

Sellery will whiten in three weeks time after it is ſo earthed up; at which time you will, I think, have one of the beſt produces of the garden, and that you may enjoy it the longer, as ſoon as the

the firſt fruits come, cover it all over with long dry wheat ſtraw, which muſt be thrown by as you dig or take it up, and after *Chriſtmas* take up all that remains as yet undug (at leaſt ſuch as is deſign'd for ſalleting) being the beſt and fineſt of it, and carry it into the conſervatory or greenhouſe, and having already prepared ſome very fine dry ſand, lay it there in rows, ſo as not to touch one another, and for the reſt it may remain and take its chance abroad, as to ſeeding, *&c.* which for ſoup is not ſo prejudicial as ſalleting; a note that all gardiners do or ought to make.

As for ſeed for the next year, any of the plants that remain all the winter will make good ſeed, as will alſo thoſe that are ſow'd early in the ſpring, all in one year.

Mecedonian *parſley, or* aliſanders, *the propagation and kinds.*

Macedonian parſley, or *aliſanders*, the *petroſelinum Macedonicum verum*, or true parſley of *Macedonia*, *Gerard*, 1016, the beſt of winter ſallets, which muſt be whitned like wild endive or ſuccory, as it is before directed, in *Sect.* IV. that is to ſay, the ſeed is to be ſown in the ſpring pretty thin, becauſe it produces a great many large leaves. At the end of

of autumn all the ſtalks and leaves are to be cut down, and then cover the bed again with long dry dung, or ſtraw-ſcreens, ſo cloſe that the froſt may not come at it, by which means the new leaves that ſpring forth will grow white, yellowiſh and tender.

It wou'd ſeem a little ſtrange that this plant ſhould be no more uſed, were it not that the ſellery, its near relation, was ſo great a rival to it; but it has this to recommend it, that it partakes of almoſt all the good qualities of ſellery, and will, by the treatment before ſet down, laſt much longer before it runs to ſeed; which may not be diſpleaſing to thoſe that love to eat this ſallet long in the ſpring.

Of fennel.

Fennel, *fœniculum*, may well be brought into rank in this chapter, on account of its being ſomething akin. Our herbaliſts maintain two kinds, the *fœniculum vulgare*, and the *fœniculum dulce*, the common and ſweet fennel, *Gerard*, *p.* 1032.

They are both rais'd by ſeed only, which is pretty ſmall, longiſh and oval, bunched and ſtreak'd with greyiſh ſtreaks. It is ſown, as moſt other ſeeds are, in *March*.

A curious

A curious gentleman who has been abroad, recommends a very fine kind of fennel that grows in the gardens at *Naples*, that has a higher taſte and more ſhort than either the ſellery or *aliſanders*, and not quite ſo aromatick and ſweet a taſte as the ſweet fennel; in ſhort, the account given of it will, I think, ſufficiently recommend it to the curious to endeavour to propagate it.

This ingenious gentleman aſſures me he has tried it in *England*, from ſeeds brought over along with him, and all the fault he can find is, that it is very apt to run to ſeed, but the often tranſplanting and keeping it well watered, may, in all probability, obviate ſuch a misfortune in this, as well as it hath done in other herbs of the ſame nature.

SECT. VI. CHAP. XLIX.

Of the garden ſuccory, endive, &c.

THO' ſuccory and endive might well have been deferred in this account till we had arrived to the ſixth ſection or claſs, which treats of ſalletings, it being one of the beſt that is for

for that purpoſe; yet ſince it is uſed ſometimes as a royal ſallet, and that ſuccory is uſed no other way, I thought it proper to inſert it here, that there may be nothing wanting under this head for the boiler, whether deſigned for ſoups, ragows or broths, as well as the others that are for eating with meat, and the like.

Tho' writers of botany have no where, as I have read, ſo much as gueſs'd at the etymology of this plant call'd ſuccory, being the *cichorium* of the antients; yet we find two kinds that have had a place in our *Herbals*, that are raiſed in gardens, and uſeful in the kitchen, and they are the *cichorium ſativum flore cæruleo*, and the *cichorium ſativum flore albo*, the blue and white leav'd garden ſuccory, *p.* 282. of *Gerard*, and 777. of *Parkinſon*; both which are at this time cultivated in our gardens. Mr. *Evelyn* ſays of it, that it is an *intube erratic*, and wild with a narrow dark leaf, different from the *ſative* or garden kind; but our *Herbals*, as above, make two kinds of that which is rais'd in gardens, and two kinds that are wild, without reckoning endive, which is alſo an intube,

tube, rais'd after the ſame manner, and apply'd to the ſame uſes and purpoſes in all emulſions, broths, *&c.*

Of endive. The endive, *endivium*, or *endivia ſativa*, may be juſtly, for the reaſons abovemention'd, brought into this claſs; there are, ſay the botaniſts, of this kind two ſpecies that books of plants take notice of, and they are the *endivia*, or *intuba ſativa*, of *Gerard*, *p.* 282. and of *Parkinſon*, *p.* 774. the *endivia criſpa* of *Gerard*, *p.* 282. and of *Parkinſon*, *p.* 495. the garden and curl'd endive; both of which are uſed with great eſteem by cooks, whether *French* or *Engliſh.*

Of the properties of ſuccory and endive. Succory, when it is yet green, is ſo bitter that there are but few can eat it raw; yet when it's a little edulcerated with ſugar and vinegar, is by ſome, eſpecially the *French*, *Italians* and *Spaniards*, eat raw; but is more grateful to the ſtomach than the palate. The endive, the largeſt and tendereſt leaves being whitened and well boil'd, eat agreeably; tho' we generally eat them raw, and in winter, as imparting an agreeable bitterneſs to ſallets at that time of the year. It is naturally cold, and therefore profitable for hot ſtomachs, inciſive and opening

opening all obſtructions of the liver, but the curled is the moſt delicate, being eaten alone or in compoſitions. It is excellent good boil'd, the middle part of the blanched ſtalk ſeparated eats firm, and the larger leaves are by many, and that with good reaſon, preferred before lettuce.

All ſorts of them agree tolerably well with all kinds of ſoil (as Mr. *De la Quintinye* obſerves) but a rich ſoil agrees with them the beſt, and ſuch as is a little light and ſandy, as experience teaches; and they are ſown about the middle of *May*, but thinly, that you may have room to come about them to tie them up; or they may be planted out in rows under ſome good wall, at about eight or ten inches aſunder; but of theſe there need not be many, becauſe their uſes as yet are not ſo great as they will be hereafter. *Soil and culture.*

The main ſeaſons for ſowing it is at the latter end of *June*, and during the whole month of *July*, in order to have ſome good for ſpending in *September*, which is the firſt month they are eat with any great guſt, being uſed chiefly in ſoupes, with the firſt ſellery that comes *Seaſon.*

in. And then again, in the month of *Auguſt* there is another great crop ſown, which is to laſt all the other autumn months, and, being carried into the conſervatory, all the winter.

When endive comes up too thick (as was juſt now mention'd) the beſt way is to hoe or eat it up, or take the ſuperfluous plants to replant in another place, as before directed; but it muſt be remembred that it ought to be well watered, eſpecially in all hot weather, and as it grows large to tie it up with baſs mats to whiten it, tho' not all together, but ſome one time and ſome another, as occaſion requires, it being apt to rot when it has been long tied up, but being ſo tied, it whitens in fifteen or twenty days, and leſs; but it muſt alſo be noted, that you ſhould chuſe a fair day for that work, elſe it will be ſubject to rot; and as it is a plant that is very apprehenſive of the froſt, as ſoon as ever cold weather begins to come on, it ought to be cover'd with long dung, being firſt ſanded up with ſome rich fine ſand, or fine mold, and when white, taken up and carried into the conſervatory, as before-mention'd.

If any of the plants can be preſerved during the winter, which it is eaſy enough to do, they muſt be tranſplanted again in the ſpring, to produce ſeed the next year; or you may clap ſome frames, bell-glaſſes, or other coverings, to ſecure it againſt ſevere froſts.

Wild endive, or ſuccory, is ſown at the very beginning of *March*, pretty thick, and in ground well prepared; we endeavour to fortify it, and by watering to cauſe it to grow big in the ſummer, that ſo it may be fit to whiten in the winter. The method to whiten it is to cover it up with a great deal of long dung, having firſt cut it cloſe to the earth; by which means being forced to ſpring up (ſays Mr. *De la Quintinye*) in obſcurity, and ſhaded from all light, its young ſhoots grow white and tender; the beſt way of doing this being by props, croſſing from ſide to ſide, to keep the dung from touching it, ſince it ſhoots up in ſuch an open manner, ſo that care be taken to ſhut up the paſſages on all ſides, that little or no air or light can get in; and being thus order'd, its ſhoots are much cleanlier, and leſs ſubject to taſte of the dung. There are ſome peo-

rieties are ſeldom ſowed in any one place.

Pliny and others that have wrote of its virtues, ſpeak of it as being by nature one of the moſt cooling refreſhing herbs that is, and conſequently grateful to the ſtomach in the heat of ſummer, cauſing an appetite and digeſtion; but was more particularly uſed by the antients (as the learned *Delacampius*, in his annotations on *Pliny*, aſſures us) towards the latter end of their feaſts, that it might expel hard drinking, and thoſe grievous pains in the head that attend it, according to that of *Martial*,

Claudere quæ cœnas lactuca ſolebat avorum,
Dic mihi, cur noſtras inchoat illa dapes.

Some indeed complain of its ſoporiferous quality, calling it, in a metaphorical ſenſe, the *mortuorum cibi*, on account of its conciliating quality, and the ſtory of *Adonis* his ſad miſtreſs; but *Autor Moreti*, as the aforemention'd *Delacampius* notes, allows it a much better title, who calls it,

Grataque nobilium, requies lactuca ciborum.

And

And *Suetonius*, in his life of *Auguſtus*, as does alſo *Pliny*, in his aforemention'd account of this herb, gives an elaborate encomium of its excellence in the curing that prince of a dangerous ſickneſs, for which it was ſaid that he erected a ſtatue, and built an altar to it.

And (as Mr. *Evelyn* obſerves) it ever was, and ſtill continues to be the principal foundation of the univerſal tribe of ſallets, which is to cool and refreſh palates, beſides its other properties, and was therefore in ſuch high eſteem amongſt the antients, that divers of the *Valerian* family dignified and ennobled their name with that of the *Lactucini*.

It is indeed of a nature more cold and moiſt than any of the reſt of ſalletings are, yet leſs aſtringent, and ſo harmleſs that it may ſafely be eaten raw in fevers, for it allays heat, bridles choler, extinguiſhes thirſt, excites appetite, kindly nouriſhes, and above all, repreſſes vapours, conciliates ſleep, and mitigates pain, beſides the effect it has upon the morals, temperance and chaſtity. *Galen* (whoſe beloved diſh it was) from its pinguid, ſubdulcid and agreeable nature, ſays it breeds laudable blood; and was

by the antients, by way of eminence, called *ſana.*

And the moſt excellent and abſtemious Emperor *Tacitus*, ſpending almoſt nothing at his frugal table in other dainties) was yet ſo great a friend to lettuce, that he would often ſay, when he had eat thereof, and reſted well, that he procured his ſleep at a great price; and *Ariſtoxenus*, as an oft-quoted author informs us, uſed to water his lettuce beds with water and honey mix'd. But to the ſeed, culture, *&c.*

Of lettuce, the ſowing the ſeed.

It is beſt to have lettuce ſeeds freſh every year from foreign countries, becauſe it is fuller and better ſeed, and produces much finer lettuce than what has been ſaved often with us; however, in good years we ſave it plentifully enough; all which is too well known for me to enlarge or inſiſt upon; I need only mention that the ſeed ſhou'd be ſaved only from the largeſt and beſt of the lettuce heads, and ſuch as are the cloſeſt and beſt of their kinds, and which have been tranſplanted and ſtood all the winter; for then the ſeed has time to ripen well, and in order to make it the more perfect, it is well to ſet ſome

hand-glasses, or frames of glasses before them to ripen the seed the better, and as soon as it is ripe, which may be seen by the downy cottony matter that is on the tops of the seeds, then the whole stalk should be laid carefully in some green-house, and well dry'd, till it be fit to thresh or beat out, which it will soon be.

Of the seasons, manner of sowing and raising lettuce.

Lettuce is that most useful manna of our best gardens (as Mr. *De la Quintinye* terms it) and of which all the world is so fond; it requires many and different seasons of sowing, those which are good in some months of the year not being so in others; some that grow well in spring, thriving not so well in the summer; and those which prosper in autumn and winter, coming to nothing neither in the spring nor summer; some that pome and cabbage of their own accord, and others that must be tied up to make them close and white, as the cos or gos lettuce, the *Silesia, Roman, &c.*

Of the proper choice of lettuces.

Now tho' there are many kinds of lettuce, as has been before set down, yet there are not above six or eight kinds I would recommend to any small garden, those

thoſe being ſufficient for the furniture of a middling, or indeed any conſiderable table; the reſt may be ſow'd in more extenſive gardens, where great variety is required. For winter lettuces, I recommend the common cabbage, brown *Dutch* and *Genoa* lettuces, in reſpect of their hardineſs: for the ſpring, to be tied up and blanch'd, and to maintain the table all the ſummer months, the coſs or goſs lettuce, the beſt of all, the white Imperial, curled and plain, and the *Sileſia, &c.* and for the autumn, the *Arabia* and *Bellegarde* lettuces, and ſome few of the preceding months; for the autumn and winter, I have alſo ſeen a moſt excellent bright kind of lettuce, called the *Smyrna* lettuce, which ſome time ſince my very ingenious and worthy friend, Mr. *Jacob Wrench*, of *Paradiſe* garden in *Oxford*, communicated to me, but as it is very difficult to ſeed here, how hardy ſoever it is to ſtand the winter, I have loſt it, and know not at preſent how to retrieve it.

Particular ſeaſons of ſowing.

Thoſe deſigned for winter, which is the ſcarceſt time of all the year, are ſowed on old hot beds, and in about a fortnight or three weeks after that they are

are pluck'd out into beds made of the mowings of graſs, offage herbs, greens, or long light dung, whereby there may be a little heat communicated to the roots, to make them ſtrike and grow the better: ſome plant them under the melon glaſſes, the bed being made under ſome warm wall, or reed hedge, which they keep cover'd in all extreme weather. A frame or two order'd after this manner is certainly right; but moſt of theſe kinds are ſo hardy that in all mild ſeaſons they will ſtand the ſeverity of the weather, being pomed or cabbaged before it comes in.

Thoſe that are ſowed to come in early in the ſpring, and for the fore-part of the ſummer, are ty'd up and blanch'd, as the coſs, *Sileſia*, Imperial, *&c.* being ſow'd towards the latter end of *Auguſt*, or beginning of *September*, and are to be ſow'd and planted out in a bed moderately heated, and under a good warm hedge or wall, with glaſſes, frames, bells, mats, and other conveniencies to preſerve them all the winter; and theſe both require and deſerve our care.

What is elſewhere obſerv'd in the digging in of long dung, thatch, *&c.* in the

the borders where we plant out winter or early crops, does well here; for those long dungs lying hollow, drain up all superfluous moisture, which would otherwise rot the fibres, and spoil the head. But to proceed.

The chief season of all for sowing of lettuce seeds, and when we are to display all or most of our kinds, is about the beginning of *February*, on our old hot-beds, or new ones moderately heated, well glassed, and all in order to preserve them from the rigour of the weather that happens in this and the succeeding month.

They are to be pricked out with care under frames or bells, in the beginning or middle of *March*, to succeed those that were preserv'd all the winter, in *April* and the beginning of *May*.

But the last and greatest of the spring sowings, and which is to supply the gross of any family all the summer, are those that are sowed in open ground amongst your young asparagus, carrot beds, *&c.* in *March*, the produce of which will be wonderful, if the soil be good, and well meliorated with dung. These being mix'd with radishes, carrots, and all other spring-

ſpring-eſculents, are not to be tranſplanted at all, but clear'd of weeds, and ſet out at reaſonable diſtances with a hoe, or by weeding women, and you will have them in all the perfection that this herb is capable of; but at the ſame time as you ſow them, there ſhould likewiſe be ſown ſome on a good warm border under a wall, for fear the ſummer ſhould turn very wet and daſhy; and theſe ſhould be tied up in dry fair weather; and if the ſummer ſhould prove, as it often happens in *England*, wet and untoward, and the lettuce ſhould be in danger of being rotted, it would do well to have them ſcreened a little with frames of reed; but this ſo ſeldom happens, that I need not caution againſt it.

When you hoe them, or plant them out, the diſtance ought to be according to the ſize of the kind you ſow or plant out; the Imperial, *Sileſia* and coſs lettuces can't have leſs than a foot diſtance to plant them out in; while the common cabbage, *Dutch*, and other kinds that are ſmaller, will do well enough ſix or ſeven inches aſunder, and eight or nine at moſt.

The

The laſt ſowing of lettuces for autumn is performed the latter end of *May*, or beginning of *June*, even till *Midſummer*, and it would be well to ſow theſe under ſome gentle ſhade, in an old orchard or kitchen garden, where it is ſcreen'd from the too intenſe heat, yet admitting of ſome glimmering ſun, which would otherwiſe cauſe them to run to ſeed before their time. But this ſowing, as I have obſerv'd before, ſhou'd be compoſed chiefly of thoſe lettuces that are hardy, and cabbage well, not being apt to run to ſeed, to which many kinds of lettuce are at this time of the year by nature too much adapted. I need add little as to their further culture and management in the ſeaſon, but only that they are to be as often watered as the heat of the ſeaſon, or the ſandy or gravelineſs of the ſoil requires. It is much more to the benefit of my reader, that I adviſe the putting of good right mold and dung amongſt all the forementioned lettuces in the ſpring (eſpecially if the ground be poor) and good cool dung, ſuch as that of cows and hogs; and for the latter part of the ſummer and autumn ſervice, retardation being

ing the moſt eſſential part of the care of this time of the year, as acceleration is the buſineſs of the ſpring. All that is to be added in relation to lettuces, is, that there is a kind call'd *lactuca agnina*, or lambs lettuce, of two or three kinds, which properly belong to this claſs; *Gerard* and *Parkinſon* have two ſpecies, one with narrow leaves, call'd *agnina lactuca*, *Gerard*, *p.* 310. lambs lettuce, or corn-ſallet; and the other, *lactuca agnina latifolia*, or the broad-leav'd lambs lettuce, *Parkinſon*, *p.* 812. *Gerard*, *p.* 310. to which the *Oxford* catalogue has added another kind (which I have not ſeen) called *lactuca agnina foliis variegatis*, i. e. the party-colour'd lamb lettuce; as alſo two other wild kinds I need not mention.

Lob or lop lettuce is only ſeed ſaved from lettuce ſtalks that never cabbaged, and is for that reaſon ſaved only to cut in the ſeed leaves.

I have ſome few years ſince ſeen a beautiful kind of cabbage lettuce from *Holland*, all marbled or ſtrip'd, which is an extraordinary lettuce for the ornament of a ſallet, the inſide being very often as red as blood, and is as good

to

to eat at leaſt as any of the common cabbage lettuces; but the ſeed, as yet, I have not had the good luck to ſave. There is alſo a little round lettuce, the ſame in all probability that the *French* call the *mignion* lettuce, which is a wonderful lettuce to cabbage, and lies low, ſnug, and in a little room, and ſo not improper to preſerve all the winter under frames or glaſſes, and ſome of them may be tried in the open ground, being tolerable hardy.

SECT. V. CHAP. LI.

Of mint, tarragon, and other ſallet herbs that ſtand many years without renewing, their ſmall leaves being only cut in the ſpring.

TO this claſs of plants belong eight ſorts, *viz.* the common mint, tarragon, ſage, cives, onions or chibouls, rocket, burnet, ſorrel; they all affect one kind of culture, and are all of them adapted to the ſame purpoſes.

Of mint. And firſt of mint, call'd *menta*, by *Pliny, lib.* 19. *cap.* 8. but for the ſweetneſs of its odour it was amongſt the *Greeks*

Greeks call'd ἡδύσμῳ; and ſo *Dioſcorides, lib.* 3. *cap.* 41. uſes it. It is (as Mr. *Evelyn* obſerves) dry and warm, and a little fragrant; being preſs'd between the fingers, is friendly to a weak ſtomach, and powerful againſt many diſtempers. There are three ſorts of mint that, when the leaves are very young, may be admitted into the ſallet, and thoſe are the *mentha Romana vel ſativa, mentha cardiaca,* or heart-mint; and the *mentha criſpa,* or curled mint; to be found in *Gerard, p.* 680. and in *Parkinſon, p.* 31, 32. This is propagated by ſliping and parting, as all the reſt of this claſs are.

The *draco herba* of *Gerard, p.* 249. *Parkinſon, p.* 500. is (as our oft-quoted author ſets down) of *Spaniſh* extraction, hot and ſpicy; the tops, when young and tender, like thoſe of rocket, ought never to be omitted in the ſallet-compoſition; eſpecially where there is much lettuce, the coolneſs of which this and the rocket corrects, being a great cordial, and friendly to the head and brain, and of other uſes, too many here to name.

Of ſage. Sage †, *ſalvia*, hot and dry; the tops well pick'd and waſh'd, and alſo the flowers, when they are in bloom, retain all the noble properties of other plants to that high degree, that the aſſiduous uſe of it was ſuppoſed by the antients to make men immortal, at leaſt very prolifick. This is to be admitted into the ſallet only when it is very young, otherwiſe it is apt to be thought a bitter. It is well known to be rais'd of ſlips or cuttings, planted in *April*.

Of cives. Cives are likewiſe in the ſpring, when very young, to be admitted into the ſallet in the room and for want of onions, which it very well ſupplies. It is ſuppos'd by Mr. *De la Quintinye*, to be a native of *England*; and is well known to be encreas'd by off-ſets or ſlips.

Of chibouls. Chibouls, or *cerula*, has been before deſcrib'd, under the head of the onion in boil'd ſallets.

Of burnet. * *Pimpernell*, or *pimpinella*, ſo much in requeſt by the *Italians* and *French*, is

† Quod ad multa, præſertim ad fœcunditatem, ſalutaris ſit, cum ſteriles, hujus uſu frequenti, gravidæ reddantur. *Catal. Hort. Botan. Oxon.* 164.

* Pimpinella vel bipinnella a foliorum binis ordinibus pennatim vel plumatim digeſtis nominatur. Vid. *Oxford Catal. p.* 141.

our

our common burnet, of a very cheering and exhilarating nature, when cut young and uſed in ſallets, as well as when it is grown larger for wine; it is call'd *pimpinella, vel bipinnella,* ſay our learned etymologiſts, from the double order or range of its leaves, which are ſet like a plume of feathers. There are but two ſpecies of it cultivated in gardens, neither of them of any great account; they may be both of them propagated by the roots, and in the place alſo where the ſeed falls they increaſe greatly; they are both figur'd and deſcrib'd by *Gerard, p.* 1045. by the names of *pimpinella hortenſis,* garden burnet; and by *Parkinſon, pimpinella vulgaris minor, p.* 582. the other, *pimpernel,* or large burnets, are figur'd and deſcrib'd by the ſame herbariſts, *pimpinella major vulgaris, Parkinſon, p.* 582. and *pimpinella ſylveſtris, Gerard, p.* 1045. common great burnet. The ſeed is pretty large, and a little ovular, with four ſides, and is all over engraven as it were in the ſpaces between the four ſides.

The laſt plant in this claſs I have reſerved for the antient and ſo much fam'd *eruca ſativa,* or garden rocket.

Of the rocket.

The *eruca*, or rocket, ſo called from the *Greek*, ‡ ἔυζομος, was had in ſo great eſteem heretofore, as to its efficacy in conjugal performances, that many of the antient authors, both in poetry and proſe, make mention of it purely for that purpoſe; *Pliny*, in his *Natural Hiſtory*, *lib.* 19. *cap.* 8. tells us it was particularly noted for a diſpeller of all cold qualities, and being of a quite different nature from lettuce, is a great promoter of venery; for which reaſon the antients always eat it with lettuce, that the heat of the one might temper the coldneſs of the other: on which account alſo it was that the *eruca* was accounted ſacred to *Priapus*, and planted for or by him, according to the following lines of *Columella*,

* *Et quæ frugifero ſeritur vicina priapo,*
Excitat ad venerem tardos eruca maritos.

Agreeable alſo to that of *Ovid*,

† *Nec minus erucas aptum eſt vitare ſalaces*
Et quicquid veneri corpora noſtra parat.

‡ Eruca ἔυζομος quod juſculum commendat habeatque in eo peculiarem gratiam. *Catal. Hort. Botan. Oxon.* 59.

* Vid. *Columella in horto*, *lib.* 20. *cap.* 10.

† Vid. *Mattaire's* Edition of *Ovid's Remedia amoris*, *p.* 261, 799, 800.

And

And to both of them that of the merry epigrammatiſt,

**Concitat ad venerem tardos eruca maritos.*

This and the tarragon (as Mr. *Evelyn*, in his *Acetaria*, has it) ought never to be omitted out of the ſallet-compoſition, eſpecially when qualified with lettuce, purſlane, and other coolers, being highly cordial to the head, heart and liver, correcting the weakneſs of the ventricle, and the like.

It is rais'd by ſeeds, which are of a reddiſh, or rather dark cinnamon colour, as ſmall as purſlane ſeed; the leaf is pretty much like the radiſh leaf; the ſeeds are ſow'd at any time of the year, as other ſallet ſeeds are; but ſome of the kinds may be raiſed as well of the ſlips of old plants ſet out in *April*, in the manner that ſorrel is planted, and much like it. It is to be often cut down to have it young; which is a better way than ſeed, when you once are poſſeſs'd of the ſpecies. But the *Roman* rocket is an annual, and is rais'd of the ſeed that falls from it every year.

* Vid. *Martial, cap.* 43. *lib.* 10. ſub fine.

SECT. VI. CHAP. LII.

Of several salletings that are eat in the seed leaves, almost as soon as the seed is come up.

Of cresses. OF the cresses there are three or four sorts that are admitted into the garden, though the small one is the most used in sallets, *viz.* the *nasturtium hort. vulgare*, common garden cresses, *Gerard, p.* 249. *Parkinson, p* 824. the *nasturtium hort. latif. hisp. Park. p.* 825. *nast. hisp. Ger. p.* 251. the broad leav'd garden cresses; and the *nast. hort. latif. crisp. Park. p.* 229. *Ger. p.* 249. the *nast. Indicum*, or *Indian* cresses, *Ger. p.* 252. *Park.* 1379. which are undoubtedly the same we cultivate in our gardens to this day.

Mr. *Evelyn* says they are to be sown monthly; but indeed experience tells us they are to be sown weekly, almost daily, all the year long, there being no sort of sallet that seeds better, or rises quicker; the *Indian* kind is recommended above all, as moderately hot and aromatick,

matick, quickning the drooping ſpirits, purging the brain, and of ſingular effect in the ſcurvy, ſo that all *Engliſhmen* can't eat too much of this herb, or chew it too much.

The method of ſowing this and the following herbs is ſomething different; one method is in drills which are made with one's finger; and the other is by ſowing of the ſeed all over the bed, and the ſifting on of very fine earth thro' a ſieve made of fine wire, or ſplits about a quarter of an inch thick; and this laſt is the beſt method on hot-beds, there being double the quantity of ſeed ſow'd that way as can be any. This method I remember to have practis'd in the royal garden in St. *James's Park*, at that time under the direction of the famous Mr. *Lowder*, where it was once my lot to manage this province for ſome time, and where we very ſeldom cut leſs than twenty or thirty ſallets a day; if it is proper to remember ſo unnatural a part of life. *Of the method of ſowing.*

The eſculent rampion, of *Parkinſon*, *p.* 648. or the *rapuntium* of *Ger. p.* 543. by the *French* call'd *reponces*, is a ſallet not of general uſe as other ſallets are; *Of the rampion.*

they are a kind of a wild field radiſh, multiplied only by ſeeds, in all degrees like garden radiſhes, but, as Mr. *Evelyn* ſays, much more nouriſhing. Another author calls them by a different name, which for want of time to enquire into or determine, I do not mention.

Of the radiſh. So much has been already ſaid, as to the good and bad properties of radiſhes, and of the method of ſowing them, in a forgegoing ſection, where boil'd ſallets are treated of, that no more need be added.

Of corn-ſallet. Of corn-ſallet, *lactuca agnina*, or lamb's lettuce, there are two kinds, as ſee *Gerard*, *p.* 310. *Parkinſon*, *p.* 812. all propagated from ſeed ſowed in the ſpring, or daily, if occaſion requires.

Of turnep ſeed. The ſeed-leaves of turneps, as well as thoſe of radiſhes, *&c.* are ſown to be eat in the ſame manner as the others are; but as there has been much already ſaid in relation to its virtues, propagation, *&c.* no more ſhall be added at preſent.

Of harts-horn. Hartſhorn, the *cornu cervinum* of the botaniſts, in *French*, *corne de leof*, by divers named *herba ſella*, or *ſellaria*, but more

more properly hartſhorn, on account of the ſimilitude of its leaf to the horns of a ſtag, hart, or deer.

This plant has long been found growing in barren places, and hardy grounds, but is now introduced into the garden, and eaten when young and ſmall, in all raw ſallets. It is, ſay the herbaliſts, like the common plantane (to which family ſome reduce it.) This plant has done great cures to childrens eyes, when drank morning and evening.

Of muſtard.

Muſtard, the *ſinapi* of the antients, was held in very great repute by them, as *Pliny* teſtifies; it is exceeding hot and biting, not only in the ſeed, but the leaf alſo, and more eſpecially in the ſeed. The young muſtard plants, like thoſe of radiſhes, when they are juſt peeping out of the bed, are of incomparable effect to quicken and revive the ſpirits, they ſtrengthen the memory, expel heavineſs, prevent the vertiginous palſy, and are a laudable cephalick. Beſides, it's an approved antiſcorbutick and concoction, cuts and diſſipates flegmatick humours. In ſhort, it's the noble *embamma*, and ſo neceſſary an ingredient in all cold raw ſalleting, that it is very rarely, if at all,

left out; antient authors add that it is very good when green to chew in the teeth for the ſcurvy.

Its raiſing. It is raiſed, as the others are, by ſeed, which comes up ſoon, and may be one of thoſe that, according to the method ſome time talked of, will be raiſed during the roaſting a joint of meat.

Of cherville. Cherville, *cerefolium*, by Mr. *Evelyn*, is of kin to the antient myrrh, from the ſweet ſmell it breathes like it, and is by botaniſts call'd *myrrha*.

There are two kinds cultivated in gardens, *viz. myrrha major vulgaris ſive cerefolium majus*, *Park. p.* 935. great ſweet cherwithe; *myrrha ſativa ſive cerefolium vulg. ſat. Ger. p.* 1038. *Park.* 494. common garden cherwithe.

How to raiſe it. It is not only raiſed by ſeed, as the others are, and cut in the ſmall ſeed leaves, but it is alſo uſed by the cook, in heightning their ſauces.

The herb cherville, of which we have been treating, tho' ſweet and aromatic in the higheſt degree, (which is its fault) is yet very good, if whitened as you do ſellery, and of a much nobler guſt, and were it larger would much outdo ſellery it ſelf. You may plant it in trenches, or

or in bunches, which when tied up you may earth, and it will whiten as ſoon or ſooner than ſellery does, and is moſt excellent in all ſoupes and pottages.

The ſpinach and lob lettuce have been ſo largely treated of in the ſection wherein boil'd ſallets are ſet down, that nothing need be ſaid more on this head, or of the raiſing of it. *Of ſpinage, or lob lettuce.*

Purſlane, *portulaca*, is admitted into ſallets with a very good grace, being indeed, when mix'd with hotter herbs, the beſt herb that is cut in the leaves. It is called *portulaca* * *quod folii portulas imitetur*; the *Herbals* take notice of it by theſe names, *portulaca ſativa, Parkinſon, p.* 723. *portulaca domeſtica, Gerard, p.* 521. garden purſlane; *portulaca cretica Park. p.* 723. *Cotyledon ſtellata Bauh.* in *Pinace*, candy purſlane; agreeable to the kinds now propagated, *viz.* the green and golden purſlane. It is multiplied by ſeed, the latter end of *February*, and the beginning of *March*, being always as late as cucumbers, and ſo ought conſtantly to be kept for cutting all the cucumber ſeaſon; which is done by cutting *Of purſlane.*

* *Joh. Bauh. tom.* 3. *p.* 678.

it close now and then, and laying on a little fresh mold, and watering it well.

Mr. *Evelyn* says that the golden kind is the best, whilst tender, tho' I must own I have not observed any difference. That it is eminently moist and cooling, quickens appetite, asswages thirst, and is very profitable for hot and bilous tempers, as well as those that are sanguine; and in short, that it has no bad quality but being prejudicial to the teeth, is very well known.

SECT. VI. CHAP. LIII.

Of the seasons proper for every kind of sallet herb, the quantity to be used, &c.

THat I may omit nothing that can contribute towards the making this treatise as useful as I can, I have in this chapter set down the particular seasons when every kind of sallet is in its best perfection, having divided it according to the four seasons or quarters of the year, with the proportion proper to be used of each kind; something agreeable to what the learned Mr. *Boyle*, in the *Transactions of the Royal Society, Vol.*

Vol. III. *num.* 40. *p.* 799. has ſet down, tho' with conſiderable alterations and improvements.

For the months of *January*, *February*, and *March*, the proportion, *&c.* of a good ſallet, ſellery four roots, endive three, ſuccory two, fennel two, rampion three, all blanch'd as before; cornſallet or lambs lettuce, and lop lettuce, a handſome gripe of each; radiſh and creſſes three pinches, turnep and muſtard two pinches each; ſorrel, cherwithe, burnet, rocket, a large pinch each; tarragon and mint a dozen tops each; ſhallots or ſmall onions, ten or twelve cloves with their green; to all theſe add one or two cabbage lettuces, if you have them.

For the months of *April*, *May* and *June*, *Sileſia*, *Roman*, or other winter lettuces, two or three in all; lop lettuce a handſome gripe; radiſh, creſſes and turnep, three pinches of each; purſlane one large gripe; ſorrel and ſampier, two pinches; eight or ten young onions or cives, *&c.* ſage tops, parſley, creſſes, cherwithe and burnet, two pinches of each; and alſo two, three, or four cucumbers, according to the largeneſs of the ſallet.

For

For the months of *July*, *August* and *September*, *Silesia*, *Roman*, cos, Imperial, or other cabbage lettuces, from four to six or eight, in large sallets; cresses, purslane or lop lettuce, tarragon (now come in again) sorrel, burnet, and mustard, two pinches of each; with endive and sellery, two roots each; but no cucumbers in these last months, nor after *Midsummer*; add to these, three large gripes of nasturtian flowers.

For the months of *October*, *November* and *December*, sellery, endive, fennel and succory, the same proportion as in *January*, *February* and *March*; lop and lambs lettuce, a large gripe of each; turneps, mustard, radish and cresses, in the seed leaves, two or three pinches of each; as also eight or ten cloves with their greens, of small onions, cives or shallots.

SECT.

SECT. VI. CHAP. LIV.

Of gathering, waſhing and dreſſing of ſallets.

TO finiſh this account of ſallets, I alſo add that of gathering, waſhing, and dreſſing of them. Now as to the time and manner of gathering, you are to be provided with a basket divided into eight or ten ſmall ſquares or cells, wherein you are to put each kind entirely ſeparate, becauſe ſome gentlemen love one kind of ſallet, and ſome another; and alſo the ſaid basket ſhould contain three or four larger long diviſions or cells, which are placed in the middle, to hold the roots of ſellery, endive, fennel, *&c.* in the winter, or the different times of cabbage lettuce in the ſummer.

Of the time of gathering ſallets.

The morning whilſt the dew is on is undoubtedly the beſt time for gathering all kinds of ſalletings, becauſe the leaves then eat criſp and ſhort; nor does the plunging the ſallet in water retrieve that neglect, but cauſes it to eat watery and flabby, and not to have its natural taſte,

taſte, as is eaſily diſtinguiſhable by thoſe that buy ſallets in the market; for which reaſon thoſe that cut ſallets out of the garden, ſhou'd take great care to get it early and freſh, and to lay it in ſome cool place, only ſprinkling ſome water gently upon it, without either waſhing or picking it, till juſt before it is uſed. Some people, in caſe this care is neglected, put the ſallet in water, and throw two or three handfuls of ſalt on it. But tho' this is allowable in all boil'd yet it ought not, I preſume, to be in raw ſallets.

The next thing is the waſhing and cleanſing it; which ought to be done with great care, leſt ſome of thoſe ſmall and almoſt imperceiveable inhabitants of plants and herbs ſhould lodge themſelves therein, thoſe inſects being no leſs nauſeous and uneaſy, than dangerous; of which hiſtory, as well as daily experience, produces ſuch inſtances as I need not repeat.

The lettuces, ſellery, fennel, *&c.* ſhould be quarter'd, or cut into two parts, at leaſt, and every particular leaf of the ſtalk viewed with care, as ſhould alſo all the ſmaller ingredients. Which being

ing done, you may proceed to place them in your ſallet diſh, in a method and order, that when well done is both pleaſing to the maſter as well as gardiner; a good handſome ſallet being as beautiful a diſh as any comes to a nobleman's or gentleman's table.

The antients always mix'd oil, vinegar and honey together, for their ſallets; but later and better experience have baniſh'd all ſweet mixtures, except at the deſire of ladies, and has introduc'd what is better, and more agreeable to the palate, oil, vinegar, ſalt, boil'd eggs, and what is better than all (as being a moſt excellent pectoral) good muſtard.

Great care ſhould be taken in the mixing and blending all theſe materials together with a ſilver knife or ſpoon, as Mr. *Evelyn* would have it, in ſuch a manner that the whole may be incorporated together, becauſe oil, vinegar, and the other materials, don't do it with eaſe.

Six ſpoonfuls of oil, four of vinegar, two or three yolks of boil'd eggs, and two ſpoonfuls of muſtard, is a good proportion, and enough for a good large ſallet; and it muſt be obſerv'd (from

Mr. *Evelyn*) as a piece of frugality, that when theſe ingredients are well mix'd, and the ſallet put therein by degrees, one after another, and not cut too ſmall, that half, at leaſt much leſs oil, vinegar, and other liquids will do, than when the ſallet is firſt dreſs'd, and thoſe mixtures put upon it. That the diſh you dreſs it in ſhould be of the fineſt porcelain or *China* ware, in great tables; or to others of a more different level, the beſt *Delft*. I add this only *en paſſant*; which ſhall conclude all that I have to ſay on the ſubject of ſallets.

SECT. VII. CHAP. LV.

Of ſweet herbs, &c. *for the uſe of the kitchen and laboratory.*

WE are now arrived to the laſt ſection of this undertaking, which is to ſhew the uſes and methods of propagating of the ſeveral ſweet herbs that are uſed in the kitchen and diſtillary, without dipping into the *materia medica*; but ſetting forth ſuch only as are unavoidably neceſſary to be raiſed in all gentlemens and noblemens gardens, as they

they not only impart pleaſure to the taſte, but long life and health to thoſe that make a regular uſe of them; and they are ſuch as may be reduced into a very few heads, and in conſequence thereof their uſes may be illuſtrated and made plain to the induſtrious reader in few words.

And they are, firſt, ſuch as are for the more immediate uſe of the pot, as thyme, winter and ſummer ſavory, winter and ſummer ſweet marjoram, plain and curl'd, parſley, hyſſop, marigolds, *&c.*

The ſecond claſs are of a mix'd nature, and are uſeful either in the kitchen or diſtillary, ſuch as ſorrel, beet, borrage, bugloſs, orach, tanſy, coaſtmary, baſil, ſage and mint.

To the third claſs, are reducible thoſe herbs that belong to the laboratory or diſtillary only; ſuch are the *carduus benedictus*, angelica, balm, carraway, aniſe, coriander, fenugreek, rhubarb, elacampane, poppy, dill, wormwood, lavender and rue.

SECT. VII. CHAP. LVI.

Of pot-herbs.

Of thyme. THyme, the *ſerpillum* of the *Latin* botaniſts, is and has long been one of the principal pot-herbs in uſe in the kitchen, ſo called from * *ſerpendo*, ſignifying its repent or creeping quality, becauſe if any part of the green herb does but juſt touch the ground, as it is apt to do in its own nature, it immediately takes root.

Our *Herbals* mention no leſs than eight kinds of thyme, which I have ſet down in their reſpective order, being all of them of great uſe in the kitchen and diſtillary, *ſerpillum vulgare*, *Ger. p.* 570. or *ſerpillum vulgare minus*, *Park. p.* 8. or, the wild or mother thyme; *ſerpillum citratum*, *Ger. p.* 57. or lemon thyme; *ſerpillum moſchatum*, *Park. p.* 8. or broad musk thyme; *ſerpillum vulgare flore albo*, *Ger. p.* 570. or white flower'd thyme; *ſerpillum hirſutum latif. Park. p.* 8. or

* A ſerpendo dict. quia aliqua ejus particula terram tangente ab ea radices dimittantur. *Catal. Hort. Botan. Oxon. p.* 169.

broad

broad leav'd hoary thyme; *ſerpillum aureum ſive verſicolor. ab eodem, Park p.* 8. or gilded thyme: but the thyme that is moſt in uſe with us in gardens, is, *thymum durius*, and *thymum latifol.* with the virtues of which all broths and ſoupes are impregnated, ſo called from ſeveral roots out of the antient languages, which implied its efficacy in curing faintneſs, and ſoundings; to which, and many other purpoſes, they were uſed by the antients.

They are well known to be rais'd by ſlips, or ſeed ſown in *March* or *April.*

Of marjoram.

Marjoram, the *marjorana* of the antients, has its derivation likewiſe from the *Greek* Σάμψυχον, and is endued with the ſame good quality as thyme, to uſe the words of the learned *Stephens* and *Brown, Quia pollet vi exhilarandi animum, eumque ſervandi in ſua integritate.*

There are about ſeven ſorts that have been long cultivated in our *Engliſh* gardens, *viz. marjorana latif. colore albo,* party-colour'd marjoram; *& viridi variegat. Park. p.* 447. pot marjoram; *marjorana tenuif. Ger. p.* 664. *Park. p.* 11. marjoram gentle; *marjorana æſtiva vulg. Park. p.* 11. ordinary ſummer ſweet mar-

joram; *marjorana latif. aurea, Park. p.*12. golden broad-leav'd marjoram; *marjorana latif. ſive marjorana anglica, Gerard, p.* 661. winter or pot majoram; *marjorana adorata perennis, Park. p.*11. winter ſweet marjoram; *marjorana ſylv. Park. p.*12. the *origanum anglicum* of *Gerard, p.* 666. wild or field marjoram.

It is encreaſed by ſlips planted in *March* or *April*, or by ſeeds ſowed at that time.

Of parſley. *Apium*, or parſley, is of the *petroſeline* family, the original of which has been already ſet down; our *Herbals* make mention of three kinds, two of which are now in uſe with us, *viz.* the *apium hortenſe vulgare*, common garden parſley; *apium criſpum ſive multifidum*, curled parſley; *apium ſive petroſelinum Virginianum, Virginian* parſley; all in *Gerard, p.* 1013. and *Parkinſon, p.* 923.

Concerning the virtues of parſley, Mr. *Evelyn* writes of it, that being hot and dry it opens obſtructions, is very diuretick, yet nouriſhing, being edulcerated in warm water, the roots eſpecially; but of leſs virtue than aliſanders. The uſes of it are well known chiefly to conſiſt in the kitchen, where the cook can never

never be without it, there being nothing more proper for ſtuffing (farces) and other ſauces, and is therefore chiefly conſigned to the olitory; ſome few tops may be indeed uſed in ſallets, but it is a little too coarſe for any but ruſticated palates; nor need we but juſt mention that it was of old never brought to the table at all, being ſacred to death and oblivion, however uſeful now it is in pottage, ſoupes, broth, *&c.*

Savory, *ſatureia*, a ſubſtantive of *Pliny's*, *lib.* 27. from *ſatur*, *quia ſaturet*; or, as the learned *Stephens* and *Brown* have it, *a ſaturando, quod cibis, loco condimenti, addatur.* *Of ſavory.*

Of the ſavory there be two ſorts only, that are cultivated in gardens, *viz. ſatureia hortenſis*, *Ger. p.* 575. or the *ſat. vulg. Park. p.* 4. winter ſavory; *ſatureia hortenſis æſtiva*, *Ger. ibid. ſat. hort. Park. ibid.* ſummer ſavory.

It is raiſed by ſlips or ſeed, as thyme and marjoram are.

Hyſſop, *hyſſopus*, a moſt noted herb in cures, an opener of the fine parts, by nature abſterſive, and in particular uſed in a cold or cough, aſthma's, and other diſeaſes of the lungs, ſo called *Of hyſſop.*

from ſeveral roots out of the antient languages, which refer to the uſes it was made of in the *Moſaic* law.

There are about ſeven kinds of hyſſop that herbariſts give account of, *viz. hyſſopus vulg. Park. p.* 1. *hyſſopus Arabum, Ger. p.* 579. the common or *Arabian* hyſſop with blue flowers; *hyſſopus flore albo, Ger. ibid.* white flower'd hyſſop; *hyſſopus Arabum flore rubro, Ger. ibid. Park. p.* 2. red hyſſop; *hyſſopus verſicolor, Ger. p.* 580. *verſ. foliis niveis, Park. p.* 1. white party-colour'd hyſſop; *hyſſopus verſicolor foliis aureis, Park. ibid.* yellow party-colour'd hyſſop; to all which is added, the *hyſſopus foliis hirſutis*, and the *hyſſopus foliis hirſutis variegatis*, the hoary leav'd hyſſops.

Hyſſop, like all other pot-herbs beforemention'd, may be raiſed from ſlips, but ſeed is the beſt and quickeſt way.

Of marygolds. We ſhall finiſh this firſt claſs with the marygold, the antient as well as preſent ornament of all pot and ſoupe herbs, imparting an antient ornament and look to all good houſewife's broths and porridges, and is by the *Latins* called *calendula*, for that it flowers almoſt in every calend month.

There are three kinds, *calendula flore ſimplici, calendula multiflore orbiculata, Ger. p.* 739. *Park. p.* 298. ſingle and double marygolds; to which the herbariſts of our own country add the *calendula prolifera,* or fruitful marygold, *Ger. p.* 739. *Park. p.* 299. and the *calendula major polyanthos, lib.* 2. *p.* 739. of *Gerard.*

The temperature of the marygold is hot almoſt in the ſecond degree, and therefore thought to comfort and ſtrengthen the heart very much; and alſo good againſt peſtilential agues.

They are raiſed by ſeed ſowed generally in *March,* but will come up of themſelves by ſeed dropping from old heads; but the method of raiſing is ſo eaſy and ſo well known to every good houſewife, that I need ſay no more of it.

SECT.

SECT. VII. CHAP. LVII.

Of ſorrel, beet, burrage, bugloſs, orach, tanſy, and other pottage and phyſical herbs.

Of ſorrel and beet.

SO much has been ſaid in the ſecond ſection, concerning ſorrel and beet, that I need add no more in this place, of their names, virtues, *&c.* but only intimate that our beſt cooks uſe them in pottage, ſoupes, *&c.* as an agreeable mixture with other herbs.

Of borragee.

Borrage, *borrago*, the *carrago* of the antients (*quia cordis affectibus medetur*) ſay our learned botaniſts, or, as Mr. *Evelyn* has it (*gaudia ſemper ago*) from that chearfulneſs it infuſes into the ſpirits; it is hot, and kindly moiſt, purifying the blood, an exhilarating cordial of a pleaſant flavour. The tender leaves, and flowers eſpecially, may be eaten raw; but the chief uſe of this moſt excellent herb is well known to be in cool tankards, which, like thoſe of balm, are of known virtue to revive the hypocondraic, and cheers the hard ſtudent.

There

There are three or four ſpecies of this herb, that are to be found in our *Engliſh Herbals, viz. bor. hort. flore cæruleo, Ger. p.* 797. blue flower'd garden borrage, which changes ſometimes to red; this is the chief in the refrigerating cup; *bor. hort. flore albo, Ger. ibid.* white flower'd garden borrage; *borrago ſemper vivens, Ger. ibid. Park.* 249. ever-living borrage; *borr. minor herbariorum, Park. p.* 766. *ſymphytum parvum borraginis facie, Ger. p.* 806. ſmall creeping borrage; all of them of ſingular uſe for the purpoſes before-mentioned. *Its kinds.*

They are raiſed by ſeed ſown in *March*, as all others of this claſs are, but require the beſt ſoil you can ſow them in, to make them large and full of juice. *Method of raiſing.*

Bugloſs, the *bugloſſum* of the herbariſts, (*quia figurat linguam bovis*) from its ſimilitude to an oxe's tongue, as they ſet down *, it is in nature much like borrage, yet ſomething (as Mr. *Evelyn* ſays) more aſtringent, the flowers, with the entire plant, being greatly reſtora- *Of bugloſs.*

* Bugloſſum a ſimilitudine foliorum dictum eſt, quæ tum figurâ ſuâ, tum ſcabritie, linguam bubulam repreſentat. *Raii Hiſt. Plant. lib.* 10. *cap.* 4. *p.* 493.

tive,

tive, and much commended by *Averroes*, for its wonderful effects in cherifhing the fpirits; and therefore (as that laborious author has it) juftly called *euphrofynum*; and others will have it the *nepenthes* of *Homer*. It's ufed in the fame manner, and to the fame purpofes as borrage is.

Our *Englifh* herbarifts mention and figure three kinds of this plant, of like virtue with one another, *viz.* the *buglofſum vulgare*, of *Gerard*, *p.* 798. or *minus fativum*, of *Parkinfon*, *p.* 767. common garden buglofs; *buglofſum fylv. minus*, *Ger. p.* 799. *Park.* 765. fmall wild buglofs; *buglofſum luteum*, *Ger. p.* 798. *Park. p.* 486. *lang de beefe*; all which are to be found growing in gardens, or otherwife more open and wild in all common fields.

It is raifed by feed fown in good ground, in *March* or *April*, and wherein the wild kind comes of its own accord it is a certain fign of good land.

Of orach and blite. Orach, the *artiplex* of the *Latins*, as Mr. *Evelyn* fets down, is very cooling, allaying the pituite humours; being fet over the fire, neither this nor lettuce need any other water than their own moifture

moiſture to boil them in, without expreſſion: the leaves, when tender, are mix'd with ſalleting, but the chief uſe of this is in pottage; as is the blite, *blitum*, βλήτον, *quod eſt iners & inſipidum*, from its innocence in all its uſes.

To the ſame purpoſes alſo might be brought the *marum ſyr. vulg.* the herb maſtick; but of a terrible intoxicating madning quality, whoſe uſes I ſhall leave to all curious and careful cooks, and conclude this claſs of plants with an account of *Of marum.*

Sage, the *ſalvia* of the antients (*quod ad multa præſertim ad fæcunditatem ſalutaris ſit*) ſay ſome ingenious botaniſts, of ſo great efficacy in life that Mr. *Evelyn*, in his *Acetaria*, *p.* 61. tells us, the aſſiduous uſe of it is ſaid to render men immortal. Its properties are hot and dry, and retain all that is noble in other hot plants, more eſpecially for the head, memory, eyes, and all paralytical caſes. *Of ſage.*

Our *Herbals* have given the figure and deſcription of eight kinds of this wonderfully uſeful plant, *viz.* the *ſalvia agreſtis ſive ſcorodonia*, or wood ſage, *Ger. p.* 662. *Park. p.* 111. *ſalvia major*

jor vulgaris, common garden ſage, *Ger. p.* 764. *Park. p.* 49. *ſalvia major verſicolor, Park. ibid. ſalvia variegata elegans*, ſtrip'd ſage, *Ger. ibid. ſalvia minor, Ger. ibid. ſalvia minor pinnata, Park. p.* 50. ſmall ſage, or ſage of virtue; *ſalvia maxima latif. criſpa, Park. p.* 49. great white curled ſage; *ſalvia abſinthites, Ger. p.* 764. *ſalvia minor altera flore rubro, Park. p.* 50. wormwood ſage; *ſalvia fruticoſa lutea anguſtifolia ſive Phlomis Lychnitis, Park. p.* 51. narrow leav'd yellow ſage; *ſalvia fruticoſa lutea latif. ſive verbaſcum ſylveſtre, Park. p.* 52. *verbaſcum mathioli, Ger. p.* 767. *French* ſage.

All theſe ſages are raiſed by ſlips, ſet in the latter end of *March*, or beginning of *April*, in moiſt weather.

Of mint. Mint, otherwiſe ſpear-mint, the antient *mentha*, or in a more modern dialect, the *anguſtifolia ſpicata*, is one of the moſt generally uſeful herbs, both in the kitchen and diſtillary, of any the garden produces, and is for that reaſon here placed to bring up the rear of this claſs.

Its properties. Mr. *Evelyn*, in his *Acetaria, p.* 39. ſays of it, that it is dry and warm, very fragrant,

fragrant, and, a little preſs'd, is friendly to a weak ſtomach, and powerful againſt all nervous crudities; and therefore very uſeful both in the kitchen and diſtillary.

There are nine ſorts of mint, that have been long cultivated in our *Engliſh* gardens, which our *Herbals* have figur'd and deſcrib'd, *viz. mentha Romana, Ger. p.* 680. *mentha ſativa, Park. p.* 481. true ſpear-mint; *mentha cardiaca,* heart mint, *Ger. p.* 680. *Park. p.* 31. *mentha criſpa,* curled mint, *Park. p.* 32. in all pottages not to be excluded out of the garden catalogue of herbs; the *mentha criſpa Danica ſive Germanica ſpecioſa, Park. ibid.* great curled mint of *Germany*; *mentha cruciata, Park. ib. Ger.* 680. croſſer mint; *mentaſtrum, Ger. p.* 684. *mentaſtrum hortenſe ſive mentha ſylveſtris, Park. p.* 33. horſe mint; *mentaſtrum niveum anglicum,* party-colour'd mint, *Ger. p.* 684. *Park. p.* 33. *mentaſtrum flore violaceo, Cat. Hort. Bot. Ox. p.* 108. violet flower'd horſe mint; *mentha aq. rubra ſive ſyſimbrium,* red water mint, *Ger. p.* 689. *Park. p.* 1243. are all of them cultivated and grow well in gardens; but there is another kind of mint, of which *Its kinds.*

there is ſome now to be had (however ill cultivated at preſent) in the phyſick garden at *Oxford*, and in ſome other places, called the pepper mint, on account of an agreeable predominancy there is of that ſpicy quality more in this than the other kinds; the water of which is much finer and more virtuous than any of the other kinds of mint water; the firſt time I ever taſted it was in the laboratory of that truly ingenious and laborious cultivater of flowers, exoticks, and other curioſities, the late Mr. *Harris* of *Henly*; which I mention the more in that I would recommend it to the care and cultivation of all gardiners, houſekeepers, and ingenious ladies, previous to all the other ſpecies of this common, but uſeful herb.

It is well known to be very eaſily propagated by its own ſtringy roots, which, hydra-like, will ſpring, cut it off or to pieces ever ſo much; ſuch a plaſticity there is in its nature, that nothing but balm can pretend to the like.

Of baſil. To theſe ſoupe or pottage herbs, I add, tho' mention'd by no author that I have ſeen, the baſil, ſo neceſſary in the heightning all ſoupes, ragoos and ſauces, that

that few cooks care to be without it, both whilſt it is green, and whilſt it is dry.

Of this *ocimum*, the ὤκιμον of *Dioſc. lib.* 2. *cap.* 171. *a celeritate proveniendi dicitur*, as our oft-quoted etymologiſts tell; there was but one ſpecies mentioned by *Parkinſon* and *Gerard*, *viz. ocimum vulgare*, *Park. p.* 19. *ocimum magnum*, *Ger. p.* 673. the ordinary broad-leav'd baſil, which is indeed the moſt uſed in pottage, ſoupes, *&c.* tho' there is another ſmall-leav'd kind that cuts very fine with the ſciſſars. *Derivation.*

This herb is of a moſt exhilarating nature, and the greateſt inciter to venereal embraces of any that grows in the garden, provided it be uſed in a proper quantity.

The ſeeds are ſowed on a hot-bed in *April*, and tranſplanted into a good ſoil, flouriſh with us in *England* very well, tho' it be of a foreign extraction. There is alſo another ſmaller-leav'd kind, as before mention'd, uſeful for all pottages and culinary uſes, as well as to ſet in ladies chambers.

They are both raiſed from ſeed ſown at one and the ſame time, and in the

ſame manner, *viz.* any time in *February* or *March*, on hot-beds, and tranſplanted out amongſt other annuals.

Of tanſy. Tanſy, *tanacetum*, the derivation of which our modern botaniſts don't define, is hot and cleanſing, which in regard that its taſte is a little too predominant, and ſo not admitted in raw or boil'd ſallets, but fryed with other herbs, ſuch as ſpinach, green-corn, violet and primroſe leaves, *&c.* and mix'd with flower and eggs; and then fryed brown, is eaten hot, with the juice of orange and ſugar, being, as our oft-quoted author obſerves, one of the moſt agreeable of our herbaceous diſhes.

Of its kinds. Herbariſts mention three or four ſpecies of this plant, which are the *tanacetum vulgare*, or common tanſy; *tanacetum criſpum*, or curled tanſy; and the *tanacetum Indicum*, or unſavory tanſy; all to be found in *Gerard, p.* 650. and in *Parkinſon, p.* 81. as alſo a ſtrip'd kind, being the *tanacetum variegatum* of *Parkinſon, p.* 81. *prædict.*

It is propagated either by ſeeds or ſlips, tranſplanted or ſown in the latter end of *March*, or the beginning of *April*, and will flouriſh almoſt in any ſoil.

Coaſt-

Coastmary, the *balsamita* of the botanists, *ab odore balsamino dicta*, as the laborious *Stephens* and *Brown* assure us, is an excellent balsamick, healing herb; and tho' not much used in the kitchen, is endued with wonderful properties in pharmacy and physick; for which reason it ought to have room in the garden. There is but one sort figur'd, which is the *balsamita mas*, or male balsam, *Ger. p.* 648. or otherwise, the *costus hortorum major* of *Parkinson, p.* 78. the common coastmary. *Of coastmary.*

SECT. VII. CHAP. LVIII.

Of such herbs as are required to be raised in a garden, for the use of a laboratory, distillary, &c.

THere are at least twelve sorts of this thistle, that have been long cultivated in our *English* gardens, the chief of which are the *carduus benedictus*, or the blessed thistle, *Ger. p.* 1171. *Park. p.* 957. so well known for its wonderful operation in all emetics, that I need not presume to trouble my reader with any large account of it, which it *Of carduus.*

would deſerve; the happy effects it has on every conſtitution being ſufficient to exalt its praiſe more than all I can ſay in its recommendation. But there is alſo another kind, call'd *carduus Mariæ vulgaris*, or common ladies thiſtle; which whether it was ſo named by the votaries of the *Roman* church, or on any other account, I am not at preſent able to determine; but is, on account of its lacteſcent quality, as well as its fine variegated leaves, admitted into the moſt curious gardens; as is alſo another of this kind, with white flowers, called in the *Oxford* catalogue, *p.* 18. *carduus Mariæ vulgaris lacteus flore albo*, white flower'd ladies thiſtle; to which may be added, the *carduus lacteus ſyriacus Cam. Bauhinus* in *Pinace*, *p.* 381. the *carduus moſchata*, or musk thiſtle, *Ger. p.* 1174. *Park. p.* 958. *carduus ſolſtitialis Dodoneus*, *Ger. p.* 1166. *Park. p.* 989. St. *Barnaby*'s thiſtle; the *carduus aculeatus*, being the chardon; the *carduus ſtellaris vulgaris*, *Park. ibid. Ger. ibid.* and *carduus polyacanthos*, or thiſtle upon thiſtle, are alſo admitted into the garden for variety; tho' we chiefly raiſe the firſt kinds, on account of the extraordinary effects it has, as before mention'd. Theſe

Theſe thiſtles are all rais'd by ſeed, which is ſown in *April*, and may either be tranſplanted out, or let ſtand, as you ſhall ſee fit.

Angelica (*ob angelicas & inſignes ejus virtutes ſic dicta*) ſay the writers of botany; of which they have given the figures and deſcriptions of four kinds, all of them poſſeſs'd with the ſame good properties, but the garden kind the beſt, *viz. angelica ſativa, Ger. p.* 999. *Park. p.* 939. garden angelica; *angelica ſylveſtris, Park. p.* 941. wild angelica; *archangelica, Ger. p.* 1000. *Park. p.* 940. or great wild angelica; *angelica lucida canadenſis cornutifolio ſplendente, Park. p.* 75, and 949. ſhining angelica. *Of angelica.*

This very uſeful herb is propagated by the parting the roots, which is effected with great eaſe, in *February, March, April*, or any of the ſpring or winter months.

Balm, the *meliſſa* of the antients, and whoſe happy effects has been long ago celebrated by the beſt pens, is another very uſeful herb in the phyſick garden and diſtillary, *&c.* it is, as Mr. *Evelyn* obſerves, hot and dry, cordial and exhilarating, ſovereign for the brain, *Of balm.*

ſtrengthning the memory, and powerfully chaſing away melancholy. Beſides the uſes it has in the laboratory and diſtillary, the ſprigs freſh gather'd and put into wine, or other drinks, during the heat of ſummer, gives it (as Mr. *Evelyn* obſerves) a marvellous quickneſs, and yields an incomparable flavour, made as is that of cowſlip flowers. The *meliſſa, alias apiaſtrum*, as *Dioſcorides* has it, *lib.* 3. *cap.* 118. αἱ μελίτται, *quod hac apes delectantur*, as affording great quantity of juice, for bees to make their honey of.

Authors that have writ on this ſubject have figur'd and deſcrib'd three kinds, which have alſo been cultivated in the phyſick garden at *Oxford*, and other places, *viz. meliſſa vulgaris*, common balm, *Ger. p.* 689. *Park. p.* 40. *meliſſa turcica flore albo, Turkey* balm with white flowers; *ut in prædict. authoribus, meliſſæ, molucca levis*, ſmooth *Molucca* balm, *Ger. p.* 691. *Park. p.* 42.

This extraordinary herb is well known to be propagated by the ſtringy roots, of which it has innumerable quantities as the mint has.

To

To the laſt might alſo be re-added mint; but that is already treated of in this ſection.

Fænugreek, or *fænum græcum*, by the *Greeks* called κέρωτις (*quia ſiliquæ ſunt corniculis ſimiles*) is an herb admitted into our little phyſick garden, for many uſes too long here to name; and is called *fænum græcum* by *Gerard*, *p.* 1196. and *fænum ſativum*, by *Parkinſon*, *p.* 1096. *Of fænugreek.*

Next to this, let us alſo add the dill, the *anethum* of antiquity, a curious aromatick, very much uſed by the cook in pickling; as alſo by the houſe-keeper and phyſician, in very many caſes that lie within their reſpective provinces; ſo called from ἀνηρείη, *coitio venerea*, to which the antients ſuppos'd it was a great inciter; nevertheleſs, ſuch was the ill effects of it, that the too frequent uſe of it was very prejudicial to thoſe that uſed it. There is but one kind that our *Herbals* have taken notice of, tho' it paſſes under two names (ſomething different and enlarg'd) by our *Engliſh* writers of herbs, *Gerard*, *p.* 1033. calling it only *anethum*; but *Parkinſon*, *p.* 886. *anethum hortenſe ſive vulg.* common garden dill. *Of dill.*

Of the poppy.

The poppy, *papaver*, is alſo an annual that is ſown in the phyſick garden, on account of its many very extraordinary qualities.

The derivation of the word *papaver* is from μήκων à μὴ κινεῖν, *quod ejus uſus nimium infrigidet & ſtuporem adferat*, as the editors of the *Oxford* catalogue tell us. There are three ſpecies of this poppy, that are of uſe in the purpoſes we are now upon, *viz. papaver Rhæas, Ger. p.* 371. *Park.* 366. red poppy, or corn-roſe; but this ſprings up as it were ſpontaneouſly amongſt corn, and is what in the country they call red weed, on account of its red flowers, and which is indeed almoſt, if not quite, equal to any of the others (that growing in *Turkey* excepted) the gardiner need not trouble himſelf with the raiſing it in the garden.

The two other kinds are the *papaver corniculatum luteum*, and *papaver corniculatum rubrum*, the yellow and red horned poppies, figur'd and deſcrib'd by *Gerard, p.* 377. and *Parkinſon, p.* 262. which require to be ſown in the ſpring, as others of this claſs do. There is alſo a ſmall kind that makes a pretty figure

gure in the parterre, tho' of little uſe here.

The carraway, called alſo by the *Latins* * *carum*, from *caria*, a country where it grows ſpontaneouſly, as *Dioſcorides* witneſſes, is an herb that the diligent houſewife and houſekeeper uſe in all their comfits, as the ſeed does indeed adminiſter the moſt refined aromatick taſte of any herb or ſeed yet mention'd. *Of the carraway and aniſe.*

It is rais'd of ſeed ſow'd in *March* or *April*, as other plants of this kind are. And to this may be alſo added, the aniſe, *quia folia profert admodum inequalia*, ſay the botaniſts.

The coriander, or κόριον of the antients, *quia folia & caules ejus cimicem olent, qui* κόρυς *vocatur*, ſay the ingenious editors of the *Oxford* catalogue. *Of coriander.*

Wormwood, *abſinthium*, called ἀβψίνθιον, *quaſi* ἀπίνθιον, by the antients, becauſe of its ungrateful taſte; from whence, ſay our oft-quoted authors † *Stephens* *Of wormwood.*

* Carum ab inſulâ cariâ derivatur, *ut vult & Plinius, lib.* 19. *cap.* 8.

† Quanquam poſterioribus ſeculis abſinthium venit in uſum. Vid. *Cat. Hort. Botan. Oxon. p.* 2. *ſub titulo* A.

and

and *Brown,* wormwood drink came in uſe in after-ages.

This herb is raiſed by ſeed, but as it grows naturally in all places where old buildings have been pulled down, little trouble is required, eſpecially as to the common ſort.

But there are ſome others that *Gerard* and *Parkinſon* have ſet down, that for variety may claim a place in the phyſick garden, *viz. abſinthium tenuifol. ponticum Galeni, Ger. p.* 1096. *ſive Romanum vulgare, Park. p.* 98. *Roman* wormwood; *abſinthium auſtriacum, Ger. p.* 1098. *Park. p.* 99. *Auſtrian* wormwood; *abſinthium maritimum lavendulæ folio, Park. p.* 102. or *artemiſii marinum, Ger. p.* 1104. lavender-leaf'd wormwood. For the *abſinthium marinum, &c.* I refer to the ſea-ſhores.

I ſhall conclude this claſs, and conſequently this treatiſe, with four ſorts of herbs more, that are unavoidably to be entertain'd in this collection, being for their uſes to human bodies ſcarce parallell'd by any that have as yet been named, *viz.* elecampane and rhubarb.

Of elecampane. Elecampane, or *enula campana,* ἑλένιον, was ſo denominated from *Helena,* that

firſt

first found out the efficacy of it against poison, as antient authors affirm, or as * Mr. *Ray* sets down, that it sprang from the tears of that remarkable lady, and for that reason had in great esteem in the island so call'd.

Gerard and *Parkinson* mention but one kind, in which they are both agreed as to its name, it being the *enula campana sive Helenium* of them both. *Vid. Ger. p.* 793. *Park. p.* 654. Elecampane is propagated by the separation or parting the roots. *Its name.*

Rhubarb, the *Rhubarbum* of the herbarists, is propagated in the same manner as the aforegoing. Its derivation does not appear by any books I have seen; neither have I leisure at this time to enquire into it; there is but one sort in our *English Herbals*, but the kind that is transported from beyond sea is by our apothecaries and druggists accounted the best. *of rhubarb.*

Lavender, *lavendula, quia balneis & lavacris expetatur*, as our writers on bo- *Of lavender.*

* Elecampane, Helenium, Ἑλένιον quod a lachrymis Helenæ natum dicatur & ideo in Helena insula laudatissimum esse perhibetur.

tany

tany have it, is admitted into the physick and kitchen garden, on account of several uses the housekeeper puts it to. The lavender is of three several branches or distinctions, *viz. lavendula* or *stæchas*, sweet lavender, or the jagged kind; and the * *abrotanum*, which is a green kind, but more physical than any of the former; the catalogues of which several divisions I shall here insert, for the benefit of all gardiners that are learners in botany, referring them, as I have done all along, to the *Herbals* of our own country; *lavendula flore albo*, white flower'd lavender, *Ger. p.* 584. *p.* 73. *lavendula minor sive spica*, small lavender spike, *in pag. prædict. lavendula flore cæruleo, Ger. p.* 583. *major vulgaris, p.* 73. common lavender; *lavendula folio multifido, p.* 73. *stæchas multifida*, jagg'd-leav'd *stæchas*, or lavender; *abrotanum mas vulgare, Ger. p.* 1105. *Park. p.* 92. common lavender southernwood; *abrotanum fæm. vulgare, p.* 95. *chemicyparissias, Ger. p.* 1109. lavender cotton; *abrotanum inodorum campestre, Ger.*

* Abrotanum ἀβρότονον ab ἀ pr. & βρότος quia totâ ferè hieme virent folia. *Catal. Hort. Botan. Oxon. p. sub titulo* A.

p. 1106.

p. 1106. *Park. p.* 94. wild ſouthernwood; *abrotanum fæm. ericæfoliis, p.* 96. *unguentaria lutetianorum, Bauh.* in *Pinace, p.* 137. fine lavender cotton.

Stæchas, or *ſtichadore*, ſo called from an iſland of that name in the region of *Maſſilia*, where it grows. There are three or four kinds cultivated in gardens, *viz. ſtæchas vulgaris, Park. p.* 67. *ſtæchas ſive ſpica hortulana, Ger. p.* 585. ordinary *French* lavender, or ſtickadove; *ſtæchas ſummis cauliculis nudis, Ger. p.* 586. long-leav'd ſtickadove; and *ſtæchas multifida, Ger. p.* 585. jagged ſtickadove. *Of ſtæchas.*

The ſcurvygraſs, the *cochlearia* of the *Latins*, is ſo termed, as Mr. *Ray*, in his *Hiſtory of Plants*, ſays, without doubt, from the reſemblance the leaf has to a cockle-ſhell; *forma modicè cava cochleare*, are his words, *lib.* 16. *cap.* 3. *p.* 822. and tho' it be an herb that is little uſed in the kitchen or diſtillary, I thought it proper to inſert it here, on account of its excellent uſes in all medicinal drinks, *&c.* though the ſmall tops may be uſed, when very young, in raw ſallets. There are three kinds which are cultivated in our *Engliſh* gardens, *viz. cochlear. vulg.* *Of ſcurvygraſs.*

Park.

Park. p. 285. common ſcurvygraſs; *cochl. Britannica, Ger. p.* 401. *cochl. major rotundif. Park. p.* 285. *Ger. p.* 401. great round-leaved ſcurvygraſs; *cochl. minima rotundif. Park. p.* 286. all which are raiſed by ſeed, ſown under a ſhady North wall in *April*; or it will grow in more open ground.

Of rue. Rue, *ruta*, of *Greek* original, as *Dioſcorides* and others affirm; of which there are two kinds, propagated ſometimes by ſeeds, but generally by ſlips, ſet in *April*; the two kinds are, *ruta hort. Ger. p.* 1255. or *ruta hort. major. Park. p.* 133, *ruta capraria ſive galega, Ger.* 1253. *Park. p.* 417. of which there is both a purple and white flower; but this is not of that account as the other, nor likewiſe are ſome other kinds of it.

It is an excellent herb in all peſtilential caſes, and a great clearer of the ſight, according to that *Salernian* verſe,

Nobilis eſt ruta
Quia lumina reddit acuta.

And ſo great a preſerver of health, when drank together with ſage in wine, that the

the ſame ſchool ſays alſo of it, in all contagious times,

——————ſalvia cum rutâ
Faciunt tibi pocula tuta——

Camomil, *chamæmelum*, χαμάιμηλον, *quia capita ſemiſphærica* (*quibus flores naſcuntur*) *odorem mali cidonii quadantenus æmulantur.* Cat. Hort. Botan. Oxon. p. 46. ſub titulo *C.* is a very uſeful herb, and that ſhould not be omitted in this liſt, both for its uſes in the kitchen, but much more for the laboratory, where its flowers are in the higheſt eſteem, as participating of ſome of the noble properties of the quince, which gives the name μήλον to it. *Of camomil.*

There are three kinds that have been ſome time cultivated with us, *viz.* the *chamæmelum vulg. Ger. p.* 754. *Park. p.* 85. *chamæmelum flor. pleno,* double camomil, *Ger. p.* 755. *Park. p.* 89. and the *chamæmelum nudum, in pag. prædict.* of *Gerard* and *Parkinſon.*

To conclude: Many and wonderful are the virtues and properties of plants, that the garden and field produces, both for the divertiſement and the preſervation

of life; and tho' I don't pretend to ſet up for a phyſician, or preſcriber of remedies, yet I can't finiſh this ſection without ſetting down a moſt excellent receipt for a fever, which will in a great meaſure illuſtrate what I have before aſſerted, relating to the univerſal benefit that accrues to mankind from the botanick garden and diſtillary.

An excellent fever water. By a lady.

TAke of coltsfoot ſix handsful, of ſcabious three handsful, of wood-betony two handsful, ſpear-mint two handsful, and red roſe-buds, the whites being cut out, two handsful; wipe all theſe herbs, then take of liverwort three great handsful, well waſh'd and pick'd, garden-ſnails, well wip'd and bruis'd, ſhells and all together, fourſcore; of orris-roots beaten to powder, three drams; ſhred the herbs, and, with the ſnails, put them into a gallon of new milk, ſtrewing the powder amongſt them; ſtir them all together, putting them into a diſtil; let all ſtand cover'd a whole night, and in the morning diſtil it with a gentle fire; not uſing it till it is a fortnight

old, and then it is a moſt excellent febrifuge.

You muſt give the ſick party, if a man, nine ſpoonfuls, ſweetned with a little ſugar, warm, the laſt thing at night, and firſt in the morning faſting; if a woman, ſeven ſpoonfuls; if a child, five ſpoonfuls; if an infant, three ſpoonfuls, at night only; and if the party wants ſleep, ſweeten it with ſyrup of red poppies. It may alſo be given to a woman in child-bed with great ſafety.

SECT. VIII. CHAP. LIX.

Of the muſhroom.

THE muſhroom, or more properly mouſcheroon, from a kind of a faint, diſagreeable, musky ſmell; by the *French*, *champignons*, muſt not be omitted in this treatiſe of kitchen gardening, having been of old exalted to the ſecond courſe of the *Cæſarian* tables; and, as Mr. *Evelyn* obſerves, ennobled with the title of βρῶμα Διῶν, a dainty fit for the gods. Theſe *fungi* have their original, as Mr. *Ray*, in his *Hiſtory of Plants*, *lib.* 2. *p.* 84. tells us, from *fu-*

nus and *ago*, importing a kind of malignancy that is in those that are uneatable, (being the true *boletus* of the *Romans*) by which many have been poison'd and brought to their *funus*, or funeral pile; amongst which was the emperor *Claudius* himself, who, as *Suetonius* tells us, was a great lover of them, but by the management of the famous *Agrippina*, in order to make way for *Nero* to the throne, was poison'd by them, of which *Juvenal* has it, *Sat.* 6.

—Tremulumque caput descendere jussit
In cœlum———

And *Kircher*, in his treatise *De peste*, as the aforesaid Mr. *Ray* observes, says of them, that whoever eats them ought always to be aware of its deadly qualities, and as it were prepar'd for their latter end; let me give it in his own words, *fungus qualiscunque sit semper malignus, semper exitialium qualitatum apparatu instructus, &c.*

But notwithstanding the severe invectives the authors aforementioned (and before them *Pliny* and others) have made against them, there are some of these species

ſpecies that are to be eaten with pleaſure, as may be ſeen in *Gerard, lib.* 3. *cap.* 167. and in *Parkinſon, lib.* 14. *cap.* 62. beſides many other kinds in the two *Bauhinus's, Cluſius, &c.* but I rather refer my reader to the kinds mention'd by our own countryman *Gerard,* in his excellent treatiſe of plants.

The good ones are called by the general name of *fungi vulgatiſſimi eſculenti*; the figures of which *Gerard* has given in the aforeſaid *chap. p.* 1579. and on the other ſide, thoſe that are deadly, which are diſcover'd by their ſhape or colour, being generally yellow, and in the form of a buckler; whilſt thoſe that are good are of a white colour, and round as a ball or cuſhion; but for the better underſtanding of this, I refer my reader to the before-mention'd *Herbal.*

The beſt eatable muſhrooms grow in dryiſh upland paſture ground, in ſheep-walks and cow-downs, and are much better than thoſe that grow in the ſhade in moory boggy places; or under the bodies of old trees, which are generally poiſonous, according to that of *Horace,*

Pratensibus optima fungis
Natura est, aliis male creditur.

Mr. *Ray*, in his *History of Plants*, *lib.* 2. mentions no less than twenty four different kinds of this esculent mushroom, which grow in other countries, some of them of a very large dimension, all which might be propagated by the methods hereafter to be set down; but there is one particular kind that was brought to light by that great discoverer of vegetative nature, Dr. *Martin Lister*, in that part of the country of *York* called *Craven*; *in sylvis martonensibus prope stagnum Pinno dictum*, are his words; which is by *Joh. Bauhinus* called the *fungus piperatus albus lacteo succo turgens*, or the milky pepper mushroom; and by the long description that great naturalist gives, is a most excellent kind, and possess'd with all the good qualities that can be found in a mushroom; particularly that it never changes its colour in boiling, *&c.* which is an inducement sufficient to procure the earth, and raise them elsewhere, as shall be hereafter described.

SECT.

SECT. VIII. CHAP. LX.

Of the methods of raiſing muſhrooms.

THE methods of raiſing muſhrooms have been ſomething different from one another. The learned Lord *Bacon*, in his *Natural Hiſtory, Cent.* VI. *Exp.* 547, 548, 549. relates from report, that the bark of white or red poplar (which are of the moiſteſt trees) cut ſmall and caſt into furrows well dung'd, will cauſe the ground to put forth muſhrooms all the ſeaſons of the year, fit to be eaten; and that ſome add to the mixture leaven of bread diſſolved in water. As alſo, that if a hilly field where the ſtubble is ſtanding be ſet on fire, in all ſhowry ſeaſons it will put forth great ſtore of muſhrooms. To which he adds, but it is upon report likewiſe, that hartshorn ſhaven into ſmall pieces, mix'd with dung, and water'd, putteth up muſhrooms; and we know, ſays he, that hartshorn is of a fat clammy ſubſtance, and it may be oxhorn would do the like.

Lord Bacon's method of raiſing muſhrooms.

Other experiments of the same author.

The ſame author, in his 546*th Experiment* before-going, complains that the qualities of theſe muſhrooms are apt to ſuffocate and empoiſon, and that they lie heavy at the ſtomach, and are the cauſe of what he calls the *incubus*, or night mare.

But to purſue the practice of raiſing muſhrooms; we find the antient practice of our gardiners has been only to make hot beds, or rather to expect them to grow naturally on cold beds; by which they appear to ſpring from the old mouldy dung, as they do in commons and upland fields, from thoſe circular tracts of mouldy earth that are there found, called by ſome the fairy dances.

And theſe old beds, when they are watered with water wherein muſhrooms have been waſh'd, will produce an innumerable quantity for ſome months together. And to this may be added, what I have ſeen in ſome old books of gardening, that beds made of old dry mouldy hay, thatch, or muſty dung, and watered as you make it up, will raiſe muſhrooms very well.

The French method of raiſing muſhrooms.

But the *French* (and amongſt them Mr. *De la Quintinye*) are generally ſo curious in

in this, that they make beds there to ſerve for muſhrooms in all ſeaſons of the year; though they cut not till about three months after they are made, and that is when their great heat is ſpent, and the beds are grown mouldy within. Theſe ſort of beds are made in new and ſandy ground, in which is made a trench of about ſix inches, as Mr. *Evelyn* tranſlates; but I ſuppoſe rather two or three foot deep. Then they cover them with a layer of about three or four inches of the ſame mold. They are raiſed in the form of an aſs's back; and over the covering of earth they lay another of five or ſix inches of long dry dung, which ſerves in winter to ſhelter the muſhrooms from the froſt, which deſtroys them; and in the ſummer from the great heat that broils them; and likewiſe, to prevent the miſchievous effects of thoſe heats, they further take care to water them gently twice or thrice a week. Thoſe beds that are for muſhrooms are made under ground, as Mr. *De la Quintinye* obſerves, but thoſe that are for melons, *&c.* above; but he adds not any thing concerning the watering them with muſhroom or warm water.

The Italian *method of raising mushrooms.*

But Mr. *Evelyn* tells us, that at *Naples* they raise them artificially in their wine cellars, upon a heap of rock earth, thrown upon a heap of old *fungus's* reduced and compacted to a stony hardiness, upon which they lay earth, and sprinkle it with warm water, in which mushrooms have been steep'd. And in *France* by making a bed of asses dung, and when the heat is in temper or is abated, watering it as above, with water well impregnated with the parings and offals of refuse *fungus's*; and such a bed will last three or four years.

But more agreeable to reason (if it hits so well in experience) is the method Mr. *Bradley* hints at, which I shall produce in the last place, being much to our present purpose. By this it is (says that ingenious author) that all lovers of mushrooms are to be reminded of looking out into the fields and upland meadows, where mushrooms grow, under which they will find a sort of earth that is about their roots, which is full of fine white fibres or threads, which have also sometimes white knots appearing, which contain all that is necessary for the production of mushrooms, at any time of the

the year; and muſt be kept dry till you uſe it on your muſhroom beds, for the white roots or fibres are ſo tender that they are apt to rot, if laid in moiſt places. The firſt that ſhew'd me this kind of earth, was Mr. *Bradley*, who has alſo given ſome account of it in his monthly experiments printed for Mr. *Woodward*, bookſeller at the *Half-moon* near *Temple-Bar*; ſince which I have caus'd ſome to be dug up, which have thoſe fibres there mention'd; but I have not yet had the opportunity of trying the experiment.

This earth may, according to the account I had of Mr. *Bradley* himſelf, be kept for a twelvemonth together in large clods, in a dry room; and when you have a mind to plant any, put ſome of the clods on your bed, and crumble them as gently as you can; after which cover it over about half an inch thick with good mold, and you may give the bed a gentle watering; which done, lay ſome boughs of wood over the bed, and if there be any danger of froſt, cover it with mats in the night. But you muſt note, that a bed made roundiſh is much properer for this purpoſe than one made

flat.

flat. The only misfortune that ſpoils theſe muſhrooms, and which cauſes them to come up in the ſpring, or in autumn, much better than in the ſummer and winter ſeaſons, are the two extremities of heat and cold; on which account it is that the beds ſhould lie round, to throw off all ſuperfluous moiſture in the rainy months; and ſhould alſo be cover'd over with ſhort litter, to keep them cool, and from the too intenſe heat of the ſun, as the practice of Mr. *Fairchild* and others, on this head, confirm. And if they be under a little ſhade, where the glimmerings of the ſun only come, 'tis ſtill the better.

SECT. VIII. CHAP. LXI.

Of ſubterraneous fungus's, *or tubers.*

THE *fungus reticularis*, of Mr. *Evelyn*, is to be found about *Fulham*, and other places, particularly in a park of my Lord *Cotton*'s, at *Ruſhton* or *Ruſhling* in *Northamptonſhire*; and, as I have alſo been inform'd by a gardiner) at my Lord *Cullen*'s, from which place the preſent Duke of *Montague* has often

had them to *Bowden*; which whether it be the ſame place as the former, I am not certain, nor do I find any mention made in any of our *Engliſh Herbals*, of them.

The manner of finding them out in *Italy*, as Mr. *Ray*, in his *Hiſtory of Plants*, *lib.* 2. *p.* 111. as well as others that have travell'd in thoſe countries, tell us, is to tie a ſtring to the hinder leg of a ſwine, which will ſmell them out, and dig them up with his ſnout. And I have been inform'd by a gentleman (how true it is I cannot tell) that the preſent king of *Sardinia* has a kind of dogs that do as it were ſet them, and by making of a full ſtop give notice where they are to be digg'd for. In *Italy* they fry them with oil and vinegar, by which means they are very grateful to the taſte, as *Menzelius* relates. He adds, that there is a kind of them that he obſerv'd near *Furſtenwald*, that reſembled the teſticular parts of a man, *ſcroto denudato*, as he terms it. This, as well as the other kind, are very effective in venereal embraces.

It is pity that we can't as yet find out the method of propagating theſe ſo much

much deſired diſhes; perhaps there might be a method of doing it by the procuring of the earth where they grow, which certainly contains ſome *ſeminalia* or fragments of thoſe tuberous roots which when tranſplanted out might grow with us, as many other things do, and particularly muſhrooms. Mr. *Ray* ſays of them, that the roots are of an unequal globular figure; that they grow in ſandy ground, and under trees, and that even in our country; but he does not mention where. They are ſometimes as big as a melon, being covered with a black skin, rough and full of clefts or furrows; the internal ſubſtance is of a milky colour, of a grateful taſte, and that the place of their growing is diſcovered by certain chaſms or clefts, that are diſcovered in the ſuperficies of the earth. But I leave this account to ſome farther trials, which I intend, God willing, to make.

In the mean time, beſides the uſes of this root in cookery, I can't but obſerve from *Cardan*, in his book *De varietate rerum, cap.* 28. that when it is boil'd and uſed plaiſterwiſe, in all quinzies, and ſoreneſs of the throat, that it has relieV'd

reliev'd thoſe that have been at the point of death. And *Joh. Bauhinus, tom.* 3. *lib.* 40. *cap.* 8. *p.* 851. mentions another excellent kind, which he calls *tuberum genus, quibuſdam cervi boletus*; and *C. Bauhinus, tubera cervina*; fabled to be rais'd from the genitals of a ſtag, to be found at *Trenzinum*, a noble city of *Hungary*. Which finiſhes what I have at preſent to obſerve under this head.

SECT. VIII. CHAP. LXII.

A catalogue of ſeeds, plants, &c. *for the uſe of the kitchen garden.*

Fruits.	*Fibrous-rooted plants.*
English / *French* / *Spaniſh* melon.	Collyflower.
Long / Short / Prickly cucumber.	*Engliſh* / *Dutch* / *Ruſſia* cabbage.
Calabaſh.	*Dutch* / Yellow ſavoys.
Citrul.	Borecole.
Gourd.	Broccoli.
Pumpion.	Colewort.

Red, White, *Roman* } beet.
Artichokes.
Succory.
Common, *Dutch*, *Spanish* } aſparagus.

Seeds of eſculent roots.

Long, Round, Yellow } turnep.
French navew.
Orange, Red } carrot.
Swelling parſnips.
Skirret.
Scorzonera.
Salſify.
Potatoe.
Strasburgh, Red *Spaniſh*, White *Spaniſh*, *Engliſh*, *Welch* } onion.

London, *French* } leek.
Shallot.
Garlick.
Roccambo.
Cives.

Legumes of ſeveral kinds.

Hotſpur, *Goſport* or *Spaniſh*, *Sandwich*, *Windſor* } beans.
Edward's early, *Flanders* early, *Green's* early, Barns, Long } hotſpur peaſe.
Reading, Marrowfat } peaſe.
Grey, Blue, Green, White } rouncivals.

Large

Large white
Small white } ſugar
Grey peaſe.
Dwarf

Egg
Sickle
Dutch admiral } peaſe.
Winged
Crown or roſe

Large white } kid-
Small white } ney
Speckled beans.

Salleting ſeeds.

Sellery, two kinds.
Aliſanders, or *Macedonian* parſley.
Fennel.
Succory.
Endive.
Radiſh, common and *Hanover*.
Cabbage
Brown-*Dutch* } lettuce.
Sileſia
Arabian

Roman
Imperial
Coſs (the moſt eſteem'd)
Red *Spaniſh* } lettuce.
Capuchin
Savoy
Aleppo
Smyrna
Lombardy

Roots or off-ſets of herbs.

Mint.
Tarragon.
Sage.
Cives.
Onion.
Chiboul.
Burnet.
Rocket.
Sorrel.
Creſſes.
Rampion.
Corn-ſallet.
Turnep.
Hartſhorn.

Hartſhorn.
Muſtard.
Cherville.
Spinach.
Lop lettuce.
Purſlane.
Naſturtian.

Other ſweet herbs, and pot herbs.

Thyme.
Winter } ſavory.
Summer }
Winter } ſweet
Summer } marjram.
Plain } parſley.
Curled }
Roſemary.
Hyſſop.
Borrage.
Bugloſs.
Bloodwort.
Marygold.
Columbine.
Orach.

Tanſy.
Coaſtmary.
Sweet maudlin.
Balm.
Mint.

Of the uſeful phyſical herbs cultivated in the kitchen garden.

Carduus benedict.
Angelica.
Balm.
Carraway.
Aniſe.
Coriander.
Fænugreek.
Rhubarb.
Elecampane.
White poppy.
Dill.
Wormwood.
Abrotanum.
Lavender.
Rue.

SECT.

SECT. VIII. CHAP. LXIII.

Of kitchen garden ſeeds; a general account of the time of their ſprouting, ſhapes, &c.

IT will be of no ſmall import to gentlemen and gardiners, that they are made acquainted with the nature and property of garden ſeeds and plants, their time of ſprouting, ſhape, manner of propagation, *&c.* all which will much contribute to their ſatisfaction in all kitchen garden productions.

Pliny himſelf, *lib.* 19. *cap.* 7. gives a ſhort sketch of the times that all ſeeds ſprout in; which, becauſe no body has done it before, I ſhall tranſlate, for the benefit of my reader, with ſome alteration, adviſing my reader that the ſoil he wrought in, was undoubtedly two or three days more early than ours; ſweet baſil, blite, the turnep, burnet, *&c.* appear above ground the third day. To which we may alſo add, from later experience, the radiſh, garden creſſes, muſtard, *&c.* tho' *Pliny* allows them five or ſix days time to ſprout in; dill, fen-

nel, *&c.* the fourth day; lettuce, if the weather be good, or on a hot-bed, the fifth or ſixth; the cucumber, melon and gourd, the ſeventh; the beet, in the ſummer, comes up in ſix days, in the winter in ten; atriplex in eight; the leek in ten or twelve; but the onion, to which I add the carrot, parſnip, *&c.* not till after nineteen or twenty days ſowing; the *origanum* and coriander, in thirty; but the *apium* or parſley, as *Pliny* obſerves, is the moſt difficult of all, it being forty days a ſpringing, when it comes the quickeſt, and fifty, generally ſpeaking. Some kinds of ſeeds ſpring quickeſt (ſays this antient author) when it is the neweſt, as the cucumber and gourd; but parſley, beet, cardamum, *origanum* and coriander, when old; it being remarkable alſo in the beet, that it will produce two or three years following after one another; for which reaſon it is propagated with great eaſe.

Some there are that produce but once a year, ſome oftner, as parſley, leek, *&c.* for theſe being once planted, produce with an irreſiſtible fertility for many years.

The

The ſeeds of many are round, ſome long, ſome foliaceous and broad, as the *atriplex* or orach; ſome narrow and channell'd, as the cummin. Nor are there leſs diſtinctions in their colours, ſome being white, ſome black. The radiſh, muſtard and rape produce ſmall circular leaves. The ſeed of parſley, coriander, fennel and cummin, are naked; but that of the blite, beet, atriplex, ſweet baſil, *&c.* are covered all over with a tough skin; as the lettuce is inveſted with a woollen garb; with much more to the ſame purpoſe, which that great naturaliſt produces to ſhew the great variety there is in garden ſeeds.

But what I would more particularly appropriate this chapter to, is the particular ſhape of each ſeed, and of ſuch other things which contribute to or deſcribe the production or multiplication of any ſort of plant or legume; which I ſhall do in an alphabetical order.

Aniſe is altogether like fennel ſeed, by which only it is multiplied, being ſown in *February* or *March*; it is pretty ſmall, of a yellowiſh green, and of a longiſh wall figure ſtrip'd.

Artichokes are ſometimes raiſed by ſeeds that grow in their bottoms, when they are ſuffer'd to grow old and flower, but generally by ſlips or off-ſets.

Aſparagus is propagated by ſeed only, which is black, a little ovular, round on one ſide, and flat on the other.

The *meliſſa* or balm is multiplied by runners or cuttings, tranſplanted in *April.*

Beans are too well known for me to ſay any thing, more than that they are raiſed from flat ſeed or fruit of their own kind.

Beets are multiplied by ſeeds, ſowed only in *March.*

Borrage by ſeed, which is of a black colour, and a long bunchy oval figure, ſowed in *March* or *April*; as is bugloſs, in the ſame manner, the ſeeds being both alike.

The ſeed of burnet, by which generally this plant is propagated, is pretty big, a little ovular, with four ſides, all over engraved as it were, in ſpaces between theſe four ſides.

Cabbage, the ſeed of a brown cinnamon colour, is multiplied only by ſeeds ſowed at different ſeaſons of the year.

Carduus

Carduus is propagated by ſeed only, of a longiſh ovular ſhape, and about the bigneſs of a wheat corn, of a greeniſh olive colour, mark'd with black ſtreaks from one end of the ſeed to the other, ſown from the middle of *April* to the latter end.

The ſeed of carrots, and their time of ſowing, are too well known for me to mention it.

Sellery, or celery, is alſo well known to be of a ſmall, yellowiſh, longiſh figure, like parſley, a little bunch'd.

Cherville is multiplied only by black long ſeed, not unlike black oats, but much longer, and ſharper pointed, like needles.

Chibouls are a kind of ſmall onion, ſow'd at all ſeaſons to eat whilſt young; the ſeed is not bigger than common gunpowder, ſo like the leek, *&c.* that it's hard to diſtinguiſh the one from the other.

Citruls, Pumpions or Pumpkins, are propagated by ſeeds only, of a large whitiſh colour, neatly edged about the ſides, ſow'd in *March, &c.*

Engliſh cives are multiplied by offſets that grow round about their tufts,

planted in *April*, or any other moiſt ſeaſon.

Collyflowers and coleworts, as the braſſica or cabbage, and its kinds, is multiplied by ſeed only, about the bigneſs of a large pin's head, inveſted with a kind of a brown cinnamon-colour'd skin.

The ſeeds of cucumbers are ovular, of a middling thickneſs, but white, as thoſe of melons are yellow or cream-colour'd.

Endive, as alſo ſuccory, is multiplied only by ſeed, which is of a whitiſh grey colour, flat at one end, and roundiſh at the other, is ſow'd at ſeveral times of the year, as before.

Fennel ſeed is like the aniſe, before deſcribed, and is propagated in the ſame manner.

Garlick is produced by kernels or offſets, parted from the middle of the old root, and tranſplanted in *March* or *April.*

Hyſſop is propagated by ſeeds, but generally by ſlips.

Lavender is ſometimes multiplied by ſeeds, but oftner by ſets.

Leeks

Leeks are multiplied by ſeeds only, as the well-known onion, and at the ſame time and ſeaſon.

Lettuces are propagated by ſeed only, ſome whereof are white, and others black; the beſt ſeed is from thoſe that have ſtood all winter.

Mallows are propagated by ſeeds.

Marjoram is propagated by ſeed (tho' often by ſlips) which is ſhaped almoſt like a lemon, of a pretty light cinamon colour, ſowed in *March*.

Melons are multiplied by ſeed, like that of cucumber, but of a pale yellow, or rather cream colour, ſowed in different ſeaſons. *Vide* melons.

Mint, like balm, is multiplied by runners or off-ſets, that run upon the ground and take root, but bear no ſeed that I ever ſaw.

Naſturtian flowers, of two kinds, are raiſed by ſeeds, inveſted in a very rough coat, ſowed in *March*.

Onions, as well white as red, *Spaniſh*, *Strasburgh* or *Welch*, are all raiſed by ſeed, like that of the leek or chiboul, as has been already intimated.

Parſley, as well the common as the curled ſort, is only propagated by ſeed,

of a greeniſh grey colour, ſowed at ſeveral ſeaſons of the year.

Parſnip ſeed, and its time of ſowing, is too well known for me to repeat it here.

As are alſo peaſe; which I refer to its proper article.

Purſlane is a pretty ſeed, black, and extraordinary ſmall. To have good ſeed, it is beſt to tranſplant ſome of the beſt plants at the end of *May*, at a foot diſtance from each other, which in good ſummers will produce good ſeed towards the latter end of the year.

Radiſhes are well known to be multiplied by ſeed only, *&c.*

The roccamboles, otherwiſe *Spaniſh* garlick, is a mild ſpecies of that kind, of a much finer guſt than common garlick; it is multiplied by cloves taken off from the old root, as garlick is; or by the ſeeds, which are not much unlike the cloves themſelves, about the bigneſs of ordinary peaſe, and grow in bunches on the top of the ſtalks.

The *eruca* or rocket is multiplied by ſeed, which is extreme ſmall, and of a cinnamon or dark tanny colour, ſowed at divers ſeaſons.

Rue

Rue may be multiplied by ſeeds, but is more uſually propagated by layers, ſlips or cuttings, ſet out in *April.*

Sage is multiplied by ſlips, ſet out in *April.*

Savory by ſeed, or ſlips ſet out at the ſame time.

Scorzonera, and common ſalſify, is propagated only by ſeed, which is ſmall, longiſh, and round withal, and of a whitiſh colour, and grows in a kind of a ball mounted on the top of the ſtalk of the plant, having its point enrich'd with a kind of beard like that of dandelion; it comes eaſily of ſeed ſowed in *March, &c.*

Sellery. See Celery.

Shallots are multiplied by off-ſets, as garlick is, and at the ſame time.

Smallage. *Vide* Celery, or Cellery.

Sorrel is ſometimes multiplied by ſeed, but more generally by ſlips and off-ſets, tranſplanted in *March.*

Spinage is multiplied by ſeed, which is large, and ſometimes horned, and ſometimes ſmooth, of a greyiſh colour, and is ſowed at ſeveral ſeaſons of the year.

Thyme, or time, is often multiplied by ſeeds, which are ſmall, but more often

ten by ſlips, ſet in *April*; which is too well known for me to enlarge upon it in this place.

Turneps are well known to be multiplied by ſeeds, which are ſown at different ſeaſons of the year, of the ſhape and colour of cabbage.

With which I ſhall conclude this ſection.

SECT. IX. CHAP. LXIV.

An abſtract of monthly directions in the kitchen garden, taken from the practice of the neathouſe-men and kitchen gardiners about London.

IT is proper I ſhould obſerve that the following abſtract was drawn up for a young perſon that was ſent up by a nobleman to the gardens about *Lambeth*, to be inſtructed in kitchen gardening, as it is indeed there practis'd with as great ſucceſs as it is any where about *London*; and conſequently it is the reſult of their laborious practice; which muſt be eſteem'd of much better than any ſpeculative directions lately publiſh'd, ſo I deſire the reader to take them in the homely dreſs they are deliver'd to me.

SECT.

SECT. IX. CHAP. LXV.

Obſervations and directions for January.

NOW (ſays the neat-houſe gardiner) we begin to ſow onions on beds, for to draw off in the ſpring, and ſome lettuce of ſeveral ſorts; now you ſow alſo cucumbers on ſeed-beds, for to come in on the latter end of *March* or the beginning of *April*; likewiſe ſome melon ſeeds, for to come in in *May* and *June*. If the weather be open, we ſow our warm borders with young ſalleting of ſeveral ſorts; and alſo we ſow our ſecond crop of peaſe and beans. In this month we ſow our firſt carrots, for to come off in *April* and *May*; we continue making our beds for forc'd aſparagus. The manner of the beds are to be three or four foot thick of dung, half a foot thick of mold on the top of the bed, before the roots go on, ſo you trim your roots and prick them on the bed, and then put four inches of mold on the top of the roots, and ſo let it lie till the ſtuff appear above ground, and then make a rope of horſe-dung or hay,

hay, and put it round the edge of the bed, and then put your boxes and glaſſes, or other frames on, and put two or three inches of mold more on; if your ſtuff comes up well, you may pull off your glaſſes if the weather proves fair and ſerves for it; and if the beds ſhould loſe their heat, you muſt line them with freſh dung.

N.B. For your farther directions, ſee thoſe for aſparagus, particularly about the choice of good roots.

SECT. IX. CHAP. LXVI.

Obſervations and directions for February.

THE cucumbers and melons that were ſown in *January* are now come fit to plant out in the nurſery-beds, to continue till they go on the ridges, the latter end of this month, or beginning of *March*. Now we begin to work up our firſt banks, in order for to ſow our firſt ſeaſon of radiſhes and ſpinage. Now we ſow ſome onions, and carrots and parſnips in the open ground, and alſo to plant out ſome cabbage plants. If the weather be open,

we plant our banks that were ſowed with radiſh and ſpinage, with collyflowers out of the boxes; and ſo we plant out our hard onions for to ſtand for ſeed. We ſow ſome lettuce, *viz.* the *Sileſia* and Imperial, for to plant out to ſucceed the lettuce that was planted in *October*. If the weather be good, we ſow our crops of onions and carrots; likewiſe we ſow more cucumbers and melons, to ſucceed thoſe ſowed in *January*. We continue planting out of collyflowers and cabbage plants, for a ſucceſſion to thoſe planted out in *October*, *November* and *January*; and alſo we continue the ſowing of more peaſe and beans in open ground, on the ſides of our ridges of ground that was trench'd in *November* and *December*; for theſe ridges (as has been elſewhere obſerv'd) not only preſerve your peaſe and beans, when they firſt peep up, from thoſe cold and piercing winds that come from the North and North-Eaſt, but the rains and ſnows likewiſe ſink off from the young, and as yet tender roots, and the rows lie open to the warm and cheerful embraces of the ſun, eſpecially if in the trenching your ground you forecaſt

to

to lay the flank ſide of the ridge towards the ſun as it ſhines about one or two a clock; or, to ſpeak mathematically, when thoſe flanks are of right angles with it. Now alſo we continue the making of beds for forc'd aſparagus, and the month concludes with ſowing of more ſalleting, and planting out of lettuce on banks under warm reed hedges; and now you may begin to ſow kidney beans under your glaſſes on the nurſery bed, to plant out in your frames, in order to have them early, and it will ſucceed well, and repay your pains.

SECT. IX. CHAP. LXVII.

Obſervations and directions for March.

IN this month plant out your aſparagus plants, on the ground that was prepar'd, and laſt year ſow'd with onions, (four rows on a bed, at a foot diſtance, and a foot, or I rather add two, for the alley;) you ſow again lettuce, radiſh, ſpinage, and ſome few onions to ſucceed thoſe that are ſow'd on the warm bank the laſt months. The dung being thrown up to make ridges for

cucumbers and melons, you are to proceed to that work in a few days after the ſame has ſweetned well. Now ſow your main crop of ſpring collyflower plants, as alſo ſeveral ſorts of cabbage plants, to come in at the latter part of the year; ſow alſo ſavoys to ſucceed them that were ſown in *Auguſt*; but this is not the main crop; continue planting out collyflowers taken out from under the bell-glaſſes, leaving one of the ſtrongeſt under every glaſs, to come in and fruit early. Now it is, or it had been better to do it earlier, even in the preceding month of *February*, if the weather be tolerably good, that you muſt ſurround the above-mention'd bell-glaſſes; and as the dung wherein they were planted in the autumn is now ſuppos'd to be rotten, you muſt cut or take away the old dung with a very ſharp ſpade, leaving only a ball within the cavity of the bell-glaſs, to keep the collyflower plants ſteady; and having excavated the ſaid old rotten dung quite out, and as deep as you poſſibly can with convenience, get ſome good new hot dung and ram it all round the ſaid ball or bell-glaſs, for this will ſtrike in

new

new heat, and, by the help of the bell-glaſs, will forward your collyflowers very much. Plant out your cabbage likewiſe. Continue ſowing of beans and peaſe of ſeveral ſorts; obſerve the decreaſe of the moon to ſow your ſellery in, to prevent its running to ſeed. Fork your aſparagus, and, if the weather be good, level your artichoke trenches; ſow ſome more young lettuce and ſalleting; ſow more cucumbers and melons for your bell-glaſſes and ridges; ſow more kidney beans in the upper or back ſide of your melon ridges, to come in early, having already planted out thoſe ſow'd the laſt month for that purpoſe. Plant out your Imperial and *Sileſia* lettuce (which were ſow'd the preceding months) in warm places from under your bell-glaſſes upon beds in the open garden to ſtand to cabbage.

SECT.

SECT. IX. CHAP. LXVIII.

Obſervations and directions for April.

PLant out now your artichoke plants that you ſlip off your old ſtocks, the rows being four foot aſunder, and two foot diſtance between each plant; and this you muſt continue to do all this and the next month, in all vacant places in your garden where your early crops come off, in order to have plenty of artichokes in the latter part of the year; eſpecially if it be a garden that admits of ſale. You now continue ſowing of young ſalletting of all ſorts in open ground, and finiſh the planting out thoſe lettuce that were ſown in *February*; and alſo pricking out your ſpring plants, as cabbages and ſavoys. Continue making of ridges for cucumbers and melons, for the laſt crop. The crops that were ſown in the months before-mention'd are now come fit for howing, as radiſh and onions, carrots, parſnips and ſpinage. Obſerve the decreaſe of the moon in this month, to ſow your firſt turneps; likewiſe now ſow all ſorts of ſweet herbs,

and all ſorts of lettuce; and continue ſowing of peaſe and beans to come in one after another, in a proper order. Prick out your ſellery, ſome on a hot-bed, to bring it forwards to plant in trenches, and others on cold beds, to come in later. Sow now your red beets and skirrets, ſcorzonera and ſalſify; and, if requir'd, continue making of bell-ridges for cucumbers; and now ſow your main crop of kidney beans, in dry weather, and in trenches, the bottoms whereof are fill'd with rotten dung, in caſe the ground is poor; tho' ſome there are that plant them on hills like hop-hills, and fill the bottoms in like manner.

SECT. IX. CHAP. LXIX.

Obſervations and directions for May.

SOW ſome peaſe and beans to come in late; continue making of bell-ridges, and ſowing lettuce of every ſort, and alſo all ſorts of young ſalleting to cut in the ſeed-leaves. Sow ſome colly-flower ſeed to come in in *November*; ſow alſo endive in this month, to come in

in forwards. Plant out weekly ſome ſellery in trenches for to ſtand to whiten; ſow more ſellery ſeed; and alſo ſow ſome more cucumbers, on beds made ſlightly for heat, with dung, or on a very good border, for pickling. Your early banks whereon you ſow'd your radiſh, being now clear'd, land or how up the land about your collyflowers, and pan and mulch them with mown graſs or longiſh dung, in order to water them. And now you may put on pigeons dung, or any other mixture whereby you propoſe to accelerate and make them large; but they muſt water them twice or thrice a week at leaſt; if you could float them it would be better; and this is juſt as you find they begin to button or flower. Lay out (ſays our Neathouſe-man) your cucumbers and melons from under your bell-glaſſes; but he talks like a *Londoner*, it is very rare that we dare take off even our frames in the country, much leſs our bells, which ought to be continued on all the ſummer, and till the melons are over. Towards the latter end of the month plant out your main crop of cucumbers for pickling, between your early and middling collyflowers, which will

ſoon give way for them to expand and ſpread themſelves. You continue ſtill the ſowing of kidney beans in open ground, and in dry weather, elſe they are apt to rot.

SECT. IX. CHAP. LXX.

Obſervations and directions for June.

PLant out your cardoms that were ſown in *March*. Sow and tranſplant endive; and ſow lettuce of all the kinds for later cabbaging, and in beds or borders a little inclinable to ſhade. You continue planting out of ſellery in trenches for to whiten; which you muſt continue to do weekly, and alſo to earth it up one week after another, in all dry weather, to prevent rotting: ſow now your laſt crop of pickling cucumbers. Now your crops begin to come off that were ſow'd and planted in the ſpring, as collyflowers, cabbages and other things; and now it is that the induſtrious gardiner is buſily employ'd in clearing away the rubbiſh, and digging the ground, in order to put on

other later crops, as winter cabbages and ſavoys, for to ſucceed thoſe that were planted in the ſpring. The collyflowers that were ſown in *May* are now come fit to plant out; you plant ſome of them on the ſides of your bell-glaſs ridges, one between every glaſs, for to ſtand to fruit after the cucumbers be gone. Plant out now ſome of your largeſt leeks to whiten, in trenches, for ſoupes. The weather being dry at this time of the year, you water your cucumbers, melons, collyflowers and other things, as the different degrees of heat or drought require; but be ſure no waterings in moiſt weather, one drop of rain being preferable to any other water, except for collyflowers that root deep.

SECT. IX. CHAP. LXXI.

Obſervations and directions for July.

YOU continue the works of the former months, and plant out abundance of ſellery in your nurſery beds, from your laſt ſowing, to be planted out in trenches in *September* and *October*, that you may have a ſucceſſion for the whole winter. Sow now your laſt ſeaſon of *Sileſia*, Imperial, and common bright lettuce, brown *Dutch*, *Capuchin* and *Vienna* lettuce, all for cabbaging in the autumn ſeaſon. Sow ſome endive for winter, and continue the planting out that ſown in the preceding month, to be ty'd up and whiten'd, and uſed with ſellery (in its firſt coming in, in *Auguſt*, and) in ſoupes, which will then begin to take place. Now are you to plant out your late cabbage and ſavoys for winter. About the middle of this month ſow ſome of the round ſpinage for the autumn ſeaſon. If the weather be dry continue to water cucumbers, and melons, and collyflowers.

lyflowers. Sow your coleworts for to plant out in your aſparagus alleys; likewiſe ſow ſome of your beſt collyflower ſeed to plant under your bell-glaſſes in the month of *October*; and towards the latter end is the time alſo for ſowing of cabbage ſeeds for winter plants.

SECT. IX. CHAP. LXXII.

Obſervations and directions for Auguſt.

IN the beginning of this month, you are to ſow your laſt ſeaſon of endive, for to ſtand the winter. Continue the planting out of ſellery in trenches. Sow now your collyflower ſeed in your old melon ridges, for to prick out in your frames or boxes, and to ſtand the winter; and continue to ſow what you began the latter end of laſt month, your forward ſtrain of cabbages, for to plant out in *November*. Alſo ſow your *Michaelmas* ſeaſon ſpinage and onions, to come forward in the ſpring. Sow alſo lettuce of ſeveral ſorts, for to plant out in *October* on your aſparagus beds.

SECT. IX. CHAP. LXXIII.

Obſervations and directions for September.

YOur pickling cucumbers now begin to go off; on which account you clear your ground for to plant ſellery on in trenches for the winter. Prick out your coleworts on ſome odd piece of ground, for to ſtand till they are re-planted between the choke trenches in the ſpring, having already prick'd out the largeſt of them in open ground, to ſtand for the winter cutting. Now prick out your collyflower and cabbage plants on your old melon beds, for to make them grow ſtrong. Bind up your *Spaniſh* cardoms with hay bands, and mold them up for to make them fit for uſe. Alſo bind up ſome of your white beet, to make it tender and fit for ſoupe. Continue ſowing of lettuce for to plant out the latter end of the next month. You may now begin to force aſparagus. Sow ſome corn-ſallet for the winter; and continue planting out ſellery and endive.

SECT.

SECT. IX. CHAP. LXXIV.

Obſervations and directions for October.

MAke clean your aſparagus beds, and dig the alleys between the young ſtuff that was planted in the ſpring, and cover the beds with the mold you dig out of the alleys. You may now plant lettuce on the beds, and coleworts in the alleys, to draw off early in the ſpring. You now plant and ſow your firſt ſeaſon of beans and peaſe; or you may omit it till the latter end of this month, or the beginning of next. You continue planting out of lettuce for to cabbage in the ſpring, under ſome very ſecure warm wall or reed-hedge, the border lying a little ſloping or ſhelving towards the ſun, to throw off the ſnows and rains. Lay your endive in trenches, to ſtand the winter. Plant out your collyflowers three or four together under a bell, which may be drawn off, all to one, in the months of *January* and *February* coming. Now alſo you are to fill

up

up all your frames with plants of the ſame ſowings; and if your plants be ſmall you may plant them on a hot-bed. You alſo continue the making beds for forced aſparagus; and towards the latter end you may plant a few peaſe and beans to come in very early; or you may omit it till the next month.

SECT. IX. CHAP. LXXV.

Obſervations and directions for November.

DUng and land up your artichokes, and clean your aſparagus beds, and cover them with ſhort dung. Plant out your forward ſtrain of cabbage plants, and alſo your coleworts, between your artichoke trenches. You continue to ſow your early and hardy peaſe and beans. Some or moſt of your ground being clear'd, you begin to trench it for ſpring. You continue a ſucceſſion of beds for forced aſparagus. If the weather be open, continue planting out more lettuce on warm borders, or under boxes and bells,

bells, on old hot-beds; or if weak, throw a little dung together for that purpose.

SECT. IX. CHAP. LXXVI.

Observations and directions for December.

YOU continue sowing of pease and beans, either under those walls or warm reed hedges that were left unsown in the preceding month, or on the sides of your ridg'd or trench'd ground, as has been often taught; and also planting out of cabbage plants in this month, in the manner aforesaid. Now it is you make some hot-beds for young salleting. You continue the works of the former months for forcing of asparagus; and the whole month is employ'd in carrying out your dung out of the melonry, from your heaps that have laid rotting all the summer, to be trench'd into your ground for the year ensuing.

Your

Your trenching ſhould be perform'd in the following manner, the dung being firſt laid all over your ground, an equal mixture of long and rotten together, which, when dug in, keeps the ground hollow, and drains off all the ſuperfluous moiſture; then you are to begin your trenching, by opening at firſt a trench about three foot, or three foot and a half wide, directly facing the ſun (let it be acroſs or angle-ways of your piece, if it will) as it ſhines at one or two a clock; for on the ſunny ſide of theſe ridges, which you muſt lay up hog-back'd, or as picked as you can, it is that you ſow and plant your ſecond and third crops of peaſe and beans, in *January* and *February*; as alſo your main planting of cabbages and collyflowers, to ſucceed thoſe that were planted before this time.

SECT.

SECT. IX. CHAP. LXXVII.

An account of the adjoining plan.

I Cannot finiſh this treatiſe better than by the annexion of the following plan; which is not only a handſome, but a very convenient figure, as to the diſpoſition of the ſeveral aſpected walls, quarters for fruit, legumes, *&c.* ſince there is not a poſition of the whole thirty two, (that of the North only excepted,) but has the equal and proportionate ſhare of the ſun.

The hint I firſt met with, that gave riſe to all that I have thought on this ſubject, was taken out of a garden of this kind in the North, where going from the beſt front of the houſe towards the precipice of a ſteep hill, you are preſented with a fine fruit garden of this form. I muſt confeſs I was not a little ſurpriz'd with the elegance and beauty that this figure firſt ſtruck me with; tho' upon peruſal I found it was not in the center of the building, and

wanted

wanted many of thoſe conveniencies that the nature of the place would have afforded.

On this account it was that I reſolv'd upon making the adjoining plan, which will be of great help to any gentleman or other, that happens to make his garden in ſo low a ſituation; for by encompaſſing it with water, it adds a wonderful pleaſure to the beholder. And by this means alſo it is, that both ſides of a wall may be planted; the inſide I ſhould adviſe with peaches, nectarines, and other tender fruits, but the outſide, eſpecially the North ſide, with hardy pears, *&c.*

As to what pertains to kitchen ſtuff, thoſe quarters that are ſituate on the backſide towards the North, are the propereſt for early roots and legumes; and thoſe towards the South ſide, but under the ſhade of the wall, with thoſe that are later.

The digging of the foſſee round will go a great way in raiſing the ground, and making the borders good, which is very proper in all low ſituations.

The

The little pieces of wood, and wild walks, and the meanders and trees that will there be found, are all not only ornamental, but alſo a guard to the walls and fruit. Which is all the account I have at preſent time to give.

A is the place from which you deſcend from the level of the parterre.

B is the entrance into the fruit and kitchen garden; which I would adviſe to be of iron work, all open.

C is the termination, or farther end thereof, where a canal offers handſomely.

D are baſtions, after the lateſt manner.

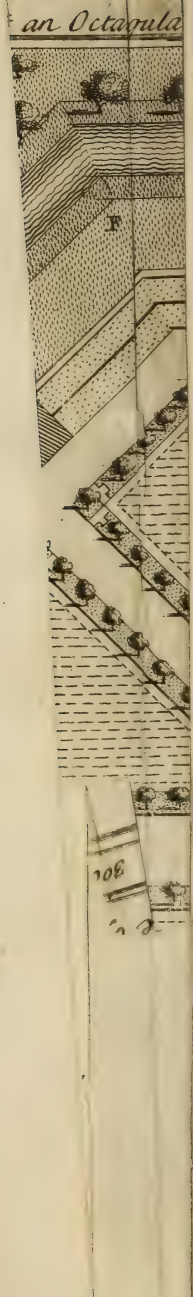
E are pavilions above for fruit, and for banqueting, as they ſerve below, on one ſide for room for ſtairs

ſtairs to run up in, and on the other for gardiners utenſils.

F are terraſſes round by the foſſee or graff.

G is the canal.

F I N I S.


an Octagula
F
90
C

A

SUPPLEMENT,

CONTAINING

The methods of raiſing melons, and cucumbers very early; as alſo muſhrooms, borecole and broccoli, potato's, and other uſeful roots and plants, as practis'd in France, Italy, Holland *and* Ireland.

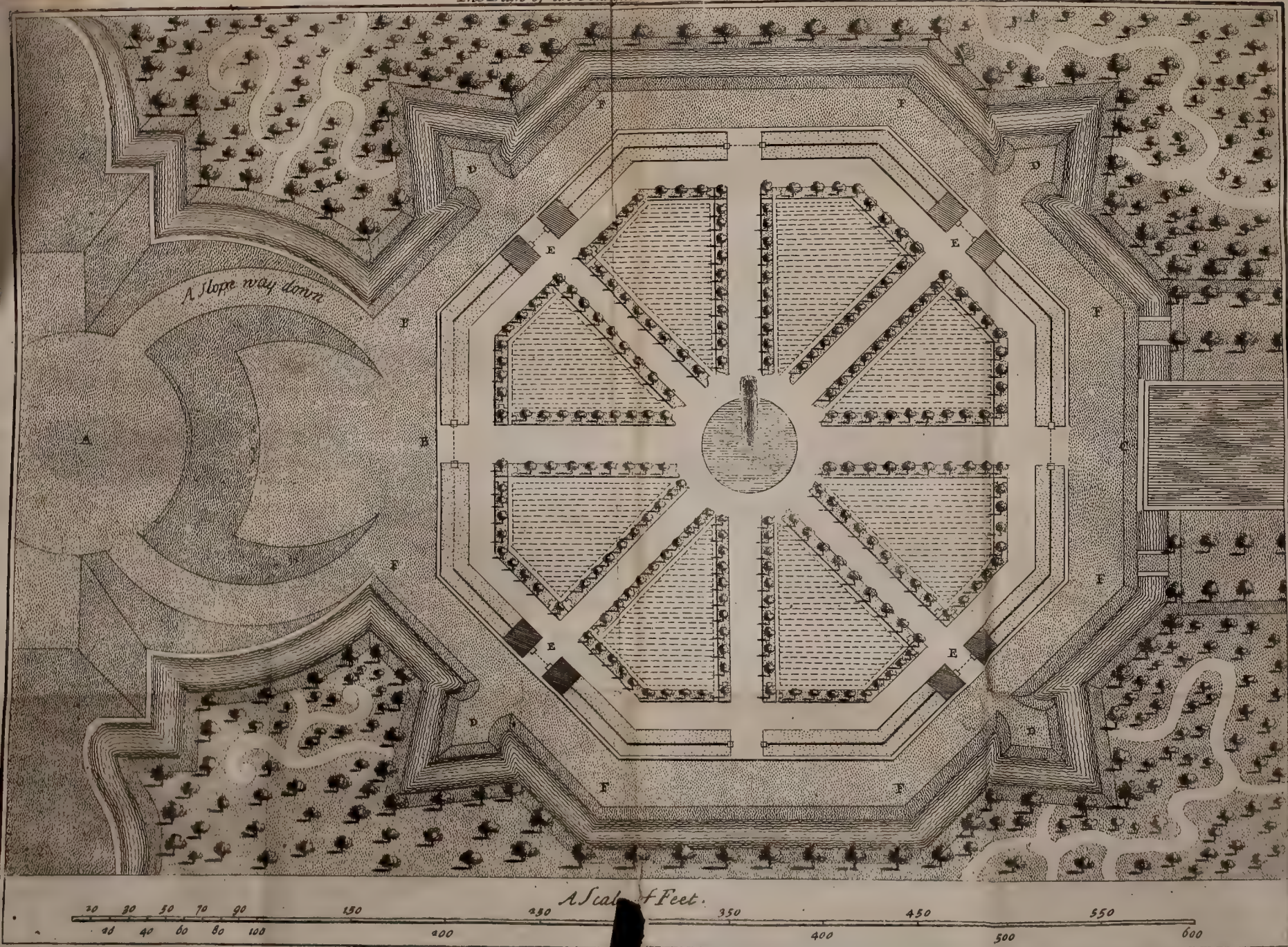
SECT. X. CHAP. LXXVIII.

ON the peruſal of the foregoing ſheets, after they were moſt of them printed off, I recollected ſome inſtructions and obſervations that were omitted, which I had receiv'd ſome years ago from a *Dutch* gardiner, but which I have in this ſupplement endeavour'd to ſupply.

As to cucumbers, which are treated of in the ſecond ſection, I have from him to

 add,

The Plan of an Octangular Kitchen Garden.



Place this between Page 368 & 369.

J. Clark sc.

A

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add, that thoſe that have a mind to attempt at the procuring of them very early, and to ſow their ſeed in *November*, or the beginning of *December* (as it is now practis'd) that inſtead of the flannel frames, which Mr. *Bradley* recommends, the ingenious practitioner ſhould have ſquare hand glaſſes, to ſet over his plants, which when planted out ſhould be reduc'd into the compaſs of ſuch glaſſes; at the top of which there ſhould be a chimney, as they call it, made of one of the triangular ſquares, ſo faſtned at the top by a ſtaple made of wire, that it may be opened on any occaſion.

When the hot bed is then ready, the heat rais'd, and the plants fit to plant out from the ſeed bed as before directed, then you are to plant them out under theſe hand glaſſes, and keep open the beforementioned chimney, ſo as that the ſteam may go out at top, which will in a great meaſure prevent that dew that will otherwiſe drop upon the plants, and which is often the occaſion of ſpoiling and rotting them. And indeed this is the chief miſchief that attends the raiſing of plants thus early, before the ſun has any power to dry up that pernicious moiſture from

the glaſſes; and which muſt unavoidably fall upon them in large ſquare frames, where there are not ſuch paſſages.

I ſhould have advis'd, that thoſe chimneys or openings at the top of the ſquare glaſs, ſhould be always turn'd from the wind, leaſt the cold get in, and hurt the plants as much the other way. It ſhould have been alſo advis'd, that there ſhould be hoops made of rods bended over the beds, with mats or ſail cloth over them, which ſhould be left half turn'd back towards the *North*, to prevent any cold wind coming from that inclement quarter, and to be in a readineſs to throw over the whole bed in caſe of ſnow, rain or froſt.

The plants being thus ſecur'd from the ſteamthat ariſes from the bed, are alſo ſecur'd in a great meaſure from burning; for the ſquare glaſſes being plac'd four or five inches clear of one another; and no earth laid on the dung, a great deal of the pernicious fury and ſteam of the bed evaporates that way, and you need not fear your plants burning.

'Tis by this means, that you have no occaſion to take any care of any thing ſo much as the keeping your bed ſtrong, and in good heat; for if once you ſuffer it to be

cold, or its heat any way declining, that then your plants grow ſick and yellow; and when they are ſo, you will have a hard matter to recover them again. To this end, you muſt have ſticks always ſtuck down a foot or two into the bed, to pull out, and feel, that you may diſcover the temper of your bed upon all occaſions: beſides which, your finger ſhould be often thruſt into the bed, that you may diſcover the temper of your earth, and whether your bed does not want new heating again; to cure which, you ſhould always have freſh dung lye juſt by you; or if the bed heats too much, a dung fork to pull away part of that overmuch that was there before; or an iron bar to thruſt down, if it rages into the heart of the bed, to let the fierceneſs of the heat out.

Theſe hand glaſſes, as I have, I think, elſewhere intimated, are of excellent uſe; likewiſe when you tranſplant into your ridges, for theſe being ſet a foot or two aſunder, the ſteam has free egreſs to evaporate up towards your hoop covering, and up into the open air.

What has been ſaid of cucumbers, may be alſo apply'd to melons when they are young, which will always breed them

up

up green, and healthy, when they are not debar'd of air, nor ſuffocated with the ſteam or vapour that ariſes from the bed. For as the earth is not plac'd all over the bed or ridge, into which you put your plants, the fiery heat has room to evaporate, and waſte it ſelf on each ſide the glaſs, and the chimney gives liberty to that which is included in the glaſs; ſo that you are now guarded, as I ſaid, againſt one of the chief misfortunes attending the raiſing and ridging of young plants.

Of raiſing muſhrooms from the Dutch *and* French.

The raiſing of muſhrooms, alſo however good a diſh it is, and how much ſoever practiſed in *France*, *Holland*, and other parts of *Europe*, ſeems to be more neglected in *England* than elſewhere, notwithſtanding, that with us they are more natural, and that we have the greateſt opportunity of propagating them of any country whatſoever.

I have already in the foregoing part of this treatiſe given an acount of the general methods hinted at by ſeveral authors for the propagation of this uſeful diſh; but as I have ſince that happened upon ſome papers that have been miſlaid for ſome time, I lay them now before my reader.

Let the earth, in which you would plant them, be of a lightiſh nature, in a ground as entirely new and freſh as you can, and dig there a hollow of four or five foot wide and a foot deep, and as long as you pleaſe; get then ſome longiſh dung from the ſtable, and mix it with a little moulded hay or ſtraw, and throw it up together for four or five days, till the whole body of dung is tainted with that mouldineſs, which is ſo conducive to the well growing of muſhrooms.

If amongſt the earth abovementioned you mix ſome earth that is a little mouldy, and that has been water'd wiht the water wherein muſhrooms have been waſh'd, and with parings of the ſame it is ſtill the better; and I may add, if to all you get the earth out of your ſheep walks, and other places, where you ſee bunches of muſhrooms, and take from thence the earth clodded together in balls, in which are contained thoſe white milky fibres that are contained therein, you may aſſuredly expect a good race of muſhrooms.

To proceed, let the bed be rais'd about a foot and a half, or two foot high, mixing and treading the dung as hard as you can, and laying it ſo entirely round, as

that

that the water (which is very pernicious to these kind of plants) may run off on each side.

After that you are to cover the bed to the thickness of a foot more of the mold you can best procure, and then place your prepared mold upon it, to three or four inches half a foot in thickness or more, then add five or six inches of the first mold, and after all that three or four inches of litter, which in the winter may guard it from the cold, and in the summer shade them from those excessive heats that spoil their shooting at that season of the year.

This work should be done in *August*, *September*, or *October*, as you can best provide your earth; and then by putting on of an ordinary frame, or covering the Beds with hoops and matts over them, you may expect to have mushrooms all the winter, more or less, and one would not have less than ten or fifteen yards of such bed always at work.

Of the raising of borecole and broccoli.

What I would next recommend is the raising of borecole and broccoli, both of kin to one another in specie; but widely differing in quality and goodness.

I have already observ'd in treating of this plant, that it is the Halmerida according

to Mr. *Evelyn*, or as it is in *Delcampius*'s edition, the Ilmerida of *Pliny*, and so rank'd amongst the Crambe or sea kinds of the *Brassica*, growing as it does on the shores of *Naples* and *Sicily*, from whence the best seeds are brought to *England*.

It grows so common that it is not so much a garden-plant in *Italy*, as it is a wild one; but in *Holland*, where they have been always before us in the productions of the garden, they have been cultivated with great success, as the gardiners there, from whom I had this account, testify.

It is a hardy plant, and you may some it almost any month in the year; but about *April* or *May* is the most usual time, for then it will supply you with a pretty green curl'd boyler all the summer, to mix with your turneps, carrots, colly-flowers, and other boiling roots and herbs, but the stalk of the leaves, which is indeed the most esteemed part of it, is not so good, as it is more towards the middle of winter, and after the frost has seized it, on which account it is esteem'd a better dish after *Christmas*, than it is before.

It has been noted that it is a plant easy to be raised if the seed is good; but there

there are in the culture and improvement ſeveral things worth obſervation; for the *Dutch* who are ſome of the beſt huſbands of the world in their gardens, give it the beſt ſoil they are able, and when they are planted at about two or three foot aſunder in holes filled with good rich dung, they water them well with the richeſt and beſt impregnated water they can, in order to make it grow large and criſpy, which is the chief and moſt excellent qualification of this plant, eſpecially as to the ſtalk, which they ſometimes ſtrip of the green, and eat them with oil or butter, as they do their aſparagus.

What the particular ingredients were, with which they compounded the water for watering their broccoli plants with, I could not learn, any other than that it was compos'd of the richeſt of their ſoils, and had a large quantity of ſalt-peter diſſolv'd in it; but as the ſeveral kinds of impregnated water in the beginning of this treatiſe, Sec. II. Cap. V. pag. 44, 45, and 46. are taken from a *Dutch* author, I recommend my reader thereto, aſſuring him from what I have obſerv'd, he may expect great ſucceſs from it, and that broccoli is thin and dry, and little

worth that is not well labour'd with these kind of impregnations and improvements.

I might add more; as the raising of asparagus, artichoaks, scorzonera, salsify, and other curious roots, after the *French* and *Spanish* methods; but as the methods of our own country are very excellent, I need not enlarge any farther.

The method of raising potato's in Ireland.

The next observation I would make, of what has been omitted in the foregoing treatise, contain'd in the fourth section, is the method of raising Potato's in *Ireland*, as I received it lately from a Gentleman of good intelligence, that is a husbandman, that lately came from thence, and which he tells me is the method us'd there at this time by those that are the best husbands.

" He observes upon the whole, that the " method we use in *England* of planting " the root whole is wrong; for that there " are five or six eyes, and perhaps more, " from which the produce of the next year " is to spring, that the space of ground al- " lotted for that bulb, or rather the great " number of shoots and bulbs that spring " from it, is not sufficient for the nou- " rishment of them, and that therefore

" it

" it happens that a great many of the po-
" tato's, that are dug up in the autumn,
" are ſmall and good for nothing". To remedy this (ſays he) we chuſe a middling root (becauſe the largeſt they generally eat) and obſerving all thoſe eyes that appear to be ſtrong and vigorous, we ſquare out that eye or eyes, leaving a good thick piece of half an inch to the eye, ſo that perhaps one Root will furniſh us with three or four good plants to ſet.

Having done this, the ground is prepar'd in the following manner; let your beds be four or five foot wide, and the alleys between two or three more; when you have mark'd out your beds, you are to begin digging or trenching them only a ſingle ſpit deep, keeping your trench open, at leaſt two or three foot, as you do in common garden-trenching; and having a wheel-barrow of dung, long and ſhort mix'd together, always ſtanding by you, fill the bottom of your trench therewith, upon which dung you are to place your potato-eyes, as they were before prepar'd, at about five or ſix inches aſunder, and when they come to grow, there will be produc'd not above one or two roots at moſt, but thoſe large and well fed.

To

To proceed; having planted one trench, with the earth that follows in the next, and which you mark out with a line at two or three foot wide, as you do in common trenching, take that mold and throw over your potato's planted upon dung, as is before directed; and ſo proceed from trench to trench whilſt you are gone quite thro' your bed.

It is proper for me to obſerve, that the uſe of this dung plac'd at the bottom, as I have directed, is not only to make the roots grow ſingle; but it has another convenience, and that is the making the potato's run and ſpread themſelves at juſt ſuch a determinate depth, which is no ſmall advantage to them, in their growing large.

The laſt thing to be done to them is in *April* or *May* (for you plant them in *Febr.* or *March*) as you ſee them begin to ſpring, dig the earth out of the alleys, as you do your aſparagus, and cover your potato-bed about five or ſix Inches thiner, and this will give new life and vigour to the root, will depreſs the green from running too much to haulm, and will cauſe the root to grow much the larger for it.

And

And thus they have almoſt double the crop of good large potato's, as you would have if you were to plant them promiſcuouſly as we do in *England.*

A potato requires little culture all the year afterwards, only the pulling out ſome of the largeſt weeds; and if they are a little in the ſhade, to ſcreen them from the drying heat of the ſun, it is ſo much the better; they are ſeldom, or never, that I can hear of, water'd.

Of beans, peaſe, &c.

As to beans and peaſe, it might have been noted, that the beſt early bean is that from *Lisbon,* and ſo call'd the *Lisbon* or *Portugal* bean, which bears well, and comes in early; and is a much better one to eat, than the hotſpur, *Goſport,* or *Spaniſh* bean; but then for the main crop, the *Windſor* out does them all; and there ſhould be ſo much care taken of this invaluable manna, that the owner may (as it is eaſie and practicable enough he ſhould) have theſe kind of beans every month; I may add alſo every week in the Summer, by ſowing them one under another; but it muſt be obſerv'd, that they require a ſtrong hearty land, or they won't be ſo good, whereas the early ones will do beſt on ſandy light ſoil.

As

As to peaſe, the earlieſt and beſt that I know of in *England* is the ſeen hotſpur, ſo call'd from a place of that name near the *Devizes*, where tho' above eighty miles diſtant, yet they have them as ſoon as any where about *London*.

This kind of pea, is, I doubt not, by this time plenty enough to be had in the ſeed ſhops in and about *London*; but if not, they may be well furniſhed with it by Mr. *Matthew Figgens* at the *Devizes*, an eminent dealer this way. Where are alſo to be ſold ſome of the beſt fruit and foreſt trees, that the Weſt, or perhaps any other part of *England*, affords.

There is alſo another kind of pea I have omitted, which by the name ſeems to be of the North *Britiſh* extraction, and is call'd *Frazier's nonſuch*. It is a grey pea, and is planted much in *Leiceſter*, and *Nottinghamſhire*; and may be had of Mr. *John Kirk* Gardiner at *Nottingham*; and I believe it is propagated alſo in many places in the Weſt, though not known by that name. Its excellency conſiſts in this, that if you ſtick the haulm, ſo as to keep it from running on the ground, the ſtalks will advance, and you may have green young peaſe, one under another, for

for three or four months together ſucceſſively, and tho' a grey pea is a very good eater.

And this muſt be look'd upon as a good qualification, for that if your other kinds ſhould by the great heats of the weather come in all together, here you are ſure of a ſucceſſion: but ſome of theſe, and all other peaſe, ſhould be ſow'd a little in the ſhade, to keep a ſucceſſive crop back; and this is all that I think requiſite at preſent to add on this head.

SECT. XI. CHAP. LXXVIII.

Of ſeveral incidental works, of that regular care that ought to be in a kitchen gardiner; and of the method which a gentleman may judge of the management of his garden.

THere is already, in a foregoing ſection, a particular method ſet down for the ſowing and planting of all garden ſeeds, and plants; but as there are many other incidental works, and a very uniform and regular care that attends the propagation of kitchen vegetables, and in which, whoever is deficient, it is not likely

likely his plantation ſhould flouriſh; nor can any gentleman that has not been us'd to works of this kind, really judge when his ſervant does right or wrong; or at leaſt whether he takes all thoſe preliminary ſteps that are proper towards the attainment of that end, which after great expence he expects: For it is no inconſiderable thing to underſtand certainly, (which will be the ſubject of this and the following Chapter) not only what proviſions a kitchen garden well maintain'd and order'd may furniſh us with in every ſeaſon of the year; but likewiſe what works, (as well as the ſeaſons of ſowing) are to be done by an able induſtrious gardiner: But yet (I ſay) all this is not enough to make a gentleman ſo knowing, as to be able to give himſelf the pleaſure of judging certainly, by viewing of his garden, whether his ſervant proceeds as he ought, or whether it be indeed well ſtock'd or no, as to want nothing it ought to have. Tho' in fine, (how careful ſoever a ſervant is) we muſt not expect always to find in it all the advantages we are beholding to gardiners for; we know indeed, that it ſhall bring forth proviſion for the whole year; but we know very well too, that

that for example, in the winter months we hardly ſee any of its Productions, the moſt part of them being carried out, and laid up in ſtore-houſes, and conſervatories; and even, amongſt the plants that are to be ſeen in it at other times, that have not attain'd to their perfection, which the unlearned owner might ſuppoſe ought to make a figure in his garden; tho' perhaps they require two or three, and ſometimes five or ſix months time to arrive to it, then perhaps the honeſt gardiner is unknowingly blam'd.

Thus it is in the beginning of the ſpring with all legumes or edible plants, and green things, and thus too it is in the *Summer*, with the principal produce of other Seaſons: upon which conſideration, it can't be thought impertinent, nor unuſeful to ſhew yet a little more particularly, wherein conſiſts the excellency and accompliſhments of a kitchen garden, (and its gardiner) judging firſt of the labour and works we ought to find doing in it; and then ſecondly, what we ought to find in it every time we go there.

The labour and profits of a kitchen garden in January.

As for the works of care that ought to be done in this, as well as the preceding months; we ſhould be ſatisfied if we find

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in it a reaſonable quantity of moſs, long ſtraw, or ſtraw-skreens, wherewith you may cover your peaſe and beans in caſe of rigid ſevere weather; alſo that the ſquares of artichokes and beet-chards be well cover'd with long dung; and in the ſame manner alſo ſellery, endive, common parſley, *&c.* particularly peaſe and beans may be eaſily ſheltered in all hard weather by moſs and ſtraw thrown over them, being firſt of all earth'd up to the very top with the hoe; and if the ground be coldiſh or clayey ſand, drawn gently up with it.

Thoſe who ſow their early cucumber ſeed on hot-beds, in order to cut the beginning of *March*, ought to have them ready to ridge out from the ſecond bed the beginning of this month, and then they may cut them thus early, provided their plants be healthy, and not ſtunted for want of regular heat in the bed.

Now it is that winter collyflowers, lettuce, ſorrel, mint, and the ſallet furniture in frames or glaſſes are cover'd duly every night; for if it be done one night, and left undone another, it will do more more hurt than good. The ſame may be ſaid of aſparagus that is forced, which tho' the

glasses be left teel'd up with a brick, to let out the steam, yet the covering of mats should not be omitted: likewise also those beds of this kind that are cold, and where the asparagus comes by nature, there should be a good covering of rotten dung to keep the frost out of the bed, and to preserve those tender buds that shew themselves first.

Also we ought to see that all other kitchen plants are laid up safe in sand, as carrots, parsnips, some turneps, scorzonera, salsify, skirrets, sellery, endive, *&c.* for the weather may chance to be so hard that there can be none taken up that remain without doors.

The novelties of the spring, such as cucumbers, melons, salleting, *&c.* should be carefully attended. And if we find all beds of sorrel, parsley, *&c.* clean from weeds, and mixt with dung to preserve them; and some beds of mint and tarragon, the alleys dug out, and hot dung put in to advance them, with glass frames or bells over them; or see such plants took up, earth and all, and placed on hot-beds, to bring it in early; and, lastly, if we find the walks and alleys kept neat and clean, and garden tools or utensils

not neglected, what then ought not to be ſaid in praiſe of that gardiner?

But to proceed: This being the general account of what is to be done this month, let us deſcend to ſome particulars.

To continue to make hot-beds for cucumbers, melons, and young ſalleting.

To continue to make beds for aſparagus, or to endeavour to forward it, by digging the cold mold out of the alleys, and putting in long hot dung.

To force beds of ſorrel, mint, and tarragon, in the ſame manner.

To tie up with bands of ſtraw, in fair weather, the tops of lettuce-leaves that have not cabbaged; as alſo endive, chervil, *&c.* and to lay a little long dung to help preſerve thoſe plants.

To raiſe ſtrawberries on hot-beds: And ſome there are that ſow parſley, with radiſhes likewiſe, in caſe you are like to want that valuable pot-herb in the ſpring.

To cover peaſe and beans by moſs, *&c.* as before.

To be always carrying dung out of the melonry, *&c.* and digging and trenching your ground till it is done, which ought indeed to have been all ended the laſt month.

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In and about *London*, in this month, we muſt certainly expect to ſee the beginning of a great deal of buſtle and activity in garden-works, if the ſnow and froſt is over; and now it is that it will appear who are the gardiners that have been idle, by their not furniſhing us with thoſe things which the skilful and diligent ones ſupply us with; and by neglecting to ſow their grounds, which for the moſt part lie unſown, tho' the weather be open, and they have leiſure for ſo doing, towards the middle or latter end. *The labour and profits of a kitchen garden in* February.

There ought to be no more time loſt in ſowing of the firſt ſeeds that are to be ſown in the naked earth, and of which we have ſpoken in the works to be done about the end of *January*. Good gardiners ought to cover with freſh mold the cold beds which they have ſown with their tender ſeeds, for fear the waterings and great rains ſhould beat down the earth too much, and render its ſuperficies too hard for the ſeeds to pierce and ſhoot through: they ſhould alſo bank up their cold beds tightly with a ſpade and rake, to prevent haſty rains from ſpoiling the form of them; and in fine, if they have never ſo little of the ſpirit of neatneſs

in them, they ſhould not fail to take away all the ſtones and rubbiſh the rake meets with in its way.

The ſquares deſign'd for parſley, onions, chibouls and leeks, and in fine, all ſeeds that are tedious in coming up, and for that reaſon require to be ſown earlier than ordinary, ſhould be now prepared, becauſe they are long a rearing; ſuch are all ſorts of roots alſo, *viz.* carrots, parſnips, beets, ſcorzonera, *&c.*

Some time this month ſow purſlain, and be ſowing a little radiſh ſeed in warm places, to come one under another, every week in this and the following month.

Memorandum. Radiſhes muſt be tied up in bunches, and put to ſteep in water, or elſe they will wither, and retain too biting a taſte.

You ſtill continue to make hot-beds for theſe and other ſmall ſalleting; but they need not now be ſtrong, and only cover'd over with mats laid upon bended rods.

The labour and profits of a kitchen garden in March.

It is now time for one to give the ſame advice to the country gardiner that lies more diſtant from *London*, that I did to the neat-houſe or city one in the beginning of the laſt month; for as the ſoil in the

the country is generally heavier, it wou'd be to little or no purpoſe to adviſe him to ſow as early as they do about town, where the natural goodneſs of the ſoil, added to the great quantities of dung and cole-aſhes that are laid thereon, makes the ground much more mellow than country ſoils are; but by the viewing (whether or no the country gardiner has trench'd and laid his ground in ridges all the winter, ſo as to meliorate and make it fit for uſe in the ſpring) will be diſcover'd his diligence and fore-caſt; as his neatneſs will appear alſo by the carrying of all thoſe ſtones and weeds that are taken out of the quarters of his garden in ſuch trenching.

As in this month the ſun begins to pleaſure us both with indifferent fair and pretty long days, and nature begins to be viſibly warm and active, ſo alſo all good gardiners ſhould with new application and freſh vigour beſtir themſelves in all parts of their gardens, and purſue thoſe works that the inclemency of the ſeaſon might not permit them to do in the laſt month; ſo that if the extent of the garden be pretty large, and the number of labourers proportionable, you may with

pleaſure, at one caſt of your eye, ſee them digging, making up, ſowing, raking, planting, howing, weeding, *&c.* for in fine, before this month be out, there ſhould ſcarce be a ſquare or bed in the garden but what ſhould be either ſown or planted.

All that was cover'd with dung ſhou'd be now diſcharg'd of its covering, and, it being pretty rotten, dug in to enrich the roots, ſuch as aſparagus, artichokes, and the like; for it now begins to be tedious, as ſoon as it ceaſes to be neceſſary, and every thing that is hard ought to breathe the open air, which now begins to chear both animals and plants.

Neatneſs and politure ought now particularly to glitter every where, and ſerve for a varniſh to the alleys and the dreſs'd grounds, that together with the firſt dawning of the riſing green that appears in this and the following month, is now ſpringing out of the womb of the teeming earth, and nature is every where as it were in its youth and gaiety.

I have been very particular in my monthly directions, concerning the ſeeds, *&c.* to be ſown and planted this month, which are indeed almoſt innumerable; but

but as I may have omitted ſome things, let me admoniſh that ſellery, which is near a month in coming up, be now ſown, if it was omitted in the months foregoing.

Purſlain ſhould now be ſown in great quantities; and about the beginning endive; as ſhould alſo a third or fourth crop of peaſe, and in general all thoſe that are large, as the *Dutch* admiral, egg-peaſe, and the like; all in the beſt and richeſt ſoils you have.

In this month likewiſe you ought not to omit making your new aſparagus beds, ſowing great quantities of lettuce, ſliping and planting out your artichokes to come in late: but as I have been very particular in theſe things already, I omit any farther mention of them.

The labour and profits of a kitchen-garden in April.

In this month (if the gardiner has employ'd his time well in the laſt) there is not much to be done new, unleſs it be an augmentation of hot beds for melons and cucumbers. The ſowing and planting borage, bugloſs and other ſeeds that come up quick, the tranſplanting beds of the roots of mint, tarragon and balm, or the pot-herbs thyme, ſweet marjoram, hyſſop,

hyſſop, *&c.* for which the laſt month was a little too harſh.

The diligent gardiner does nevertheleſs continue to ſow his latter crops of peaſe and beans, which he purſues all this and the next month.

At the beginning of this month ridge your main crop of melons; or it might have been done late in *March*.

Now all ſorts of ſweet herbs are to be ſown. And the ſowing of a few lettuce to come late in the year is ſtill to be continued; ſome defer ſowing the main crop of kidney-beans till this month; but that might have been done the laſt, in good rich ſoil and fine dry weather; ſome put dung in the bottom of the drills.

This and the next months are remarkable for the pains and care the gardiner is at in keeping his young crop clean from weeds, and ſetting them at a due diſtance one from another, and the plentiful ſhowers that generally fall make this an agreeable month. Make beds for muſhrooms this month, if you have earth proper by you.

The labour and profits of a kitchen-garden in May.

At the coming in, and indeed during the continuance of this whole month, what contentment is there, that is not found

found in uſeful gardens; and how great are the ſweets and enjoyments we begin then to taſte? there is now no longer occaſion to demand why ſuch and ſuch ſpots of ground are yet bare; becauſe you are now going to be ſupply'd with colly-flowers, cardons, ſellery, cabbage lettuces, and even artichokes too, which could not appear more early; and now alſo purſlain comes in in great plenty by nature to gild the earth, and offers it ſelf in abundance to pleaſure its maſter; green peaſe are like to ſatisfy the longing appetite of the dainty pallate in abundance; and muſhrooms ſhoot up in crowds.

But how pleaſing ſoever theſe ſcenes are, the gardiner had great need to be upon his guard to prevent his garden falling into diſorder, becauſe 'tis moſt ſure, that if they be not now extremly careful and laborious, there is no diſaſter but they may expect; their melons are not yet out of danger, tho' their cucumbers may; pernicious weeds will in a little time choke up all their good ſeeds, their walks and alleys will be overgrown; for which reaſon it highly behoves him to be extremely watchful in the weeding, manuring, cleanſing and howing of all his

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kitchen crops, that the weeds get not a head upon him.

He now makes a full end of ſlipping artichokes, to plant out for his laſt crop towards *Chriſtmas*.

He alſo ſows a great deal more lettuce, to come in late; and likewiſe the chief crops of endive and later ſellery for autumn; ſtill continuing to plant out that which was ſown in the former months in trenches or banks to earth up.

The labour and profits of a kitchen garden in June.

The great heats of this and the following months are ſuch that it is impoſſible to be in the garden in the middle of the day, with any pleaſure: but what charms does the viſiting it morning and evening afford, when the cool breathings of a gentle *Zephyr* reign there with ſovereign ſway!

All the ſquares of the garden are now cover'd with green herbs, which compleats that natural tapeſtry with which the ground is or ought to be adorn'd; we gather, in all parts of the garden, ſuch things as are ready and proper for it; and at the ſame time, with an agreeable profuſion, diſtribute all thoſe plants that are become ſo beautiful and accompliſh'd as to fill up other places, which we now do, ſo

ſo that there hardly ever remains any part or ſpace of our garden void; and nature now affects no better divertiſement than to be amazing us with miracles of fertilty, ſo well aſſiſted as ſhe is by the ſun, that father of light; only now and then the auxiliary refreſhment of convenient moiſture is wanted; that moiſture which the propitious clouds ſometimes abundantly pour down, tho' ſometimes too the induſtrious gardiner is oblig'd to ſupply their deficiency in time of need.

Now the cold beds and counter borders, levell'd and adjuſted ſo even to a line, and ſo well furniſh'd with cabbage lettuces, what pleaſure do they not afford to thoſe that behold them? That foreſt of artichokes of different colours, which appear in a ſelect and particular place, how much do they call upon us to come and admire them! and more eſpecially to judge of their goodneſs and delicacy.

In this month continue the planting out ſellery and leeks in trenches, to whiten againſt winter, for the uſe of the cook in ſoups; of which the *London* gardiners make much money. Replant alſo your beet-chards, to be ready againſt *Auguſt*.

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As for culture, groſs ſoils muſt be often ſtir'd and manur'd, or elſe they will grow hard and crack, eſpecially about this time, this being the moſt proper ſeaſon of the year for ſuch ſtirring and manuring. For which ſee my directions in the *Practical Fruit Gardiner*, printed for Mr. WOODWARD, at the *Half-Moon* overagainſt St. *Dunſtan*'s Church in *Fleetſtreet*.

The beſt time to ſtir dry grounds in, is either a little before or after rain, or even whilſt the rain is falling, that ſo the water may the more ſwiftly penetrate to the bottom, before the great heat comes and turns it into vapour, and the ſun exhales it. And for moiſt ſoils we muſt wait for hot and dry weather, to dry and heat them before we ſtir them; and ſome there are, and that with good reaſon, that prick in a little ſhort rotten dung, even then to enrich the ground, and to help to keep it moiſt and cold.

Careful gardiners make dykes (in all cold grounds eſpecially) to carry off the gluts of water that fall about this time in haſty ſhowers, that ſhall correſpond with thoſe that are on the boundary or outſide of the garden. But if it be a hot light ground, then there ſhould be conveyances

veyances to turn the water in to water the crops there growing, (as may be ſeen in my *Fruit Gardiner*, in the plan for watering gardens,) and the edges of the beds and ſquares ſhould be hollow'd up to hold ſuch water; on the contrary, the ridges, quarters or beds, in cold lands, ſhould lie rounding, to throw theſe ſummer floods off.

We may yet, towards the latter end, ſow peaſe, to have them in *September*; but it begins to be too late for beans; however a few may be tried.

The labour and profits of a kitchen garden in July *and* August.

Theſe months require a good deal of application and activity in a gardiner, in many points that contribute towards the furniſhing a kitchen in the winter, to which they both contribute, which has made me join them together.

He is indeed releas'd from all the troubles of his hot-beds; but then there are continual irrigations and waterings requiſite, not only to enlarge what is now coming to perfection, but to preſerve alive all thoſe new-planted things that are deſign'd for the winter; in all which the gardiner will find himſelf continually engaged.

About the middle or latter end of *July*,

or

or perhaps ſooner, the greens of onions, carrots, beets, parſnips, *&c.* ſhould be trod or rowl'd down with a heavy wooden or ſtone rowler; or elſe their leaves ſhould be cut ſhorter, to make the roots grow bigger, by hindring the ſap from ſpending it ſelf above ground.

Endive, and the later lettuces, are ſtill ſown, to have them good at the latter end of the year; as are alſo radiſhes, in cool places, and well watered, to have them fit to draw towards the middle of *Auguſt*, or beginning of *September*.

In *Auguſt* many cabbage and colewort plants are ſet out, for the end of autumn, or beginning of winter; and now and then ſowing and pricking out ſavoys.

Endive, and many of the late lettuces, are replanted towards the middle of *Auguſt*, for autumn and winter.

The old ſtems of artichokes are now to be cut off, where the artichokes are gather'd; and the ſowing ſpinage, to be ſtrong before the winter, is continu'd.

Collyflowers are to be ſown and planted out, in this and the preceding months, at ſeveral times, one under another; and the laſt crop of ſellery, endive and leeks, for whitening, are to be furrow'd, the middle,

middle, or at fartheſt the latter end of *Auguſt*.

The labour and profits of a kitchen garden in September *and* October.

The moderate temper of air which now keeps an agreeable medium between the great heat of the dog-days newly paſt, and the bitter cold that is to bring on winter, invites the inhabitants of cities and confin'd places to ſally out and breath the free air of the country; and tho' there are a great many curioſities of the garden paſt and gone, yet there remains ſome peaſe and beans, abundance of artichokes, ſome collyflowers, and fruits are yet plenty; ſo that in fine, ſuch is the coolneſs, ſerenity and ſilence of theſe two months (eſpecially *October*) that I can't think it is excell'd by any one of the twelve.

But the induſtrious gardiner is not without his ſhare of the labour and toil of this month (I mean *September*) for as ſoon as any ſquare is disfurniſh'd of onions, garlick, ſhallots, roccambo, *&c.* then preſently he is ſollicitous to fill it again with ſpinage, chervil, winter carrots, *Welſh* onions, *&c.* for the ſpring.

The ſame courſe is to be taken with beds where ſummer lettuce has been, which ſhould be ſucceeded by a great number of endive plants, winter lettuces, ra-

 diſhes,

diſhes, and the like. Thus far in general. But to come to particulars; now it is that freſh beds ſhould be made for muſhrooms, becauſe you may now find, on the downs, where their fibres are to be got.

We continue planting out winter cabbages and collyflowers, as alſo ſavoys.

Late ſellery, during this and the laſt month, is bound up together with bands made of ſtraw or mats, and being planted in a trench is earth'd up by degrees; and ſo may leeks to whiten, and endive that ſtands on ridges between the ſaid ſellery.

The beſt winter endive, if it be a light ſoil, is ſown from the middle of *Auguſt* to the middle of *September*; but if it be on a ſtronger heavier ſoil, it ſhould be ſown ſooner; and this will keep while the *Lent* following; whereas endive that is come to full growth before the cold weather comes to ſtop it, is apt to attempt to ſeed, and come to nothing.

It muſt be cover'd in froſty weather, to prevent the cold rotting it to the very heart; which caution being obſerv'd, it will keep long, even till its concomitant ſellery is quite gone.

I need but juſt mention, that all ſorts of roots, as carrots, parſnips, ſcorzonera, ſalſify,

ſalſify, potatoes, *&c.* ſhould be taken up in one of theſe months, elſe they will grow worm-eaten and watry, and be ſpoil'd; but the parſnip will keep longer in the ground than any; all theſe roots ſhould be put in ſand, *ſtratum ſuper ſtratum,* laid in an open cellar or conſervatory, and cover'd over with clean wheat-ſtraw in all froſty weather.

The induſtrious kitchen gardiner will alſo take all the wet days and convenient opportunities he can for roping his onions, and tying his garlick, ſhallots and roccambole up in bunches, to hang in the chimney, during the winter, inaſmuch as that will preſerve them better than lying on a floor.

That he is to gather in dry, thraſh and cleanſe all kind of ſeeds, I need but juſt mention.

The labour and profits of a kitchen garden in November.

This month and the next I call a kind of an artificial ſpring; for by means of hot-beds we have all or moſt of thoſe things that the real ſpring produces; little ſalletings, ſuch as lop lettuce, chervil, creſſes and muſtard are weekly ſown.

The planting lettuce under frames and glaſſes, under which there is little dung, is ſtill continued.

As is alſo aſparagus, as directed in the foregoing treatiſe, concerning that plant; as alſo beds of a ſlower degree of heat, for mint (the ſeaſon for lamb being now coming in;) as alſo tarragon, to mix amongſt ſallets; ſorrel for ſeveral uſes belonging to the cook; endive, ſuccory, *Macedonian* parſley, *&c.* for the ſame.

The planting out of lettuces in good ſhelter, and over a little warm dung, to cabbage in the ſpring, may yet be done, eſpecially in the beginning or middle of this month.

As ſoon as the froſts begin to appear, you muſt begin to uſe the ſand, moſs, and long dung, which has been carefully brought before, and laid up in needful places; for example, if it be a little towards the North, to ſerve inſtead of a ſmall ſhelter, till you cover them quite; or elſe, if you are preſs'd with work to be done elſewhere, you muſt cover them preſently; always taking care, however, before we cover them, to cut off all that looks a little rotten or withered from them.

A little of this covering ſerves againſt the firſt attacks, but the careful gardiner muſt redouble them as the cold augments.

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They who are not provided with long dung, may uſe the ſcrapings up of leaves, fern, peaſe-haulm, *&c.* but take care of mice.

For the covering or ſecurity of peaſe, if the ground be heavy, ſand them up to the very top, but not ſo as to cover them quite, then lay a little moſs, which will be a very ſoft covering for them, and there will a proper quantity of air perſpire thro', ſuch as will keep them green, and not ſuffer them to grow yellow; after that, if the ſeaſon be hard, you may lay on wheat ſtraw or fern which you pleaſe, for the moſs will preſerve the heads of the peaſe from bruiſing.

Beans may be preſerv'd the ſame way, but the coverings of ſtraw ſhould be laid by in ſun-ſhiny warm weather; and it is well for peaſe and beans both to be ſown on the ſide of grounds that are trench'd into ridges, becauſe the ridge being on the back of it keeps off the Eaſtern and Northern cutting winds.

Now begin making beds for muſhrooms, as directed, *p.* 325, 326, 327, *&c.* of this treatiſe.

If there are any artichoke-heads yet remaining, take them up, and carry them

into your conſervatory, with a bunch of mold to the root of each of them, and you may preſerve them a month or ſix weeks longer. The green kind are the hardieſt for this purpoſe.

This is the month alſo for removing collyflowers with balls of earth to them, to be ſet in beds of earth in the warm cellar or conſervatory, to keep a month or two longer; or they may be preſerv'd abroad, by large bells and a covering of litter over them.

The beginning of the month, before the froſt comes, you are to leave off tying up endive, and towards the middle or latter end you muſt take up ſome of that which is the forwardeſt, I mean of your foregoing crops, and put them in ſand in your conſervatory, as you muſt do ſellery, *Spaniſh* cardons, leeks, *&c.* that you may have them ready at the cook's command, in caſe of very hard froſt and ſnow; tho' all of them will keep well enough, eſpecially ſellery and leeks, in the naked earth, when well cover'd. But it is to be noted, that when once ſellery is whitened it muſt be eaten, otherwiſe it will ſoon grow pipey or rot, ſo that this valuable root requires to be

rais'd

rais'd one under another as much or more than any other the kitchen garden produces.

Towards the middle or latter end you begin in good earneſt to make your beds for the forcing of aſparagus; for the manner of which ſee *Sect.* III. *Chap.* XXXIII. *p.* 172, *&c.* of this treatiſe.

The days being now very ſhort, the induſtrious gardiner ſhould employ his apprentices and other ſervants in working by candle-light till ſupper-time, either in making of ſtraw-ſcreens and coverings for his fruit trees, or thoſe peaſe and beans that are grown high above the ground, or in roping of onions, placing roots, endive, *&c.* as before-mentioned, in his cellars in ſand; for the works of the garden are many in the day-time.

In this and the next month, ought your ground that is now pretty clear (the produce having been carried into the conſervatory or eaten) to be well dung'd (I mean thoſe quarters that are in the moſt need of it) and laid up in ridges or trenches for the whole winter; for the doing this, and laying all the kitchen garden clean and ready for the crops to be ſown in *February* and *March* following, before

Chriſtmas, and pruning and nailing comes in, ſhews who is the induſtrious provident gardiner, and who not.

To have radiſhes at *Chriſtmas* or *Candlemas*, they ſhould be ſown on a hot-bed under glaſſes about the middle of this month; and it is requir'd for radiſhes (as well as for all other ſalletings indeed) that we muſt beat down with a board the ſuperficies of the earth, to render it a little ſolid.

Thoſe that are ſo curious as to prick in their radiſh ſeeds at two or three inches diſtance, two or three ſeeds in a hole, will not repent their labour.

The labour and profits of a kitchen garden in December.

We are now arriv'd to the laſt ſtage or month of the year, I mean *December*, which ſtill requires ſome activity in our induſtrious gardiner, whether it be to viſit thoſe things which he has caſt an umbrel or covering over in open ground, or what is his moſt conſtant and anxious care, his cucumbers, aſparagus, lettuce, and muſhrooms, all growing on hot-beds, which daily and hourly renew his care, and to an honeſt and willing mind his grateful task.

If it be a pertinent caution given in all months to renew the care of that going before,

before, certainly it is requir'd in this, for the earth in gardens is now ſtrip'd of all its ornaments, and the froſt, which is often ſevere in this month, ſpares no body's gardens, but unmercifully deſtroys all it meets with, and therefore it concerns the careful gardiner either to finiſh well the coverings, or to houſe all that was omitted in the month of *November*, ſuch as endive, cardons, ſellery, artichoke-roots, collyflowers, beet-chards, leeks, *&c.*

And above all things, we muſt be careful to preſerve all thoſe novelties which we have begun to advance by art, as peaſe, beans, cabbage lettuce, and little ſallets, to avoid the diſpleaſure of ſeeing periſh in one bitter night what we have been labouring two or three months to advance.

Some more early peaſe, for a ſucceſſion, ſhould now be ſown; as alſo hotbeds made, for lettuces to cabbage early under ſquare glaſſes or frames, to plant out in the latter end of *January*, or beginning of *February*, and to come in when the winter lettuces are going, or gone.

But theſe and all other lettuces ought to be often viſited; as does endive, *&c.*

to pull off all the rotten leaves, otherwiſe one decay'd leaf will ſoon rot many others, as it is obſervable in auricula's in the flower garden; and the beds where lettuces are ſhould be often recruited with moderate heat, it being now a very tender plant.

And thus have we gone thro' the labour, and alſo the profits that naturally occur in the whole twelve months of the year; in which may be obſerv'd the continual care and concern that a good gardiner is or ought always to be in; let us now know the particular produce of this his labour, and what every gentleman may reaſonably expect from this good management of his kitchen garden, in all ſeaſons of the year.

SECT. X. CHAP. LXXX.

An account of the produce that every gentleman, &c. *may reaſonably expect from the good management of his kitchen garden in all ſeaſons of the year.*

AS a well-managed garden, and the produce thereof, if in good ſeaſons, and at proper times of the year, muſt

muſt be a great ſatisfaction to the owner, I thought I could not finiſh this treatiſe better than by giving a ſhort account of what every gentleman may reaſonably expect, by way of retaliation for his expence, in every ſeaſon of the year; provided he be really at the charge of draining his ground well (if it be a clay) according to the directions publiſh'd in the *Practical Fruit Gardiner*, under the title of fruit; and provided the ground (if it be not naturally a warm ſand, but clayiſh) be free from ſhade, burn-bak'd, and mix'd with dung, cole-aſhes, ſea, and great quantities of other common or lighter ſand, and that the ground be of a proper depth, and liable to be well water'd, and fenc'd in and ſecur'd by warm hedges or fences of reed, pale, wall, or otherwiſe; to this may be added, that he be ſure to get the beſt ſeeds in their ſeveral kinds, and trench in a good depth of long dung or litter, old thatch, or waſte ſtraw or haulm, into thoſe borders that are to be ſown with early things, ſo as to make the ground a little hollowiſh, and conſequently cauſe the ſuperfluous moiſture to drain off apace; that you have at hand all glaſſes and mats, moſs, bundles

bundles of ſtraw, and the like, for the covering and ſecuring your young and tender crops, and that your ground has been trench'd and expos'd to the froſt in winter, and kept from weeds and well watered in ſummer, then, and on theſe terms it is that the willing owner may expect

Produce of January. In *January*, a continuation of all thoſe roots that were laid in ſand in the foregoing months of *October*, *&c.* red beet, ſcorzonera or ſalſify, red and yellow carrots, turneps, parſnips, *&c.* in plenty.

You may have alſo ſmall collyflower-heads, if you dig them up earth and all, in *November*, and put them in a warm cellar or conſervatory.

Spaniſh cardons, or artichoke chards, are now alſo in ſeaſon; as is ſellery, aliſanders, endive, ſweet fennel, common ſuccory, and the like; as alſo heads of garlick, ſhallot, roccambo, *&c.* out of the conſervatory.

You have in the open air cabbages of many ſorts, eſpecially the ſavoy, a moſt excellent laſting winter diſh; as alſo all the hardy kinds of lettuce, with leeks and *Welſh* onions, very hardy.

On hot-beds you may have good green aſparagus,

aſparagus, if the weather be any thing tolerable and froſty, near as good as that which grows in *April* or *May*. And by the help of hot-beds or heated path-ways, you may have very fine mint to eat with lamb (which is now plenty about *London*;) as alſo ſorrel, for ſoups, *&c.* little lettuces, with tarragon, garden creſſes, and the like; alſo chervil, an excellent aromatick.

There are likewiſe muſhrooms upon beds made on purpoſe, which muſt be carefully kept cover'd with long dry dung, to prevent the hard froſts from ſpoiling them.

The produce of February.

The produce of *February* is ſo near the ſame with that of the laſt month, that it need not be again repeated; but by the diligence of the gardiner, who is covering and uncovering his frames, from almoſt morning till night, all ſorts of young ſalleting, as radiſhes, ſorrel, mint, *&c.* and aſparagus, are in great plenty.

The produce of March.

We have now the enjoyment of thoſe lettuces that were ſown on hot-beds, and under ſquare and bell glaſſes, in the latter part of the year; as alſo ſome radiſhes, and other little ſalletings ſown the two laſt months under frames and glaſſes.

About

About the 10th the induſtrious gardiner cuts cucumbers.

Forc'd aſparagus is alſo now in great plenty; as is mint, tarragon, ſorrel, *&c.* but ſellery begins to run to ſeed, and grow pipey. Some endive ſtill remains to deck our winter ſallet; and aliſanders or *Macedonian* parſley, if well managed, will ſupply the place of ſellery.

Some ſmall collyflower-heads are yet remaining, if your cellar or conſervatory be large.

Spinage has remain'd all the winter, to boil (and an excellent boil'd ſallet it is;) and *Michaelmas* carrots and onions are now every day pull'd.

The produce of April.

There are in this month abundance of radiſhes, ſpinage, and other ſmall ſalletings; and now mint, tarragon, ſorrel, and other edible herbs, come in in great plenty; as does aſparagus naturally rais'd; and towards the latter end of this month we are looking after young bean and pea cods.

By the beginning of this month alſo, by the extraordinary help of frames and glaſſes, may be expected ſtrawberries; but they ſhould be mov'd, with clods of earth to them, in *January*, or the beginning of

of *February*. The *Virginia* is the beſt for this purpoſe.

Cucumbers are now plenty; and by the aforeſaid help of frames and glaſſes, *French* or kidney beans will ſoon come in.

Young carrots and radiſhes, on beds temperately hot, now come in.

This month is the moſt flouriſhing reign of the kitchen garden, for all ſorts of verdures and green things, as ſallets, radiſhes, aſparagus, cucumbers, peaſe, *&c.* and ſtrawberries are now plenty. Aſparagus going off, cucumbers are now four or five a penny; and the induſtrious gardiner is often viſiting his melonry, to ſee how ſoon he may expect to cut, which may be about the 10th or 12th. *The produce of* May.

Spaniſh cardons, beet-chards, ſellery and endive, begin now alſo to appear, for the furniture of the following months.

The firſt collyflowers from winter plants come in likewiſe in this month; as do alſo young carrots, and early-ſown turneps; ſo that in ſhort there is nothing now which you may not expect, that is delicate and fine.

In plain and open ground, and without any artifice, you have now all ſorts *The produce of* June.

of ſalletings, and herbs for the kitchen and diſtillory.

Abundance of artichokes from the old ſtems that have not been tranſplanted this ſeaſon.

Great ſtore of garden beans, *French* beans, and cucumbers, alſo young ſellery and endive, comes now again in vogue.

Purſlain, *Roman* lettuces and cucumbers, are now the chief ſallet.

Collyflowers are now in abundance; but are likely to be rivall'd by the firſt coming in of the hollow *Ruſſia* and *Batterſea* cabbages, which are the neweſt diſh of this month.

Young carrots and turneps are now plenty.

The produce of July.

This month produces a full and ample ſupply of whatever was wanting in thoſe preceding.

There are now great plenty of ſtrawberries, peaſe and beans, cabbages, cucumbers, melons, and all ſorts of ſallets; alſo ſome white endive, ſellery for ſoups, radiſhes, *&c.*

And now is the chief crop of *French* beans; with variety of *Dutch* admiral, marrow-fat, *Spaniſh*, *Morotto* and wing peaſe.

Nor

Nor is there any thing the kitchen garden produces, except aſparagus, which is gone off, but what is in plenty, as are alſo ſummer turneps and carrots.

White endive and ſellery now come in in great abundance, to ſucceed the lettuces, cucumbers and purſlain, which now begin to go off. *The produce of* Auguſt.

Some crops of collyflowers, tho' not many, ſtill continue to ſucceed one another, and cabbages are very plenty: the invaluable ſavoy alſo begins to come in after the borecole and broccoli, which we have had for ſome time.

We continue ſtill to have all ſorts of green herbs, and kitchen roots, as carrots of two kinds, and turneps, in great plenty; alſo melons, pumpions, onions, garlick, ſhallots and roccambo.

Succeſſive crops of beans, peaſe, and lettuce, are ſtill ſeen at the tables of the curious; tho' now the owner of a garden muſt begin to take his farewel of every thing that is very good; except artichokes from plants planted out in the ſpring, with which the gardens in and about *London* are cloth'd for theſe two or three months.

Beet-chards begin now to come in; and turneps and carrots are now plenty, and large, fit for a family; and cabbages are grown very large. The roots of ſcorzonera, ſalſify, skirrets, *&c.* might have been uſed in this and the preceding month, but the firſt of them is as yet a little bitter, except they are well ſoak'd in water. Potatoes alſo will now ſoon be in uſe.

The produce of September.

Sellery, endive, ſuccory, and all ſorts of cabbages for ſoups, or otherwiſe, are now to be had in great plenty; as is alſo ſpinage, which is not ſo apt to run to ſeed as in the foregoing months.

Some collyflowers are ſtill remaining; and now it is that ſavoys, turneps, and other winter diſhes, take place.

At the latter end alſo, the other dainties of the ſummer being pretty well over, are the *Spaniſh* cardon, ſome artichokes with their chards, and a great many citruls or pumpkins; and now is the time for the pickling, mangoing, and ſlicing of all large melons and cucumbers, as well as thoſe that are ſmall.

Red or white cabbage, kidney-beans, walnuts, collyflowers, ſamphire, *&c.* are alſo now pickled.

And there is yet a remainder of collyflowers, peaſe and beans.

There is in this month abundance of ſellery, endive, ſuccory, chardons, artichoke-chards, muſhrooms, and (tho' rather too late for them, on account of their cold quality) cucumbers and melons alſo. *The produce of* October.

Now have we all manner of green potherbs, as ſorrel, beets, chervil green or whitned, parſley, chibouls, roots of ſcorzonera, ſalſify, skirrets, onions, garlick, ſhallots and roccambo, to laſt all the winter; as alſo carrots, turneps, parſnips and potatoes, which are all dug up out of the ground, and put into ſand in an open cellar, or conſervatory, this and the following months.

Green ſpinage is alſo an excellent diſh in this and the following winter months.

Neither is the induſtrious kitchen gardiner as yet without his crops of later beans and peaſe.

If the weather continues mild, artichokes are not yet gone off, tho' they commonly terminate with this month. *The produce of* November.

Cabbages, ſavoys, and winter coleworts are now in great requeſt; and the borecole and broccoli keep as yet their

footing; the firſt will laſt all the winter, and the latter is not very tender.

Spinage, endive, ſellery and ſuccory, winter lettuces, ſallets and pot-herbs, are now the glory of the table, with a few collyflowers to help them out.

Carrots, parſnips, potatoes, ſcorzonera, ſalſify, skirrets, *&c.* are the food of this as well as of the other months both before and after it.

In well-manag'd gardens there may be yet ſome peaſe and beans.

The produce of December.

By the aſſiſtance of large open airy cellars, or conſervatories, where there are heaps of ſand to cover them, we may expect to find ſome of the produce of the other two months foregoing.

Some of the onions, carrots, radiſhes, and broad-leav'd ſpinage, that were ſown at *Michaelmas*, may now (in a good ſoil and ſeaſon) be drawn to thin them a little.

Winter cabbages and ſavoys, being now nip'd by the froſt, are a dainty diſh.

A few ſmall-headed collyflowers, borecole and broccoli, may yet be remaining.

The chimney is now full of rop'd onions, as alſo garlick, roccambole and ſhallots; and in the open garden, leeks, cives, chibouls, parſley, *&c.*

What I have to add, to compleat this Supplement, is to obſerve, that the plans beforegoing have been chiefly calculated for kitchen gardens that are enclos'd or wall'd in; but to finiſh this Treatiſe entirely, I have added one plan more of a villa or kitchen garden where its produce is rais'd promiſcuouſly up and down in fields, where there is a choice of ground proper for all kinds of vegetables, ſometimes by plowing only.

Theſe fields are ſuppos'd to be enclos'd (as they are often found) with hedges and hedge-rows ready grown, of great uſe in the breaking of thoſe cold winds and froſts that retard and often ſpoil the early produce of the ſpring.

It will be impoſſible, in ſo ſmall a plate, to ſet the following deſign in ſo perſpicuous a light as it might have been in a folio or large quarto edition; but the greateſt and beſt recommendation I can give of it is, that it is a faint copy of a very handſome and noble deſign of this kind, belonging to a * nobleman who has been pleas'd to honour this treatiſe in the beginning of it; and much it

* The Lord *Bathurſt*, at *Riskins*, near *Colebrook*.

is to be wiſh'd, that the ſmall room I have to allow for the folding of cuts had been greater; for then I might have added his Lordſhip's whole deſign, and an account of all the improvements made by his Lordſhip's own moſt excellent taſte; but however, the following plan may ſerve as a ſpecimen of what this and ſome other * noble Lords have and are ſo judiciouſly doing on this head.

I have already taken notice of the ſmallneſs of the ſcale, which is ſuch that I could not have room to be very particular in every part of this deſign; but the whole is ſo accommodated to the uſes and conveniencies of life, that beſides the plate and the references that are to be found thereupon, there needs little to be added.

The prick'd line at the entrance *L*, and other ſide of the houſe, as well as thoſe on each ſide the parterre, and going down by the canal, is an arcade of limes or elms, kept down ſo low that they may not ſhade the quarters, and withal cut hollow into arches; they are now plac'd at about twenty five or thirty foot aſunder, the ſmallneſs of the ſcale not admitting them nearer;

* The Lord *Cobham*, at his fine ſeat in *Buckinghamſhire*, and the late Lord *Bolinbroke*, at *Dawly* in *Middleſex*.

but

but I would advise the planting such an arcade not above sixteen or eighteen foot wide, and the trees ten or twelve foot asunder; for by being kept cut level at top, they will the sooner meet, and form a natural arcade, and so shade the ground the less; besides which there will be an immediate cover to the owner as soon as he is got out of his house; and the rows will be so detach'd from the angles of the house, and the parterre and canal, as not to make it look too narrow or pinn'd up.

On the outer side of each of these arcades, there runs a little hedge-row of about six or seven yards wide, thro' the middle of which there will be a private path of five or six foot wide, or more; for as these hedge-rows, if to be planted, are generally of nuts, philbuds, chesnuts, and other ordinary, but useful fruits, there will be an agreeable pleasure in such a private retreat: but that may either be, or not be, as the owner pleases; tho' a walk of this kind, a little detach'd from the middle one, I have observ'd to have a good effect, especially in the plantation of the Right Honourable the Lord *Bruce*, at *Tottenham* Park in *Wilts*.

Thro' the fields there are half-standard

fruit trees planted, which form, ſome circular, and others ſtrait diagonal lines, with no other art or labour than the ſowing the edges with parſley, time, or other ſweet and fragrant herbs, every year: and if it be requir'd, and the ground be a ſandy loam, or other light ſoil, theſe quarters may be laid out ſquare, and ſo order'd that they may be plow'd.

In all the walks of this deſign, and on each ſide of the canal, may alſo ſheep be fed, who will ſerve inſtead of mowers, little gates being fix'd wherever you enter the quarters, to keep them from going in there; and on the top of the terraſſes that ſurround the building, there may be a little grillade of iron, or a low palliſadoe of wood, to keep them from coming up too near to the houſe.

——Omne tulit punctum
Qui miſcuit utile dulci.

Hor.

THE

THE

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PAge 9. towards the bottom, for *Sunbury*, read *Secombury*. p. 80. for *Quintinge*, r. *Quintinye*. p. 213, and 279. for Mr. *Lowder*, r. Mr. *London*. p. 266. for *my worthy friend*, r. *my late worthy friend*, *Mr.* Jacob Wrench. Supplement, p. 376. l. 15. for *ſome*, r. *ſow*. p. 380. l. 24. for *thinner*, r. *thicker*.