



The Practical Kitchen Gardiner:

Or, A New and Entire

System of Directions

For his Employment in the

M E L O N R Y,
KITCHEN-GARDEN,

A N D

P O T A G E R Y,
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 practis'd in
France, Italy, Holland and Ireland.

And also, An Account of the LABOURS and PROFITS of a
Kitchen-Garden, and what every Gentleman may rea-
sonably 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.*

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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

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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

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as You are) I could not, without extreme injustice, dispense with my self 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-

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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

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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.

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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-

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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 e-
ducat 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

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*Tunc & aves tutas movère per aera
pennas,
Et lepus imparvidus 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

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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

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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
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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.

T H E
P R E F A C E.

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
a day

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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 scorplings 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 re-
 gard for a good Gardiner than they have
 perhaps for a dog-boy; at best, he must
 be subject to the ill treatment of any reign-
 ing parasite, or those that get their living
 by tales or tale-bearing, and often by some-
 thing

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 Gardeners 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 sallings; 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 Potager.

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, house-keeper 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;

fuccory; *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 gardeners 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.

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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 down.

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 conveniencce, 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.

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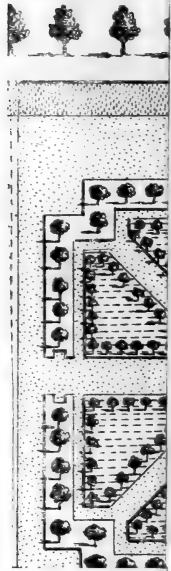
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The PRACTICAL

Kitchen Gardiner.

SECT. I. CHAP. II.

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

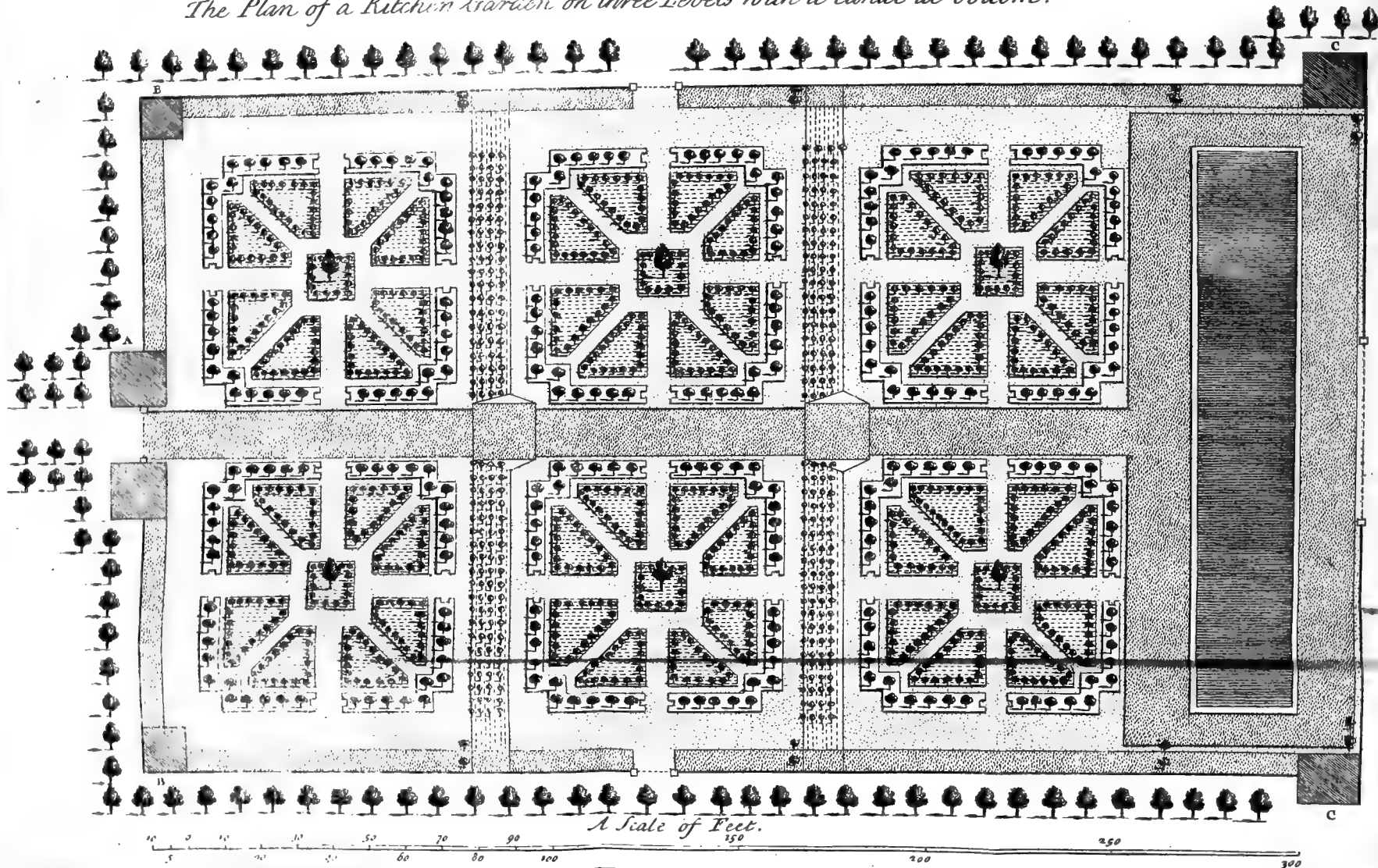
CERTAIN it is, that the kitchen garden requires the warmest situation and the richest soil that any garden does, whether we consider it as it ought to produce the quickest growth of vegetables, or the preservation of those kinds that are yet young and tender; and yet there are some kinds (especially 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

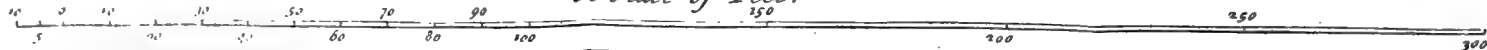
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The Plan of a Kitchen Garden on three Levels with a Canal at bottom.



A Scale of Feet.



The PRACTICAL

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

B

or

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 marshy 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. 1. 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.

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

of soil in particular. The first stage.

* Vid. *Corn. de Agricult. lib. 2. cap. 11. p. 38.*

Humida majores herbas alit ipsaque justo

Lætior ----- *Virg. Georg. 2.*

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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, Rotherhitb, &c.*

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.*

The second level or stage of a kitchen garden.

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 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 gardeners,) 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 fallet, 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 garbidge, or odious carrion. Besides, experience shews, that the rankness of dung is frequently the cause of blasts and smut-tiness.

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.

*Refer to the
plan prefixt
to the Intro-
duction.*

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, 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 gardeners 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 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 raspberries; 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.

S E C T.

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 gardeners 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 extreme great, and that we have the conveniences

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 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

C some

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 gardeners, 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, falsifies, 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 rightly, 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 raspberry 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.* fallets, 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 paths,

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 fallots, 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 gardeners, 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, falsifis, and besides them, garlick, chervil, wild-endive or succory, hartshorn faller, garden-creffes, 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, bugloss, 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; raspberries, 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 alifanders, 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, ar-rach 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
3
asunder;

afunder; according to the goodnefs or badnefs of the foil they grow in.

Melons, cucumbers, and all forts of fruit, fhould be three foot diftance one hole from another.

The rows of artichokes fhould be three foot afunder every way; and afparagus at leaft fix inches, four rows in a bed, fix, eight, or ten inches apart, more or lefs, as your ground is like to produce. All which will appear in the following ferief of things; to which I refer my reader, after I have treated of another convenience that ought to be confider'd of in a kitchen garden; I mean water.

S E C T. I. C H A P. V.

Of water, its ufes and conveniencies in a garden.

IT will, I humbly conceive, be readily granted, that water is the very life and fpirit of a garden, and without which all its productions muft be immature and imperfect; but which acting in conjunction with the fun, that is the nurfe by which nutriment is convey'd

D

to

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-rush are found, there water may be had; and tell us that by digging a hole and putting in a vessel, either of lead or earth, and hanging thereon a piece of wool, that by the quantity of moisture that ascends and lodges in the same, you may there discover if there be any water. Other methods for discovering of water (says the afore-mentioned author) are by observing of the soil; if it be black, and full of pebbles, of a black or yellowish colour, there you need not fear the want of water, especially if the ground be soft, moist and moory: And the same may be said of such soil as has a mixture of clay, loam and pebbles, and on which rushes, or any other aquatic, as alder, &c. grow; and where they grow in greatest abundance, there you will find the largest springs.

*Of the good
and bad
properties of
water, and
what soils
are the best
to produce
them.*

A black and deep soil produces the most durable and strongest waters, but

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

those

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 dissolves

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 unpleasent 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 discover-
ing 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 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

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

*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 gain'd 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 $\frac{1}{8}$, 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 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 prescribed; 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 therein 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 com-
pass

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 ^{of the me-} also *melo*, is the principal fruit of ^{lons.} 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

* *Tria cucumeris generis statui possunt, cucumer, pepo & melo hoc genus Palladius melones quasi μήλονας, 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, de raso 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*, And kinds: 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.

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 sowing 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.

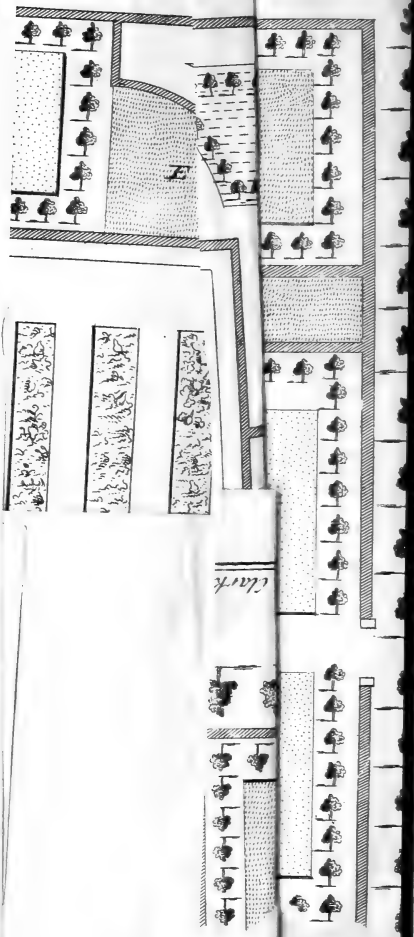
S E C T. II. C H A P. VII.

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 forepart 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

Melony & Chous



Clark

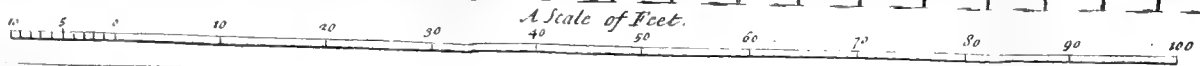
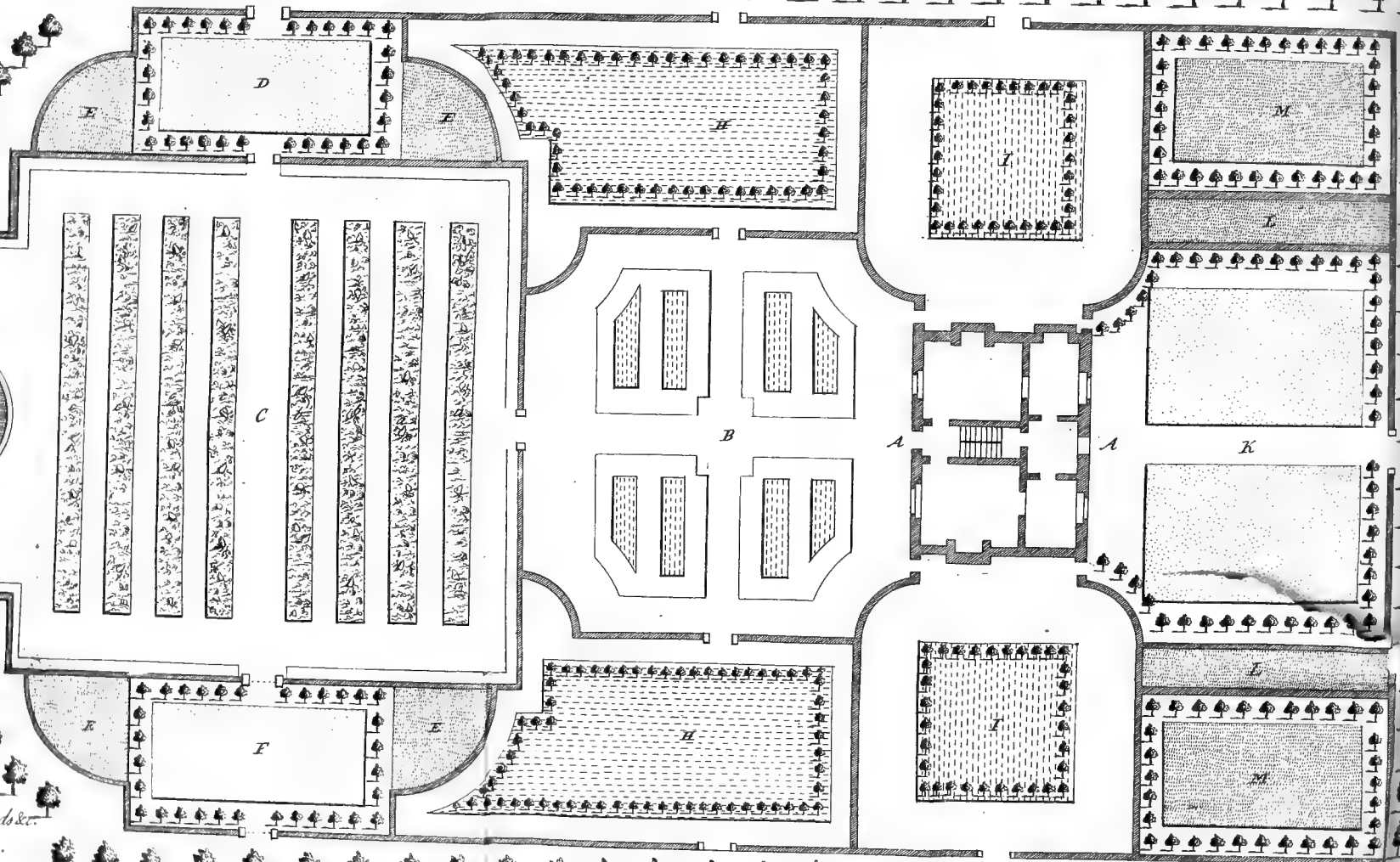
Sure it is from experience, that melons require so much stronger earth than the cucumbers do, especially when they come to be ridged out, for want of which it often happens that melons die and go off as soon as they come to fruit, and the fruit grows yellow and drops off; or if it does dwindle along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

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

References.

The Plan of a Melonry & Gardⁿ house, and what ought to adjoyne thereto.

- A. The Gardeners house doors.
- B. A Reed Hedge Garden for raising Frames Flowers &c.
- C. The main Melon Ground.
- a. The 1st Ridge for Cucumbers.
- b. The 2^d Ridge for Melons.
- c. Ridges for the main Crop.
- D. A place for Dues & Earth included in the Houles.
- E. Houles for Pots &c.
- F. A Place of reserve for Annuals &c.
- G. Fountain for Water.
- H. Two reserve Gardens for Flowers, Asparagus &c.
- I. Two Gardens to y^e house.
- K. The Common yard.
- L. Little Houses for Roots Seeds &c.
- M. Back yards for Rubbish.



Place this between Dues 22 & 23.

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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.

The next preparation for the melon-ry is good glasses, without which the
E 4 melon

*of frames
and utensils
for melons.*

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.

The frames design'd for the ridges ^{of ridge} ought to be seven and a half or eight ^{frames for} foot long, and three foot wide, of a ^{melons, &c.} 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 melonist should likewise be beforchand 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 seed-mens 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.

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

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

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 would 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 gardeners 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 keep-
ing 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 warmth 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 2^d 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

F

wheat

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 before,

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.

S E C T.

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 leifure for the experiment.

To what has been said, likewise let it be added, that the careful melonist throws some clean wheat straw over his glaffes 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.

IN about a month or five weeks time, of the or less, from the sowing, your melon plants will be fit to plant out, which transplant- should be after they have made five or ing the me- six leaves besides the seed ones, and just lon plants 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 into ridges. 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 grafs 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.

To proceed. The ridge being ready, *of the transplating melons into the ridges.* 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 glafs. 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.

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.

Many are the methods that gardeners and melonists 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 should 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 se-
cond prun-
ing of me-
lons.*

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.

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

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

Ions 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

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.

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

Things to be done at the setting of melons.

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;

daffings; 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.

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)

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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* gardeners 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 mould 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.

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.

of the general floating or watering of 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 gardeners 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,
it

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

S E C T. II. C H A P. 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 gardeners 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.

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.

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

* 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 water-
ing.*

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 curious'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 gardeners, 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.

S E C T. II. C H A P. 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 servia 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.

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 refer'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 gardeners 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

Of the earthing of cucumber beds.

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.

There will be little occasion of wa-^{of water}tering your cucumber plants thus early^{ing.} 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 courage

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 gardeners 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 sowing 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 cu-
cumbers,
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 gardeners 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.

S E C T.

SECT. II. CHAP. XVIII.

Of the citrul calabash, or citrul cucumbers.

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

Our herbals have left but one kind, that I have seen, which is the *citrullus sive anguria vulgarior*, 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 cul-
ture.

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 wholesome ^{of their} and good, especially when baked with ^{goodness.} onions, &c. in them, which is best towards the spring of the year, tho' they are good any time of the winter.

SECT. II. CHAP. XIX.

Of the pumpkin, or pumpkins.

THE pumpkin, or pumpkin, is al- ^{of the} so a larger kind of the citrul; ^{name.} 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.

Our *English Herbars* take notice but ^{of the} of two kinds, which are the *pepo maxi-* ^{kinds.} *mus oblongus*, or the great long pumpkin, and the *pepo maximus rotundus*, or the great round pumpkin or pumpkin.

Its culture is the same with that of ^{its culture} 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;

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 slymel 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.

*Introduc-
tion.*

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 *ὄλος*, 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, boccali, &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 feakele.

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 The proper-
ties. 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
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 phyology.

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 sowed well in *England*, from the flowers of the same year you plant them.

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 intrinsic value and goodness.

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 sowed 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.

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 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,

Of the manner of sowing.

The fourth sowing of collyflowers.

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.

The best of the *Russia* kind of seed, Of the seed. is that which is imported directly to us, from *Denmark* or *Hamburg*; 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 seed-mens 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. **T**HE *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 gardeners 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.

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.

*Of winter
cabbage or
coleworts.*

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 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 seedsmen and gardiner, Mr. *Carpenter* of *Brompton-Park*, from whom several gentlemen have, this last and some other years, procured them.

The seeds may be sown for five or six ^{of seeds;} of the summer months running, that ^{their time} they may come in one after another; ^{of sowing.} 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 greenhouse, where the sun may come to them to make them grow, is a *French*, but yet a very good method: And the same
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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.

S E C T. III. C H A P. 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 usefulest 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 seashores, 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 *Baubinus*, 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.

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 gardeners too, neglect and set little value upon them.

It is better known and practised amongst them, that the root of the red beet sliced crossways makes a handsome ornament in raw sallets, and are used much by *French* and *Italian* cooks and gardeners; 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 prickliness of its seeds. Our *Herbals* mention two kinds, *viz.*

* *Spinachia* sic dicta ob femina 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* gardeners 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

nage 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*
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and many of the antients held in great esteem, tho' they are now in a great measure disused, as not being so palatable 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 beforemention'd has it;) and we find (says he) *Epimenides*, in *Plato*, at his mallows and asphodels; and indeed it was of old the first dish
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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 ^{of its propagation.} 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.

This plant, tho' it be little used in ^{Time of sowing:} 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.

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 falllets; 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 accusom'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. 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 ὄξαλις*, 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 gardeners, and the catalogues of our best feedsmen 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, absterfive, 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 sallats. 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

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by off-fets 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 fallets.

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 fallets.

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-gardeners 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 gardeners 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 method

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;
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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 bafs-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

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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 flipping 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 gardeners 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
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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 gardeners that I know of, tho' much by the market-gardeners 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. 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

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 feeding, and when towards the latter end of

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October,

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. 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 aspe- Derivation,*
ritate) 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

* Asparagus ἀσπάραγος ab ἀ priv. & σπάρα 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

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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.

It highly behoves every gardiner and planter that would have good asparagus, ^{of raising the seed of the 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 feeding, 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.

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 length-ways, at the three foot distance before-mention'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 falletings, as usual, but not thick.

The earth being all fresh and good, there will be little occasion of renewing or laying on any dresse 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, *Of the summer dressing asparagus beds.* which

which will naturally fall into the alleys and 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 superfeminating 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 grafs 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 whitened 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 gardeners force their asparagus; the first is left to us by Mr. *De la Quintinye*; but the last is what our own countrymen and market-gardeners have arriv'd to a great perfection in.

That of *Monf. 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 *Monf. 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.

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
N most;

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 gardeners 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 strengthening 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 gardeners 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*)

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 gardeners 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 *Scorzoner*a, and others.

Of the
kinds.

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

And of the tuberous, grumous or various-rooted kind, the skerret, potato, &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.

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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 Creten-sis*, 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* f. 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, *Soil.* 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 summer

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 sow-
ing.*

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 sallots (wherein we often slice the larger roots) and so are not of so great a use as the younger leaves in raw sallots, 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
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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 anti-ents, above all roots whatsoever, inso-much 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 *ra-* Derivati-
phanus, from * *ραφανίς*, a perspicuous or 07.
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.

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

* *ραφανίς*, quasi radix perspicua. *Diocor. lib. 10.*

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 egre 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

inimicus 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

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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 cul-
ture.*

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 falsify.

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 falsifce or falsify, 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 efficac. *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.

Monf. *De la Quintinye* gives an account of two kinds, which were in his time cultivated in *France*, under the names of *Scorzonera* and fassify; 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.

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

Of the virtue.

Propagation and culture.

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 Derivati-
the turnep is call'd by the *Latins*, on.

* *rapum*, or *raupum*, because it grows above ground, as *Varro* testifies; and in like manner *ράπος*, 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 prefer'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 verifimilius a Græco. ράπος. Athenæus, lib. 9 cap. 2. Γογγύλα. Dioscorides, lib. 2. cap. 134. A rotundâ orbicularive radicis figura. Hort. Oxon. 156.*

and less mealy; but the *Napus* (by the *French* call'd the *Naveu*) 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 gardeners, who have it from experience; notwithstanding they reject it in many instances that the ancients 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. 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. contrabique 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 *Baubinus* says, *quod porro eat, longe lateque grassetur*. And unto the same class also may be reduced *allium*, the garlick; *quod ob ingrati 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 judæ 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 exiliendo 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 foregoing 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 jun-cifolium* 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 pot-tage, 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 fallet 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 pro-
perties
good and
bad.*

Having said so much of the properties of onions and garlick, I need say little of leeks, eschallots, chibouls, rocambo, 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.

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

*Of their
propagation
and culture.*

mer, to have a few that are green and young. But there is another sowing which the gardeners 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 soups 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, *fifarum*, (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 *fifarum*, or *fifarum vulgare*, common skirrets.

Of the
virtues of
the skir-
ret.

If the *fifer* of *Pliny* be the *fifarum* 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.

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.

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

Of the general method of raising skirrets.

Of raising skirrets by seed.

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 fall-lets; 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 propa-
gating
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 *sifer* or *sifarum* kind, call'd by some the *sifarum 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 ori-
ginal ap-
pellation.

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 batata 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 *Baubinus* 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 wholesomest 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.

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 ap-
pellations.*

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 Linguae*, who deduces *legumen* and *legumentum* from the same extraction of *χέδρωψ*, *vel* *χέδροπὸν*, making *συλλογεὺς*, *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.

All these legumes (except the *phaseo-* Season of sowing.
lus) 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.

To the general culture of pease, beans, *&c.* Of the soil. 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 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.

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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, raspberries, 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 *hædus* and *hircus* were in the antient dialect *fædus* 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 venereal 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 ferratis 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 spongy 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.

Beans are planted in many different *Seasons of planting,* 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.

In order to have beans, as well as *Proper times of sowing and being in perfection.* 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-

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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 fire, 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
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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 it self; 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 hewing 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 *πίσσω*, 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 cordatum 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, fickle,
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.

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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-ride*: 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 per-
fection.*

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 *Monf. 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.

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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 aboveground, 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 beehive 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 κηπία*, 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 Properties. kidney, method of raising, and the like; 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,
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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, sun-shine 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.

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

Of the culture of kidney beans.

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the greatest use that culture is to these plants, is hewing 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.

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| 1. Sallary, two kinds. | } These to be tied up. |
| 2. Alifanders, or <i>Macedonian</i> parsley. | |
| 3. Fennel. | |
| 4. Succory. | |
| 5. Endive. | |
| | 6. Cofs |

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|--------------------------------------|---|---|
| 6. Cofs or gofs
lettuce. | } | These to be tied up
with bafs mats to
blanch, or other-
wife pome or
blanch themselves. |
| 7. <i>Roman ditto.</i> | | |
| 8. <i>Silesia ditto.</i> | | |
| 9. <i>Imperial ditto.</i> | | |
| 10. Allfortsof cab-
bage lettuce. | } | The leaves and tops
to be eaten, and
the young shoots
cut while very
young, green and
tender. |
| 11. Mint. | | |
| 12. Tarragon. | | |
| 13. Sage. | | |
| 14. Cives. | | |
| 15. Onion, and
chibouls. | | |
| 16. Burnet. | | |
| 17. Rocket. | | |
| 18. Sorrel. | | |
| 19. Cresses. | | |
| 20. Rampion. | } | These to be cut as
foon as out of the
ground, being ve-
ry young and ten-
der, and in the
feed leaves. |
| 21. Corn-fallet. | | |
| 22. Turnep. | | |
| 23. Hartshorn. | | |
| 24. Mustard. | | |
| 25. Cherville. | | |
| 26. Spinage. | | |
| 27. Lopplettuce. | | |
| 28. Purflane. | | |
| 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 fellery, alifanders, fennel, succory, endive, and other sallet herbs that are whitned or blanched.

OF all the herbs for salleting that are blanched, the fellery, 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 its eaters. It does not appear, by what the writers on plants of our own country have set down, that the *Italian* fellery 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 whitened, 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 fallet 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 soups 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 storkiness. 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 sallery 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.

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 sallery 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

*Of the
blanching
and whitening of
sallery.*

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 fellery 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 fellery was first planted there; but you must not earth it all up at one time, but as the fellery 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 fellery. 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 fellery 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 fellery should be planted at least three or four different times, a part of it once every week or ten days; by which means the fellery, which is of its own nature too apt to run to seed after it is planted, will come one row after another.

Watering of fellery 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 fellery, 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* fellery; 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 feeding, &c. which for soup is not so prejudicial as salleting; a note that all gardeners 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.

Macedonian parsley, or alifanders, the propagation and kinds.

Macedonian parsley, or *alifanders*, 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 fellery, 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 fellery, 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.

Fennel, *fœniculum*, may well be brought Of fennel. 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 fellery or *alifanders*, and not quite so aromattick 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 fallet, 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 anti-ents; yet we find two kinds that have had a place in our *Herbals*, that are rais'd 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 above-mention'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.

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 gusto, being used chiefly in soups, with the first fellery that comes

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 remembered 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 cleaner, 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 arvorum,
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 aforementioned *Delacampius* notes, allows it a much better title, who calls it,

Gratæque nobilium, requies lactuca ciborum.

And

And *Suetonius*, in his life of *Augustus*, as does also *Pliny*, in his aforementioned 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 sallers, 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 sallings 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.

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 coss or goss lettuce, the *Silesia*, *Roman*, &c.

Of the seasons, manner of sowing and raising lettuce.

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

Of the proper choice of lettuces.

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 pom'd 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 cofs, *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 dafhy; 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 cofs 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 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 compos'd 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-fallet; 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 feed 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 faller, the inside being very often as red as blood, and is as good

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 *mignon* 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 *ῥόδισμα*; 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 slipping 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 supposed 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 common burnet, of a very cheering and exhilarating nature, when cut young and used in fallats, 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 oval, 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, † ἐρύκουσ, 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 ἐρύκουσ 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 fallet-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 fallet 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 sallatings 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 sailets, *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,

mattick, 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; Of the method of sowing. 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.

The esculent rampion, of *Parkinson*, Of the rampion. *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;

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 foregoing 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 hartshorn-korn.

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.

Mustard, the *sinapi* of the antients, was Of mus- held in very great repute by them, as tard. *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 fellery, and of a much nobler gust, and were it larger would much outdo fellery 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 fellery 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 falllets 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 falllets 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 bilious 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; corn-fallet 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*, cofs, Imperial, or other cabbage lettuces, from four to six or eight, in large fallets; cresses, purslane or lop lettuce, tarragon (now come in again) forrel, burnet, and mustard, two pinches of each; with endive and fellery, 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*, fellery, 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.

S E C T.

SECT. VI. CHAP. LIV.

*Of gathering, washing and dressing of
fallets.*

TO finish this account of fallets, 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 fallet, 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 fellery, endive, fennel, &c. in the winter, or the different times of cabbage lettuce in the summer.

The morning whilst the dew is on is undoubtedly the best time for gathering all kinds of falletings, because the leaves then eat crisp and short; nor does the plunging the fallet in water retrieve that neglect, but causes it to eat watery and flabby, and not to have its natural taste,

*Of the
time of gathering
fallets.*

taste, as is easily distinguishable by those that buy fallets in the market; for which reason those that cut fallets 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 faller 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 fallets.

The next thing is the washing and cleansing it; which ought to be done with great care, lest some of those small and almost imperceivable 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, fellery, 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 sallot 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 sallot 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 sallots.

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, borrag, 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 reptant 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*.

Marjoram, the *marjorana* of the anti-^{Of marjoram.}ents, 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 animam, 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 aestiva 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 alifanders. 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 con- signed to the olitory; some few tops may be indeed used in fallets, 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 *Pli-* Of savory.
ny's, lib. 27. from *satur, quia saturet*; or, as the learned *Stephens* and *Brown* have it, *a saturando, quod cibus, loco condi- menti, addatur.*

Of the favory there be two sorts on- ly, that are cultivated in gardens, *viz. satureia hortensis, Ger. p. 575.* or the *sat. vulg. Park. p. 4.* winter favory; *satureia hortensis æstiva, Ger. ibid. sat. hort. Park. ibid.* summer favory.

It is raised by slips or seed, as thyme and marjoram are.

Hyssop, *hyssopus*, a most noted herb Of hyssop.
in cures, an opener of the fine parts, by nature absterfive, and in particular used in a cold or cough, asthma's, and other diseases of the lungs, so called

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 rais'd from slips, but seed is the best and quickest way.

*Of mary-
golds.*

We shall finish this first class with the marygold, the antient as well as present ornament of all pot and souper herbs, imparting an antient ornament and look to all good housewife's broths and porridges, and is by the *Latins* call'd *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 marygolts; 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 bor-
ragee.*

Borage, *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 hypochondriac, and cheers the hard student.

There

There are three or four species of this *Its kinds.* herb, that are to be found in our *English Herbals*, viz. *bor. hort. flore cæruleo*, *Ger. p. 797.* blue flower'd garden borragé, which changes sometimes to red; this is the chief in the refrigerating cup; *bor. hort. flore albo*, *Ger. ibid.* white flower'd garden borragé; *borrago semper vivens*, *Ger. ibid. Park. 249.* ever-living borragé; *borr. minor herbariorum*, *Park. p. 766.* *symphytum parvum borraginis facie*, *Ger. p. 806.* small creeping borragé; all of them of singular use for the purposes before-mentioned.

They are raised by seed sown in *March*, *Method of raising.* 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.

Bugloss, the *buglossum* of the herbarists, (*quia figurat linguam bovis*) from its similitude to an ox's tongue, as they set down*, it is in nature much like borragé, yet something (as Mr. *Evelyn* says) more astringent, the flowers, with the entire plant, being greatly restora-

* 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, and much commended by *Averroes*, for its wonderful effects in cherishing the spirits; and therefore (as that laborious author has it) justly called *euphrosy-num*; and others will have it the *ne-penthes* of *Homer*. It's used in the same manner, and to the same purposes as borragé is.

Our *English* herbarists mention and figure three kinds of this plant, of like virtue with one another, *viz.* the *buglossum vulgare*, of *Gerard*, p. 798. or *minus sativum*, of *Parkinson*, p. 767. common garden bugloss; *buglossum sylv. minus*, *Ger.* p. 799. *Park.* 765. small wild bugloss; *buglossum luteum*, *Ger.* p. 798. *Park.* p. 486. *lang de beefe*; all which are to be found growing in gardens, or otherwise more open and wild in all common fields.

It is raised by seed sown in good ground, in *March* or *April*, and wherein the wild kind comes of its own accord it is a certain sign of good land.

*Of orach
and blite.*

Orach, the *artiplex* of the *Latins*, as *Mr. Evelyn* sets down, is very cooling, allaying the pituite humours; being set over the fire, neither this nor lettuce need any other water than their own moisture

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 *Ofmarum.* 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

Sage, the *salvia* of the antients (*quod* *Of sage.* *ad multa præsertim ad sæcunditatem 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.

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*

gor 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 ancient *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 *Its kinds.* 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 sylimbrum*, 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

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 cultivator 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 gardeners, 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 *ὄκυμνον* of *Diosc.* Derivation. *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.

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 tanfy. Tanfy, *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 tanfy; *tanacetum crispum*, or curled tanfy; and the *tanacetum Indicum*, or unfavory tanfy; 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.

SECT. VII. CHAP. LVIII.

Of such herbs as are required to be raised in a garden, for the use of a laboratory, distillery, &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

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 polyanthos*, 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 ange-
lica.

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,

strengthening 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. αἰ 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 the last might also be re-added mint; but that is already treated of in this section.

Fænugreek, or *fænum græcum*, by the Of fænu-
greek. 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.

Next to this, let us also add the dill, Of dill. the *anethum* of antiquity, a curious aromattick, 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 ἀνησίν, *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 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 ἀ μὴ κινῆν*, *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 *La-* Of the car-
tins * *carum*, from *caria*, a country raway and
 where it grows spontaneously, as *Dios-* anise.
corides witnesses, is an herb that the di-
 ligent housewife and housekeeper use in
 all their comfits, as the seed does indeed
 administer the most refined aromack
 taste of any herb or seed yet men-
 tion'd.

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 a-
 nise, *quia folia profert admodum inequa-*
lia, say the botanists.

The coriander, or *κόριον* of the anti- Of kori-
 ents, *quia folia & caules ejus camicem* ander.
olent, qui κόρις vocatur, say the ingeni-
 ous editors of the *Oxford* catalogue.

Wormwood, *absinthium*, called *ἀβ-* Of worm-
ψίνθιον, *quasi ἀπίνθιον*, by the antients, be- wood.
 cause of its ungrateful taste; from whence,
 say our oft-quoted authors † *Stephens*

* *Carum* ab insulâ cariâ derivatur, ut vult & *Plinius*,
lib. 19. cap. 8.

† *Quamquam* posterioribus seculis *absinthium* venit in
 usum. *Vid. Cat. Hort. Botan. Oxon. p. 2. sub titulo A.*

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 lavendulae folio*, *Park. p. 102. or artemisii marinum*, *Ger. p. 1104. lavender-leaf'd wormwood*. For the *absinthium maritimum*, &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 elecam-
pane.

Elecampane, or *enula campana*, ἐλένιον, 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 Its name. 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.

Rhubarb, the *Rhubarbum* of the herbarists, is propagated in the same manner as the foregoing. of rhubarb. 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.

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 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 gardeners 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* ἀβρότανον ab ἀ pr. & βρότῳ quia totâ ferè hieme virent folia. *Catal. Hort. Botan. Oxon. p. sub titulo A.*

p. 1106. *Park.* p. 94. wild southernwood; *abrotanum fœm. ericæfoliis*, p. 96. *unguentaria lutetianorum*, *Bauh.* in *Pinace*, p. 137. fine lavender cotton.

Stæchas, or *stichadore*, so called from ^{Of stæ-}
 an island of that name in the region of ^{chas.}
Massilia, where it grows. There are
 three or four kinds cultivated in gar-
 dens, *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 *stæ-*
chas multifida, *Ger.* p. 585. jagged stick-
 adove.

The scurvygrass, the *cochlearia* of the ^{Of scurvy-}
Latins, is so termed, as *Mr. Ray*, in his ^{grass.}
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.*
Park.

Park. p. 285. common scurvygrafs; *cochl. Britannica*, *Ger.* p. 401. *cochl. major rotundif.* *Park.* p. 285. *Ger.* p. 401. great round-leaved scurvygrafs; *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*, χαμάμιλλον, *Of camo-*
quia capita semisphærica (quibus flores^{*mil.*}
nascuntur) odorem mali cidonii quadante-
nus 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 pro-
perties of the quince, which gives the
name μήλον to it.

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 distillery.

An excellent fever water. By a lady.

TAKE of coltsfoot six handsful, of scabious three handsful, of woodbetony 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,

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 Δίων*, 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 *funus*

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 qualitatatum 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.

S E C T.

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. Lord Bacon's method of raising mushrooms. *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.

Other ex-
periments
of the same
author.

The same author, in his 546th *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 gardeners 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 Quintyne* 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 hardness, 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 } melon.
 Spanish }
 Long }
 Short } cucumber.
 Prickly }
 Calabash.
 Citrul.
 Gourd.
 Pumpion.

Collyflower.
 English }
 Dutch } cabbage.
 Russia }
 Dutch } favoys.
 Yellow }
 Borecole.
 Broccoli.
 Colewort.

Red }
 White } beet.
Roman }

Artichokes.
 Succory.

Common }
Dutch } aspara-
Spanish } gus.

Seeds of esculent roots.

Long }
 Round } turnep.
 Yellow }
French navew.

Orange }
 Red } carrot.

Swelling parsnips.
 Skirret.

Scorzoneria.
 Salfify.

Potatoe.

Strasburgh }
 Red *Spa-* }
 nish }
 White *Spa-* } onion.
 nish }
English }
Welch }

London }
French } leek.

Shallot.
 Garlick.
 Roccambo.
 Cives.

Legumes of several kinds.

Hotspur }
Gosport or }
 Spanish } beans.
Sandwich }
Windsor }

Edward's }
 early }
Flanders } hotspur
 early } pease.

Green's }
 early }
 Barns }
 Long }
Reading }
 Marrowfat } pease.

Grey }
 Blue } rouncivals.
 Green }
 White }

Large

Large white	} fugar peafe.	<i>Roman</i>	} lettuce.
Small white		Imperial	
Grey		Cofs (the	
Dwarf		most e-	
Egg	} peafe.	steem'd)	
Sickle		Red <i>Spa-</i>	
<i>Dutch</i> ad-		<i>nish</i>	
miral		<i>Capuchin</i>	
Winged		<i>Savoy</i>	
Crown or		<i>Aleppo</i>	
rose	<i>Smyrna</i>		
Large white	} kid-	<i>Lombardy</i>	
Small white		ney	
Speckled		beans.	

*Roots or off-sets of
herbs.*

Salleting seeds.

Sellery, two kinds.	Mint.
Alifanders, or <i>Ma-</i>	Tarragon.
<i>cedonian</i> parsley.	Sage.
Fennel.	Cives.
Succory.	Onion.
Endive.	Chiboul.
Radish, common	Burnet.
and <i>Hanover</i> .	Rocket.
Cabbage	Sorrel.
Brown-	Cresses.
<i>Dutch</i>	Rampion.
<i>Silesia</i>	Corn-fallet.
<i>Arabian</i>	Turnep.

Hartshorn.

Hartshorn.

Mustard.

Cherville.

Spinach.

Lop lettuce.

Purslane.

Nasturtian.

*Other sweet herbs,
and pot herbs.*

Thyme.

Winter }
Summer } } savory.

Winter }
Summer } } sweet
 } } marj^{ram}.

Plain }
Curled } } parsley.

Rosemary.

Hyssop.

Borrag.

Bugloss.

Bloodwort.

Marygold.

Columbine.

Orach.

Tansy.

Coastmary.

Sweet maudlin.

Balm.

Mint.

*Of the useful phys-
ical herbs cultiva-
ted in the kitchen
garden.*

Carduus benedict.

Angelica.

Balm.

Carraway.

Anise.

Coriander.

Fænugreek.

Rhubarb.

Elecampane.

White poppy.

Dill.

Wormwood.

Abrotanum.

Lavender.

Rue.

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 gardeners, 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-
Z nel,

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 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*.

Borage 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 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.

Parfnip 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 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 falsify, 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 gardeners 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 glasse, 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 glasse 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
i
cucumbers

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 favoys 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-glasses, 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 sallery 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. 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 favoys. 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 hewing, 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 sallery, 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 falsify; 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 collyflower seed to come in in *November*; sow also endive in this month, to come in

in forwards. Plant out weekly some fellery in trenches for to stand to whiten; sow more fellery 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 grafs 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 fellery 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

other later crops, as winter cabbages and favoys, 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 soups. 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 a-bundance of fellery 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 whit-en'd, and used with fellery (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 favoys 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 col-lyflowers.

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 fellery 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.

S E C T. IX. C H A P. LXXIII.

Observations and directions for September.

YOur pickling cucumbers now begin to go off; on which account you clear your ground for to plant fellery 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 fellery and endive.

S E C T.

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. 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 fosse round will go a great way in raising the ground, and making the borders good, which is very proper in all low situations.

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 gardeners utensils.

F are terrasses round by the fosse or graff.

G is the canal.

F I N I S.





an Octagula



306
2

A

SUPPLEMENT,

C O N T A I N I N G

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.

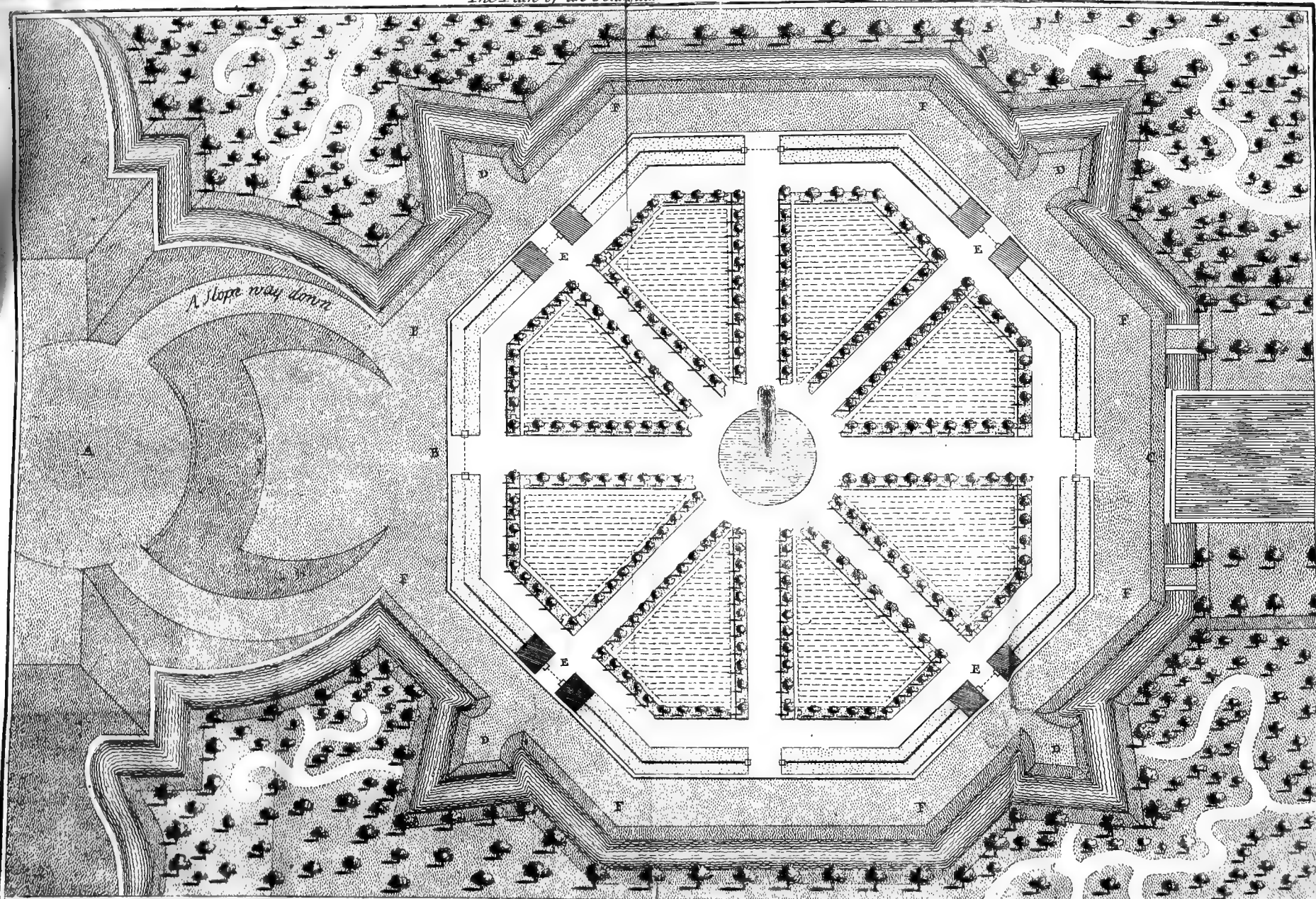
ON the perusal of the foregoing sheets, after they were most of them printed off, I recollected some instructions and observations that were omitted, which I had receiv'd some years ago from a *Dutch* gardiner, but which I have in this supplement endeavour'd to supply.

As to cucumbers, which are treated of in the second section, I have from him to

B b

add,

The Plan of an Octagonal Kitchen Garden.



A slope way down

A Scale of Feet.



Place this between Page 368 & 369.

J. Clark sc.

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

B b

add,

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 before-mentioned 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
 I the

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 steam that 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.

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.

Of raising mushrooms from the Dutch and French.

I have already in the foregoing part of this treatise given an account 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 with 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 mats 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.

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.

Of the raising of borecole and broccoli.

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 gardeners 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 boyley 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, falsify, 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 potato'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.

As to beans and pease, it might have ^{of beans,} been noted, that the best early bean is ^{pease, &c.} 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 experience 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 gardeners 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.

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

The labour and profits of a kitchen garden in January.

in it a reasonable quantity of moss, long straw, or straw-screens, 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 fellery, 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
3
glasses

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, scorzoneria, falsify, skirrets, fellery, 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, falleting, &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 falleting.

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.

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 gardeniers 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 unfown, 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 gardeniers 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
in 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 near-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 gardeners 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, hewing, 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 cheer 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 fellery, 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, slipping 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.

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,

The labour and profits of a kitchen-garden in April.

hyffop, &c. for which the laft month was a little too harfh.

The diligent gardiner does nevertheless continue to fow his latter crops of peafe and beans, which he purfues 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 forts of fweet herbs are to be fown. And the fowing of a few lettuce to come late in the year is ftill to be continued ; fome defer fowing the main crop of kidney-beans till this month ; but that might have been done the laft, in good rich foil and fine dry weather ; fome 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 fetting them at a due diftance one from another, and the plentiful fhowers that generally fall make this an agreeable month. Make beds for mufhrooms 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 collyflowers, cardons, fellery, 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 extremely 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 hewing of all his
kitchen

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 fellery 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 fertility, 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 fellery and leeks in trenches, to whiten against winter, for the use of the cook in soups; of which the *London* gardeners make much money. Replant also your beet-chards, to be ready against *August*.

As

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 gardeners 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.

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.

The labour and profits of a kitchen garden in July and August.

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 favoys.

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 fellery, endive and leeks, for whitening, are to be furrow'd, the
middle,

middle, or at farthest the latter end of *August*.

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.

The labor and profits of a kitchen garden in September and October.

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, garlic, 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, radishes,

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 favoys.

Late fellery, 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 fellery.

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 fellery is quite gone.

I need but just mention, that all sorts of roots, as carrots, parsnips, scorzonera, falsify,

falsify, 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.

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 *The labour and profits of a kitchen garden in November.* falletings, 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 fallets; 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.

They

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 fellery, *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 fellery and leeks, in the naked earth, when well cover'd. But it is to be noted, that when once fellery 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 *Seet. 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 falletings 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, fellery, 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 fallets, 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 hot-beds 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 In *January*, a continuation of all those
January. roots that were laid in sand in the foregoing months of *October, &c.* red beet, scorzonera or falsify, 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, alifanders, 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 favoy, 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* 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.

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 fellery begins to run to seed, and grow pipey. Some endive still remains to deck our winter sallet; and alifanders or *Macedonian* parsley, if well managed, will supply the place of fellery.

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 sallettings; 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 *fallets*, 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, fellery 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 of

The produce of June.

of falletings, 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 fellery and endive, comes now again in vogue.

Purslain, *Roman* lettuces and cucumbers, are now the chief fallet.

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 fallets; also some white endive, fellery 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 fellery 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 favoy 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 farewell 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, falfify, 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, fuccory, 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 favoys, 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 fellery, 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, falfify, 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, favoys, 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, fellery and succory, winter lettuces, fallers and pot-herbs, are now the glory of the table, with a few collyflowers to help them out.

Carrots, parsnips, potatoes, scorzonera, falsify, 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 favoys, 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 *Dawby* 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.

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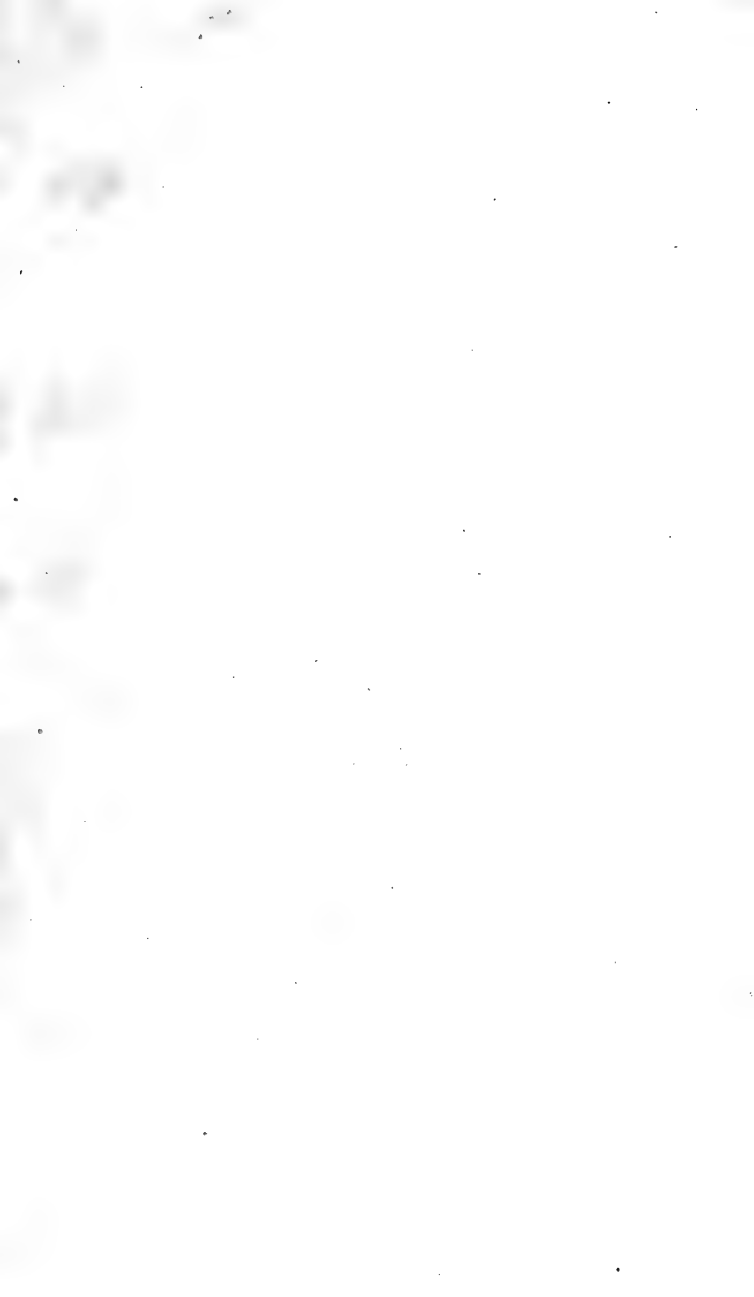
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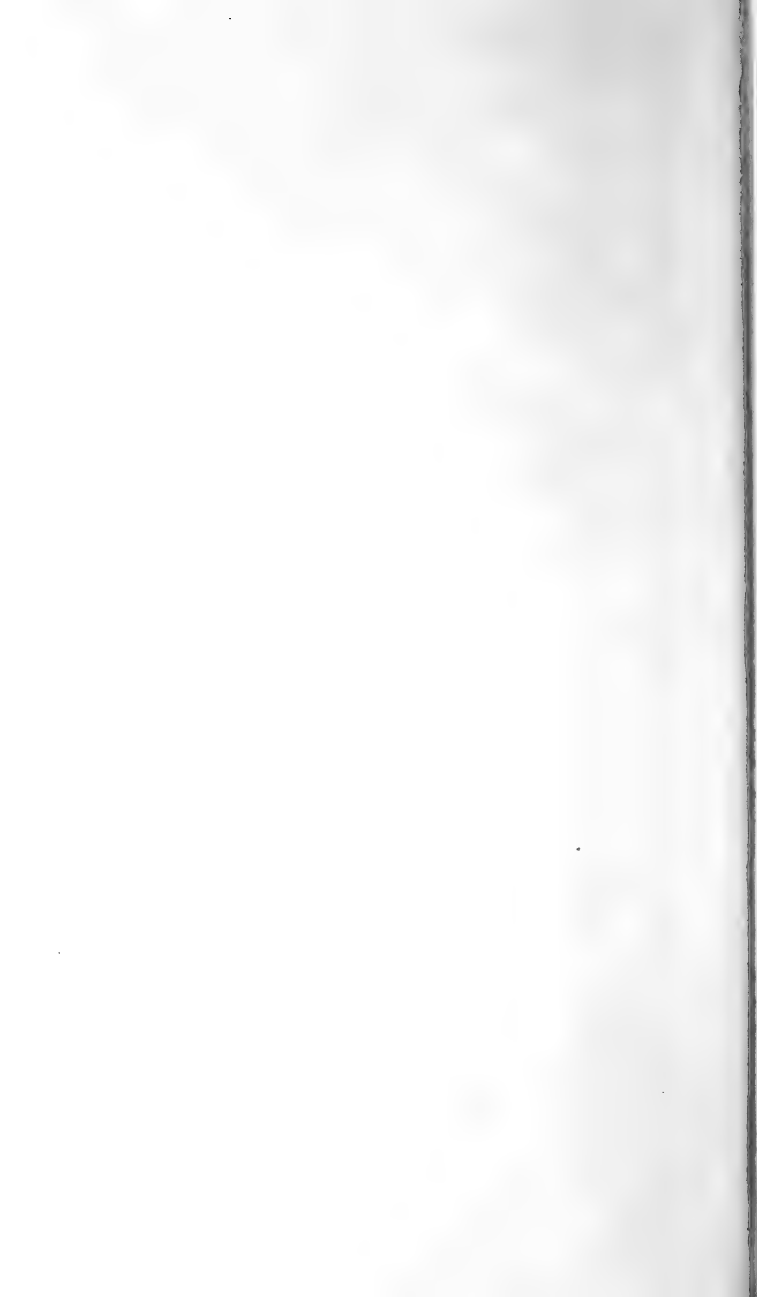
F I N I S.

E R R A T A.

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*.







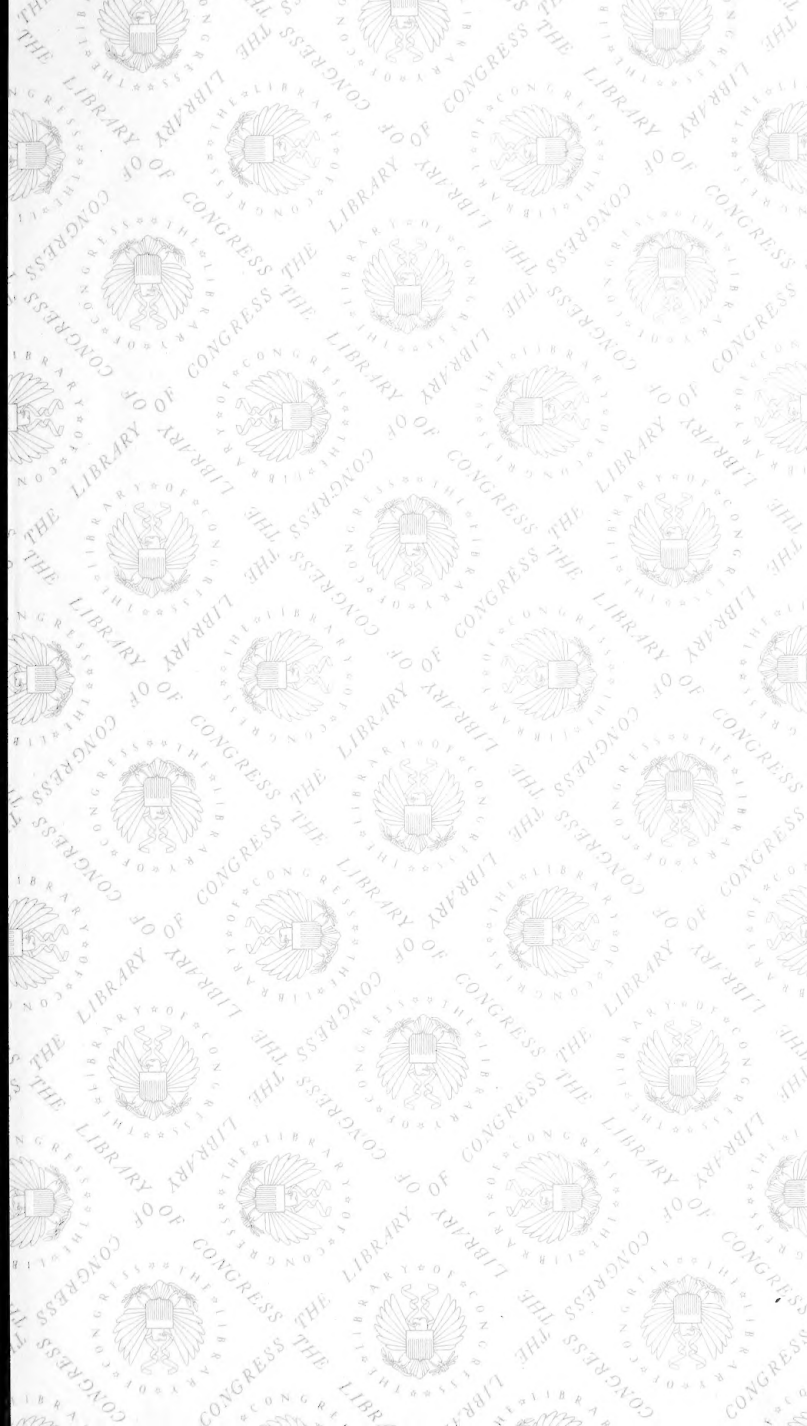


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