FLORA DIÆTETICA:

OR,

HISTORY

OF

ESCULENT PLANTS,

Both DOMESTIC and FOREIGN.

IN WHICH

They are accurately deſcribed, and reduced to their LINNÆAN Generic and Specific Names.

WITH

Their ENGLISH NAMES annexed, and ranged under Eleven GENERAL HEADS,

VIZ.

ESCULENT
1 ROOTS,
2 SHOOTS, STALKS, &c.
3 LEAVES,
4 FLOWERS,
5 BERRIES,
6 STONE-FRUIT,
7 APPLES,
8 LEGUMENS,
9 GRAIN,
10 NUTS,
11 FUNGUSES.

AND

A particular Account of the Manner of uſing them; their native Places of Growth; their ſeveral Varieties, and Phyſical Properties: Together with whatever is otherwiſe curious, or very remarkable in each Species.

THE WHOLE

So methodized, as to form a ſhort INTRODUCTION to the SCIENCE OF BOTANY.

By CHARLES BRYANT, of *Norwich.*

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TO

JAMES CROWE, Esq;

OF

TUCK's WOOD, NEAR NORWICH,

THIS HISTORY

OF

ESCULENT PLANTS

Is, with all due Submission, Inscribed,

BY

His most Obedient

Humble Servant,

C. BRYANT.

PREFACE.

WHETHER we view Mankind in a natural or civilized ſtate, we ſhall find that the principal part of his daily food, and alſo moſt of the articles neceſſary to his comfortable enjoyment of Life, are drawn from the vegetable kingdom; every endeavour therefore to point out with preciſion and accuracy the Species of Plants, immediately adapted to the uſe of man, muſt carry with it its own recommendation; for, by furniſhing him with the means of diſtinguiſhing the different Species of plants clearly, he is thereby enabled to chooſe ſuch as are moſt wholeſome, and beſt ſuited to his palate and conſtitution, and of rejecting ſuch as are diſagreeable and hurtful. Now this can never be anſwered by any method ſo well, as

by that of calling plants after their generic and trivial Names, for theſe once acquired, any particular Species may be as certainly diſcourſed upon, as any ſingle letter in the Alphabet. By theſe, Botany is reduced to a permanent and univerſal language, which may be adopted by all people and nations; but without theſe, the moſt laboured deſcriptions often prove ineffectual, and the meaning liable to be miſtaken. The truth of this is evident from the writings of many travellers, who have endeavoured to deſcribe the plants peculiar to the ſeveral countries they have paſſed through; but though they have taken much pains to be underſtood, yet it is frequently out of the power of the moſt expert Botaniſt, to be certain of many plants they mention, for want of their deſcriptions being delivered according to the language of Botany; or, if the plants were ſuch

as

as are in Linnæus, their not ſpeaking of them by their generic and trivial names. Theſe names would be all the deſcriptions neceſſary to a ſcientific Botaniſt, and this method would ſave ſuch travellers a great deal of time, but for want of proceeding in this way, their labours become almoſt uſeleſs, and the œconomy of human life is often robbed of many advantages. Hence, amongſt other inſtances, Botany becomes a ſcience of the firſt conſequence, and claims the moſt liberal encouragement, as when it is properly underſtood and applied, it may be productive of the greateſt benefits to mankind. All Gentlemen then that travel with the public good in view, ſhould previouſly acquire ſuch a ſtock of the Linnæan ſyſtem as will enable them to reduce plants to their Genera and Species. Not is a competent knowledge of this Science leſs neceſſary to the ſtationed

Gentleman; for ſurely it ill ſuits with the character of a perſon of a polite education, to adopt the vulgariſms of the unlearned. And yet for the moſt part this is the caſe, there being nothing more frequent than for people in a high ſtation of life, to converſe about their fruits and ſallads, under the barbarous names they may have heard them called by, and which are often local. Gardeners and Nurſerymen too ought to be well acquainted with the Linnæan names of the plants they cultivate and deal in, the want of which knowledge many times renders their language unintelligible even among themſelves, eſpecially if they have been brought up in different places. The utility of the following Manual then muſt immediately appear, as by it any one may furniſh himſelf with the Linnæan names of moſt of the eſculent plants in uſe throughout the known

parts

parts of the globe, and that with very little trouble; for it being portable in the pocket, and ſufficient in itſelf for the purpoſe, Gentlemen and Ladies not at all acquainted with Botany, may amuſe themſelves in their gardens, and examine the greateſt part of their vegetables ſcientifically, without the fatigue of regularly ſtudying the Science, as all ſuch terms as were unavoidable in true deſcription, are explained at the beginning of the work. Under this view, likewiſe, it muſt become directly uſeful to thoſe who travel, as they will be hereby enabled to ſatisfy themſelves in regard to the edible plants they may meet with abroad, and in their writings be capable of giving the country names in conjunction with the true botanical ones, a thing of no ſmall conſequence in Hiſtory.

Some time paſt, Mr. Hugh Roſe, Apothecary of Norwich, for his

own

own information, ſet himſelf about collecting the Linnæan names of the *Eſculent Plants*; his liſt coming into my hands, I made as many additions to it as I could, have deſcribed all the plants, except ſuch as are generally known; and have digeſted and divided the whole into eleven general Heads, with Subdiviſions of them, that the deſcriptions of the plants might immediately follow every ſmall parcel of names. Theſe deſcriptions I have delivered in as plain and ſimple language as poſſible, being ſenſible, that a work chiefly intended to bring into general uſe the ſcientific names of a particular ſet of plants only, could not be expreſſed in too familiar a ſtyle. I have likewiſe aimed at brevity, as well as plainneſs, not unfrequently making one plant ſubſervient to the deſcription of another, by only contraſting their difference. As to ſuch Exotics as could not come under my

inſpection,

inſpection, I have deliberately conſulted the beſt botanic writers upon them, and by comparing their ſeveral deſcriptions, have formed ſuch as I hope will be found to give the moſt accurate ideas of the plants deſcribed. Knowing alſo, that many readers are very ſolicitous about the virtues of plants, I have added the moſt general phyſical properties of the greateſt part of theſe, as far as could, with propriety, be deduced from their material compoſitions, and perceivable effects upon the organs of ſenſation.

Having pointed out the principal deſign, it remains to mention but one circumſtance more reſpecting the ſucceeding pages; which is, that ſeveral plants inſerted there were never yet generally introduced into the kitchen, but all of them have been privately tried, and found to be equal, nay even to ſurpaſs many, whoſe uſes have been long eſtabliſh-

ed.

ed. This muſt prove of public advantage, in particular ſeaſons, as out of ſuch a number, if ſome ſhould fail, others will be in perfection; and ſurely no one will object to increaſing the Eſculent Plants, from an opinion of its tending to promote luxury, eſpecially if he reflect that human health and vigour can never be ſupported ſo well, as by a frequent uſe of vegetable diet, and that by having a great variety to chooſe from, both the palates and pockets of different people will be the more agreeably accommodated.

TERMS

TERMS EXPLAINED.

As it was impoſſible to deliver a work of this kind, with any tolerable propriety, without making uſe of ſome of the terms peculiar to the ſcience, it will be neceſſary for ſuch readers as may be entire ſtrangers to Botany, to get a perfect idea of the few general ones following, before they conſult the deſcriptions of the plants, otherwiſe they will not be able clearly to comprehend them, as theſe words are conſtantly occurring.

1 Annual.
2 Biennial.
3 Perennial.
4 Seſſile.
5 Serrated.
6 Crenated.
7 Pinnated, or winged.
8 Peduncle.
9 Spike.
10 Spicula.
11 Panicle.
12 Spadix.
13 Racemus.
14 Umbel.
15 Calyx.
16 Catkin.
17 Petal.
18 Glume.
19 Ariſta, or Awn.
20 Floret.
21 Germen, or Seed-bud.
22 Pericarpium.
23 Capſule.
24 Stamina.
25 Styles.
26 Stigma.
27 Summit.

1 A plant is ſaid to be *Annual* when it dies, root and branch, in the courſe of the year in which it vegetated; as Common Barley.

2 A *Biennial* plant is that which totally periſhes the ſecond year after it vegetated; as Garden Clary.

3 A *Pere-*

3 A *Perennial* plant is ſuch whoſe root continues alive in the ground for many years; as ſeveral ſorts of Mint.

4 A leaf or flower is ſaid to be *Seſſile* when it has no foot-ſtalk; as the leaf and flower of the Garden Purſlane.

5 A *ſerrated* leaf is ſuch as hath its margin cut into teeth like thoſe upon the edge of a ſaw; as in the Roſe leaf.

6 A leaf is ſaid to be *crenated* when its margin is cut into ſemicircular teeth; as the leaf of Ground Ivy.

7 A *pinnated* or *winged* leaf hath ſeveral leſſer leaves placed on each ſide a common foot-ſtalk; as the leaf of the Aſh.

8 A *Peduncle* is the ſtalk that ſupports a flower, and is ſo called to diſtinguiſh it from the ſtalk that ſuſtains a leaf.

9 A *Spike* is formed by many ſeſſile flowers ſtanding on both, or on all ſides a common peduncle*; as a ſpike of Lavender.

10 A *Spicula* is a partial ſpike; in Wheat, the main ſpike is compoſed of a number of ſpiculæ.

11 A *Panicle* is formed by the flowers being variouſly branched from the extremity of a common ſtem, upon ſeparate peduncles; as in the Oat.

12 A *Spadix* is a flower-ſtem that is protruded out of a ſheath; as that of the Common Arum.

13 A *Racemus* is a long bunch of flowers, each

* This ſort of peduncle Linnæus more properly calls a *Receptacle*.

of which is ſupported on a diſtinct peduncle, which ſprings from the ſide of a common peduncle; as in the Currants.

14 An *Umbel* is a bunch of flowers, in which many common peduncles, riſing to an equal height, proceed from a point at the extremity of a ſtem, and ſupport the flowers in ſmall cluſters; as in Common Parſley.

15 A *Calyx* is the leaf or leaves that encloſe and protect the other parts of a flower before they expand.

16 A *Catkin* is a ſort of compound calyx, conſiſting of a great many ſcales, ranged along a common receptacle, and has obtained its name from its reſembling a cats-tail; as in the Willow.

17 The *Petal* or *Petals* of a flower, are the leaf or leaves placed within the calyx, and are of various ſhapes and colours, according to the nature of the plant.

18 *Glume* * is a term which ought to be applied only to graſs-leaved plants, and ſhould be confined to point out the chaffy leaf that immediately ſurrounds the ſeed.

19 An *Ariſta* or *Awn*, is a ſort of beard that ſprings from ſome part of a huſk or ſeed of the graſs-leaved plants; as the beard of Barley.

20 A *Floret* is a partial flower; a compleat

* *Gluma*, a *huſk*, has not hitherto had any definite meaning in Botany, which has cauſed ſome confuſion even in the works of Linnæus; for in deſcribing the graſs-leaved plants, he ſometimes uſes it for the calyx, and ſometimes for the petals, or chaff that ſurround the ſeed, whereby it is not always poſſible to underſtand his meaning. The propriety of confining it to the petals therefore muſt immediately appear.

flower

flower of the Dandelion is compoſed of a number of florets.

21 The *Germen* is the rudiment of the fruit, or ſeed-veſſel.

22 A *Pericarpium* is a ſeed-veſſel arrived at maturity.

23 A *Capſule* is a dry hollow ſeed-veſſel, that cleaves or ſplits in ſome certain manner; as a Poppy-head.

24 The *Stamina* are the little threads ſtanding within the petals, and are called the male organs of generation.

25 The *Styles* are ſmall pillars, moſtly placed in the centre of the ſtamina, and are the female organs of generation.

26 The *Stigma* is the top of the ſtyle, and is variouſly formed.

27 The *Summits* are the tops of the ſtamina.

HISTORY

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OF

ESCULENT PLANTS.

CHAPTER I.

ESCULENT ROOTS.

SECTION I.

Roots now or formerly made use of as Bread.

1 ARUM colocasia. *Egyptian Arum or Colocasia.*
2 Arum esculentum. *Eatable Arum.*
3 Arum peregrinum. *Edders.*
4 Calla palustris. *Water Dragons.*
5 Convolvulus batatas. *Spanish Potatoes.*
6 Dioscorea sativa.
7 Dioscorea alata. } *Indian Yams.*
8 Dioscorea bulbifera.
9 Jatropha maniot. *Cassava or Indian Bread.*
10 Nymphæa lotus. *Egyptian Lotus.*
11 Sagittaria sagittifolia. *Common Arrow-head.*
12 Solanum tuberosum. *Common Potatoes.*
13 Yucca gloriosa. *Adam's Needle.*

14 Polygonum divaricatum. *Eaſtern Buck-wheat.*

1 ARUM colocaſia. *Lin. Sp. pl.* 1368.

Arum maximum Egyptium, quod vulgo Colocaſia. *Bauh. Pin.* 195.

Great has been the controverſy amongſt ancient Botaniſts concerning this plant; ſome inſiſting that it was the *Faba Egyptia* of Dioſcorides and Theophraſtus, and others denying it, contending with good reaſon that it was the ſeed of the *Faba Egyptia* that was eaten, and not the root. This plant no doubt is the true *Colocaſia* of the ancients, and the ſame which is mentioned by Virgil in his Eclogues *. It grows in Crete, Cyprus, Syria, and Egypt, propagating itſelf chiefly by its roots; for it flowers ſo late, that it can perfect its ſeeds only in particular ſeaſons. This laſt circumſtance induced many travellers to believe it was not natural to theſe parts, but had been introduced there, and was the means of leading them into miſtakes about the plant, the general habit of which ſomewhat agreeing with that of the *Faba Egyptia*, and ſome aſſerting that the root of the latter was eaten, they implicitly pronounced the former to be the *Faba Egyptia*, the root of which had been affirmed by ſome to be the true *Colocaſia*.

Dr. Haſſelquiſt met with the *Arum colocaſia* both in the fields and gardens of Egypt.

* Eclog. iv. v. 20.

It

It hath a large tuberous root covered with a brownish skin, but when cut is white within, and of a sharpish acrid taste.

The leaves come immediately from the root on long, thick footstalks; they are large, and somewhat of the shape of those of the Butter bur, of a dark shining green colour, and have their footstalk inserted near their centre.

Among the leaves rises the flower-stalk, which is round, of a pale green, and terminated by a large sheath including a pestle, or clapper, like that of our Wake-Robin, but longer, thinner, and set round at the bottom with red berries.

The roots of most of the species of this genus are intolerably acrimonious, but this is of a milder nature, and much esteemed by the inhabitants of the East for its nutritious quality. What pungency it has is taken out by soaking it in water for some hours, after which, it is dried and is then fit for table. Sometimes, however, they are boiled or roasted, and eaten as potatoes. A root or two of *Colocasia* with a glass of good wine is a pleasant regale.

2 ARUM esculentum. *Eatable Arum. Lin. Sp. pl.* 1369.

Arum minus, nymphææfolio, esculentum. *Sloan. Jam.* 62.

This is a native of America. It is a much smaller plant than the former, and

has leaves reſembling our Water Lily. The inhabitants of the ſugar iſlands cultivate it in plenty, as food for their ſlaves. It has a mild root, and not only this is eaten, but the leaves alſo, which are a favourite ſallad among the Indians, and on that account they are called Indian Kale. This circumſtance probably induced Linnæus to give it the trivial name of *eſculentum*, the better to diſtinguiſh it from thoſe *Arums*, whoſe roots only are eaten.

3 ARUM peregrinum. *Edders. Lin. Sp. pl.* 1369.

This is likewiſe a native of America, and is cultivated for the roots in the ſame manner as that juſt mentioned. It differs from the *eſculentum*, in having leaves between the form of an heart and that of a ſpear. The roots of both the ſpecies are eaten the ſame as are potatoes with us, and the Edders are very pleaſant.

There are ſome others of this genus, whoſe roots are eſculent, as thoſe of the *ſagittifolium*, but they are not ſo generally cultivated.

4 CALLA paluſtris. *Water Dragons. Lin. Sp. Pl.* 1373.

Dracunculus aquatilis. *Dod. plant.* 330.

The roots of this are ſaid to be eaten, but in what manner I cannot learn. It is a native

tive of the northern parts of Europe, and grows in the marſhes. The root is thick, fleſhy, and jointed. It creeps in the mud, and ſends up in cluſters many fiſtulous ſtalks, ſupporting heart-ſhaped, deep green leaves. The flower-ſtems riſe in the midſt of the tufts of leaves, to about eight inches high; they are round, thick, of a pale green, and are ſurrounded by the baſes of the leaves. Each ſtem terminates with a light green, plain ſpatha, which is ſnipped at its baſe, and includes a club-ſhaped ſpadix, ſurrounded with hermaphrodite, whitiſh, chivy flowers, having neither calyx, nor petals, but are ſucceeded by red globular berries, ſtanding round the ſpadix, as they do in common Arum. The ſpatha is permanent, and remains with the fruit.

5 CONVOLVULUS batatas. *Spaniſh Potatoes. Lin. Sp. pl.* 220.

Convolvulus indicus vulgo Patates dictum. *Raii Hiſt.* 728.

The *Batatas* is a native of both Indies, but has been a long time cultivated in Spain and Portugal, whence the roots are annually imported.

It puts forth many long, trailing ſtalks, which are very rough, and as they run on the ground they ſtrike fibres, and produce large, irregular, tuberous roots. The ſtalks are furniſhed with almoſt ſpear-ſhaped

leaves, of a dark green colour, with five prominent veins running through each. The flowers are produced at the bosoms of the leaves, on long peduncles; they are bell-shaped, spread open at the top, and contain five stamina and one style each, crowned with a forked stigma.

The root is firm, of a pale brown on the outside, white within, very sweet, and is the only one at present known, in all this copious genus, to be esculent, those of the rest of the species being either very pungent or violently cathartick. It is a plant that well repays the time and labour of the cultivators, for one bushel of the roots generally yields fifty; but we cannot reap this benefit, as our climate is not warm enough to produce the plant to perfection.

These are certainly the same species of roots as those which Columbus's sailors were treated with by the inhabitants of Cuba, and which they said were very sweet, and when boiled tasted like chesnuts.

6 DIOSCOREA sativa. *Yams. Lin. Sp. pl.* 1463.

Volubilis nigra, folio cordato nervoso. *Sloane Jam.* 46. *Hist.* I. *p.* 140.

This is a native of both the Indies, and is cultivated in all the sugar islands in the West, where the roots are the principal food of the Negroes.

It

It ſends forth many weak, ſmooth, ſlender ſtalks, which fix themſelves to any ſupport near them, in the manner of our Briony, ſome of them running to the length of twenty feet; they are blackiſh, are furniſhed with heart-ſhaped leaves, ending in acute points, and each has five longitudinal veins, which take their riſe at the baſe, and diverge towards the ſides, but meet again at the apex. The flowers come out in a racemus at the footſtalks of the leaves; they have no petals, but conſiſt of a ſmall calyx cut into ſix parts, and are male and female in diſtinct plants. The male flower has ſix hairy ſtamina, and the female a three cornered germen, crowned with three ſtyles, and becomes a capſule of three cells, each containing two membranous ſeeds.

7 DIOSCOREA alata. *Yams. Lin. Sp. pl.* 1462.

Volubilis rubra, caule membranulis extantibus alato, folio cordato nervoſo. *Sloan. Jam.* 46. *Hiſt.* I. *p.* 140.

This too grows ſpontaneouſly in both the Indies, and is cultivated in manner of the former. It differs from the *ſativa* in being a ſmaller plant, in the ſtalks being red, triangular, and winged, and ſometimes putting out bulbs at their joints, as they trail on the ground.

8 DIOSCOREA bulbifera. *Yams. Lin. Sp. pl.* 1463.

Rhizophora Zeylanica, ſcammonii folio ſingulari, radice rotunda. *Herm. Par.* 217. *t.* 217.

This differs from both the former in the roots being rounder. Its leaves reſemble thoſe of Scammony in their ſhape, but they are warted.

The roots of all theſe three ſpecies are promiſcuouſly eaten, by the name of *Yams*; they differ greatly in colour, ſize, and ſhape; ſome being blueiſh, ſome browniſh; and as to ſhape, ſome are round, others irregularly oblong. With reſpect to ſize, they weigh from a pound to ten and upwards. They are of a very nutritious nature, eaſy to digeſt, and when dreſſed, are preferred to the beſt wheaten bread. The taſte is ſomewhat like the potatoe, but more luſcious. For negroe food they are generally boiled, and then beaten into a maſh. The white people grind them to flour, and make bread and puddings of them. In order to have the benefit of them the year through, upon digging them up, they are expoſed in the ſun to dry, in the manner of our onions, and when ſufficiently weathered, they are preſerved in dry ſand, garrets, or caſks, and if kept from moiſture, will continue ſeveral ſeaſons, and loſe nothing of their primitive goodneſs.

9 JATROPHA maniot. *Caſſava. Lin. Sp. pl.* 1429.

Arbor ſucco venenato, radice eſculenta. *Bauh. Pin.* 512.

The *Caſſava* is a native of the warmer parts of America. It is a ſhrubby plant, ſending up ſeveral ſtalks ſeven or eight feet high, which are covered with a thin bark, of different hues, according to the age of the ſtems, it being grey, red, or blue. The ſtalks and branches are furniſhed with ſmooth, hand-ſhaped leaves, conſiſting of five or ſeven lance-ſhaped lobes each. The flowers come out in bunches at the tops of the ſtalks, ſome being male and others female. The male has no calyx, but is compoſed of a bell-ſhaped petal, containing ten ſtamina, forming a column. The female alſo has no calyx, and conſiſts of five whitiſh petals, ſurrounding three bifid ſtyles, and is ſucceeded by a capſule of three cells, containing one ſeed each. The principal root is about half a yard long, and two or three inches thick; almoſt cylindrical, red or greyiſh on the outſide, white within, of a farinaceous ſubſtance, mixed with a milky juice, and every part of it is a fatal poiſon when raw; but notwithſtanding this, theſe roots furniſh a very great part of the daily food of the inhabitants of all denominations in the Weſt Indies.

When theſe roots are full grown and fit for uſe, it requires no great labour to get them

them up, for they do not penetrate far into the ground, and therefore the method uſed by the negroes, is, to pluck up the whole tree, roots and all, and if any of the offsets chance to ſeparate, which is ſometimes the caſe, they draw theſe up with a hoe. In order to prepare them for food, they pare off the outer bark with a coarſe knife; then the roots are rubbed on large copper graters to reduce them to meal, which much reſembles the ſawings of ſome white grained wood. When a ſufficient quantity of meal is obtained, it is put into a preſs, and the watery part ſqueezed from it, and carefully ſet by in veſſels kept at hand for the purpoſe. The ſubſtantial part is then taken from the preſs, and if immediately wanted for bread, it is made into cakes, and baked upon iron plates over a ſlow fire, till they become brown; after which they will keep ſweet for ſeveral months. The plates are about two feet broad, and half an inch thick, and are placed either upon ſtones, or an iron trivet. A fire is made underneath, and when the iron is properly heated, which they try by touching it with their fingers, they lay the meal on equally over the whole plate, till they have covered it about two inches thick. As it roaſts, the perſon that attends it, gently paſſes a ſmooth piece of wood over the ſurface, which cauſes the maſs to incorporate and ſubſide, till it becomes not above the eighth of an inch thick.

When

When baked enough, it is taken off, and laid a few hours in the ſun, that if any moiſture yet remains, it may be diſſipated, and thereby prevent the cake from contracting a mould. This bread is eaſy to digeſt, very nouriſhing, though but coarſe in the mouth. A piece of it dipped in water or other liquor, will ſoon ſwell to ſeveral times the thickneſs it was before it was put in. When *Caſſava* is intended to be laid up as a ſtock to have recourſe to occaſionally, or for the convenience of packing it up to ſend about the country, it is then cured in the following manner: They put a parcel of the meal into a pan over a ſlow fire, and to prevent it from burning, or ſticking to the pan, they continue ſtirring it about with a wooden inſtrument made for that purpoſe. By this operation it is brought into granules, and when dry enough, it is taken out and laid by in ſome convenient place, and by now and then expoſing it to the ſun, or the warmth of a ſtove, it may be preſerved ſweet for ſeveral years. Whatever offal may happen to be made in any preparation of the root, is carefully ſaved, and dried in a ſtove. This is often uſed to thicken their ſoups; but more generally, it is afterwards roaſted very brown, and being fermented with the roaſted roots of the *Convolvulus batatas* and melaſſes, an inebriating liquor, called *ouycou*, is prepared from it, and is a favourite drink of the natives,

tives, and with which they moſtly get intolerably intoxicated at their feaſts and public entertainments. No part of this extraordinary root is waſted, for the juice, though a perfect poiſon crude, is boiled up with meat, pepper, and other ſpices, as occaſion requires, into a moſt agreeable and wholeſome ſoup; and they are very careful to preſerve it for this purpoſe. Sometimes, however, their hogs and poultry find means to get at it, and drink it, which is inſtant death to them; yet the creatures ſo poiſoned, are eaten with the ſame ſafety and unconcern, as if they had been properly butchered.

Dr. Bancroft mentions another ſort of *Caſſava* uſed by the Indians, which he calls the ſweet *Caſſava*, and they *Camanioc*, and ſays it differs little from the former, but in that it is not poiſonous. This poſſibly may be the root of a ſpecies of this genus, but it certainly can never be a variety of the ſame plant. Notwithſtanding its innocent quality, its roots are not regarded by the natives as equal to the others, they yielding leſs meal in proportion to their ſize, and that more ſpungy and leſs nutritive.

10 NYMPHÆA lotus. *Egyptian Lotus. Lin. Sp. pl.* 729.

Nymphæa foliis amplioribus profundé crenatis ſubtus areolatis. *Brown. Jam.* 343.

This is an aquatick plant, and a native of both

both the Indies. It ſends up ſeveral large leaves, ſtanding ſingly on long footſtalks; theſe are heart-ſhaped, deeply cut at their baſe, of a light green colour, and ſharply dentated on their edges. The flower-ſtalks come immediately from the root; they are long, and each is terminated by one large, white double flower, of an agreeable ſmell, and like that of our white Water Lily, but it is not quite ſo full of petals. The calyx conſiſts of four permanent leaves, in the centre of which is placed the germen; this turns to a bottle-ſhaped ſeed-veſſel, of many cells, containing roundiſh ſeeds.

The root is conical, firm, about the ſize of a middling Pear, covered with a blackiſh bark, and ſet round with fibres. It has a ſweetiſh taſte, and when boiled or roaſted, becomes as yellow within as the yolk of an Egg. The plant grows in abundance on the banks of the Nile, and is there much ſought after by the poor people, who in a ſhort ſpace of time collect enough to ſupply their families with food for ſeveral days.

11 SAGITTARIA ſagittifolia. *Common Arrowhead. Lin. Sp. pl.* 1410.

Sagitta aquatica minor latifolia. *Bauh. Pin.* 194.

This plant grows common in rivulets and water ditches, and often varies much in the ſize and form of its leaves. Oſbeck, in his Voyage to China, ſays he ſaw *Sagittaria bulbis*

bulbis oblongis cultivated in the ſame field with *Rice* and *Nymphæa Nelumbo*; it reſembled the European *Sagittaria*, but was larger, which might be owing to the culture: the roots of the Chineſe ſort are the ſize of a clenched fiſt, and are oblong, and the Swediſh are round, and not much larger than peas. We change the quality of the ground, he remarks, by draining the water, and other arts, till we make it agreeable to our few ſorts of corn; but the Chineſe make uſe of ſo many plants for their ſubſiſtence, that they can ſcarce have any ſort of ground, but what will fit ſome one of them. Thus they do not improve the field for the ſeed, but chuſe the ſeed for the field.

The *Sagittifolia* ſends down into the mud many long, ſlender, brittle fibres, with a bulb ſuſpended at the end of each, which in Auguſt is about the ſize of an Acorn, and of a fine blue colour, ſtreaked with yellow. The inſide is white, firm, of a farinaceous taſte, but a little muddy. From the crown of this bunch of fibres, ſhoot many long, ſpungy ſtalks, ſupporting large arrow-ſhaped leaves, of a fine green colour, and gloſſy ſurface. Amidſt theſe riſe the flower-ſtems, higher than the leaves, ſuſtaining at their joints three or four white flowers, on long peduncles, each conſiſting of three roundiſh petals, which ſpread open. The uppermoſt flowers are all male, with many awl-

ſhaped

ſhaped ſtamina; the lower ones all female, with petals like the male, ſurrounding many compreſſed ſeed-buds, collected in a head, having very ſhort ſtyles, with acute ſtigmata. Theſe flowers are ſucceeded by rough heads, containing many ſmall ſeeds.

I cured ſome of the bulbs of this plant, in the ſame manner that Saloop is cured, when they acquired a ſort of pellucidneſs; and on boiling them afterwards they broke into a glutinous meal, and taſted like old peas boiled.

12 SOLANUM tuberoſum. *Common Potatoes. Lin. Sp. pl.* 265.

Solanum tuberoſum eſculentum. *Bauh. Pin.* 167.

The common *Potatoe* is a native of Peru, in South America. It has been introduced into England about a century and half, but was amongſt us a long time before much attention was paid to it, nor did it come into uſe in the families of the higher claſs of people, till within a few years paſt. The Iriſh ſeem to have been the firſt general cultivators of it in the weſtern parts of Europe, and it is ſo extended now as to form a principal part of the winter food, both of the Iriſh and Engliſh. There are two ſorts, the red and the white roots, which are only ſeminal variations; and there are alſo ſeveral varieties of theſe. *Potatoes* abound with an

insipid, phlegmatic juice, which induces many to think they are not nutritious; and indeed such sorts as break into a watery meal in the boiling, can afford but very little nourishment, as they are always found to prove very diuretick, and greatly to increase the quantity of urine. On the contrary, those kinds which cut firm when thoroughly boiled, especially the white sorts, must be nutritive, as they contain a more mucilaginous juice, than those that easily break, which thickening in the boiling, is the occasion of the parts cohering. Of equal quantities of the powder of Potatoes and the flour of Wheat, a good sort of bread may be made; and starch and hair powder may also be obtained from these roots.

13 YUCCA gloriosa *. *Adam's Needle. Lin. Sp. pl.* 456.

Cordyline foliis pungentibus integerrimis. *Roy. Lugd. Bat.* 22.

This is a native of the same place as the former. There are several species of the genus, all natives of America, but most of them are to be met with in the gardens and green-houses of the curious in England. The *Gloriosa* differs from the rest, in having

* The plant that flowered at Costesey, near Norwich, in 1782, and which was affirmed to be the *Succotrine Aloe*, was only one of this species; but it was a very strong plant, and the stem rose to above six feet high.

the margins of its leaves entire. In old plants the leaves are about eighteen inches long, and two broad, of a dark green colour, and each ends in a ſharp ſtiff ſpine. They are thickly ſet round the bottom of the ſtem to a ſpan or more upward, whence iſſues a round, rigid, purpliſh-green ſtalk, to the height of three feet or more, and which is ſet round with branches to the very top. At the baſe of each branch ſtands a ſmall red leaf, with a green apex. The branches are ſparedly ſet with bell-ſhaped flowers, which hang downwards; they are white, with purpliſh ſtripes on the outſide, and conſiſt of ſix petals each, joined together by their baſes. In the center of the flower are ſix ſhort, reflexed ſtamina, and an oblong, three cornered germen, which becomes an angular capſule, of three cells, filled with compreſſed ſeeds.

The root is thick and tuberous, and is uſed by the Indians for bread, being firſt reduced into a coarſe meal; but this is only in times of ſcarcity, and when more grateful roots fail them. In like caſes the people of England have been glad to ſupport life with the roots of the *Spiræa filipendula*, (Dropwort) the *Scirpus maritimus*, (Baſtard Cyperus) and even with thoſe of the *Triticum repens*, (Dogs-graſs) and alſo of thoſe of the Common Brake, or Fern.

14 POLYGONUM divaricatum. *Eaſtern Buckwheat. Lin. pl.* 520.

Perſicaria alpina, folio nigricante, floribus albis. *All. Pedem.* 41. *t.* 8.

This grows in Siberia and the Iſland of Corſica, in the Mediterranean. 'Tis a perennial plant, with a creeping root, compoſed of many tough fibres. The ſtalk riſes near half a yard high, breaking into many ſpreading branches, which are moſtly bent at their joints, and are furniſhed with narrow, ſmooth, light green, ſpear-ſhaped leaves, ending in an acute point. The flowers are produced in looſe ſpikes at the ends of the branches; they have no calyx, are ſmall and white, conſiſt of one petal each, cut at the brim into five ſpreading ſegments, and contain eight ſtamina and three ſtyles. When the flower fades the petal enwraps a roundiſh, ſharp-pointed ſeed.

The roots (reduced into coarſe meal) are the ordinary food of the Siberians, as they are alſo of the mountain-rats. Theſe animals are provident enough in the winter to lay up a proper ſtore for the ſummer, which being known to the natives, and they being too indolent to dig for them, ramble in queſt of the rats, granaries, and having hit upon them, make no ſcruple to carry away the produce of all their induſtry.

SECT.

SECT. II.

Roots occaſionally eaten as Condiments, or for other Family Purpoſes.

1 AMOMUM zingiber. *Common Ginger.*
2 Allium cepa. *Common Onion.*
3 Allium aſcalonicum. *Shallot, or Eſchalot.*
4 Allium ſcorodopraſum. *Rokambole.*
5 Apium petroſelinum. *Common Parſley.*
——— *latifolium.* Large-rooted Parſley.
6 Bunium bulbocaſtanum. *Earth-nut, or Pig-nut.*
7 Beta rubra. *Red Beet.*
8 Braſſica rapa. *Common Turnep.*
——— *rapa punicea.* Purple-rooted Turnep.
——— *rapa flaveſcens.* Yellow-rooted Turnep.
——— *rapa oblonga.* Long-rooted Turnep.
9 Campanula rapunculus. *Rampion.*
10 Cochlearia armoracia. *Horſe Radiſh.*
11 Carum carui. *Caraway.*
12 Cyperus eſculentus. *Ruſh-nut.*
13 Daucus carota. *Wild Carrot.*
14 Eryngium maritimum. *Sea Holly.*

15 Guilandina moringa. *Ceylon Guilandina.*
16 Helianthus tuberosus. *Jerusalem Artichoke.*
17 Ixia chinensis. *Spotted Ixia.*
18 Ixia crocata. *Greater African Ixia.*
19 Ixia bulbifera. *Bulb-bearing Ixia.*
20 Lathyrus tuberosus. *Peas Earth-nut.*
21 Orobus tuberosus. *Heath Peas.*
22 Orchis mascula. *Male Orchis.*
23 Pastinaca sativa. *The Parsnep.*
24 Raphanus sativus. *The Radish.*
25 Scorzonera hispanica. *Viper's Grass.*
26 Sium Sisarum. *Skirrets.*
27 { Lilium martagon. *Martagon Lily.*
{ Tulipa gesneriana. *Common Tulip.*
28 Tragopogon pratense. *Yellow Goatsbeard.*
29 Tragopogon porrifolium. *Purple Goatsbeard.*

1 AMOMUM zingiber. *Common Ginger. Lin. Sp. pl.* 1. Zingiber. *Bauh. Pin.* 35.

This is a native of both the Indies, and furnishes a considerable article of trade to the inhabitants of each. It is a perennial, and the roots spread in the ground in digitated clusters. From these rise several reed-like stalks, near a yard high, having a few narrow, grassy leaves towards their tops. Among these come forth the flower-stems; they are naked all the way up, and terminated

nated by ſcaly, oval ſpikes of ſmall blue flowers, conſiſting of one irregular petal, having a ſhort tube; this is cut into four ſegments at the brim, and includes one ſtamen and one ſtyle. The germen becomes a three-cornered capſule, containing many ſeeds.

Ginger is an excellent ſtomachick, and a powerful expeller of flatulencies. The green freſh root preſerved as a ſweetmeat, is preferable to any other. The Indians ſlice the green root among their ſallad herbs, in order to render them more grateful to the palate, and make them ſit eaſier on the ſtomach.

2 ALLIUM cepa. *Common Onion. Lin. Sp. pl.* 431. Cepa vulgaris. *Bauh. Pin.* 71.

From whence this was firſt brought into Europe is not known, but that it is natural to Africa is beyond a doubt, it being evident that *Onions* were eaten by the Egyptians above two thouſand years before Chriſt, and they make a great part of their conſtant food to this day in Egypt. Dr. Haſſelquiſt ſays it is not to be wondered at that the Iſraelites * ſhould long for them, after they had left this place, for whoever has taſted *Onions* in Egypt muſt allow, that none can be had better in any part of the

* Numbers, chap. xi. ver. 5.

univerſe: here, he goes on, they are ſweet, in other countries they are nauſeous and ſtrong; here they are ſoft, whereas in the north and other parts they are hard, and their coats ſo compact, that they are difficult to digeſt. They eat them roaſted, cut into four pieces, with ſome bits of roaſted meat, which the Turks call *kebab*; and with this diſh they are ſo delighted, that they wiſh to enjoy it in Paradiſe. They likewiſe make a ſoup of them in Egypt, which Haſſelquiſt ſays is one of the beſt diſhes he ever eat. The many ways of dreſſing *Onions* in England are known to every family, but in regard to wholeſomeneſs, there is certainly no method equal to boiling, as thus they are rendered mild, of eaſy digeſtion, and go off without leaving thoſe heats in the ſtomach and bowels, which they are apt to do any other way. Their nature is to attenuate thick, viſcid juices, conſequently a plentiful uſe of them in cold phlegmatick conſtitutions muſt prove beneficial. Many people ſhun them on account of the ſtrong, diſagreeable ſmell they communicate to the breath; this may be remedied by eating a few raw Parſley leaves immediately after, which will effectually overcome the ſcent of the *Onions*, and cauſe them to ſit more eaſy on the ſtomach.

3 ALLIUM aſcalonicum. *Eſchalot. Lin. Sp. pl.* 429. Cepa ſterilis. *Bauh. Pin.* 72.

This was found wild in Paleſtine, by Dr. Haſſelquiſt. The root is conglobate, conſiſting of many oblong roots, bound together by thin membranes. Each of theſe ſmall roots ſends forth two or three fiſtulous, long, awl-ſhaped leaves, iſſuing from a ſheath, and are nearly like thoſe of the common onion. The flower-ſtem ſhoots from a membranaceous ſheath, is round, almoſt naked, and terminated by a globular umbel of flowers, which have erect, purpliſh, lance-ſhaped petals, of the length of the ſtamina.

The root of this ſpecies is very pungent, has a ſtrong, but not unpleaſant ſmell, and therefore is generally preferred to the Onion, for making high-flavoured ſoups and gravies. It is alſo put into pickles, and in the Eaſt-Indies they uſe an abundance of it for this purpoſe.

4 ALLIUM ſcorodopraſum. *Rokambole. Lin. Sp. pl.* 425.

Allium ſtaminibus alternè trifidis, capite bulbifero, ſcapo ante maturitatem contorto. *Hall. all.* 2.

This grows naturally in Denmark and Sweden. It hath a heart-ſhaped, ſolid root, which ſtands ſide-ways of the ſtalk. The leaves are broad, and are a little crenated on

their edges. The flowers are of a pale purple colour, and collected into a globular head.

Linnæus makes the *Rokambole*, described above by Haller, to be only a variety of this, and it differs from the original, in having the top of the ſtalk twiſted circularly before the flowers open, and alſo in the head producing bulbs. The roots are uſed for the ſame purpoſes as thoſe of the former.

5 Apium petroſelinum. *Common Parſley. Lin. Sp. pl.* 379.

Apium hortenſe, petroſelinum vulgo. *Bauh. Pin.* 153.

The *Common Parſley* is known to every one. There are two varieties of it; the curled and the broad-leaved *Parſley*, the roots of which laſt are frequently brought to the markets, eſpecially the London ones. This variety has been cultivated in Holland a long time, and the roots are produced there to the ſize of our ſummer Carrots, which the gardeners tye up in bunches like Radiſhes, and ſend them to market, where they are readily bought by the people, who are very fond of them. They dreſs them different ways, but the principal uſe they put them to is to make what they call Water-*Souché*. Parſley roots have a briſk diuretick quality, and therefore are not proper

food for ſuch as have any debility in the urinary paſſages. The plant is a native of the Iſland of Sardinia.

6 BUNIUM bulbocaſtanum. *Earth Nut. Lin. Sp. pl.* 349.

Bulbocaſtanum majus, folio apii. *Bauh. Pin.* 162.

This is a native of our woods and low paſtures. The leaves, as to their general form, ſomewhat reſemble thoſe of Parſley, and thoſe which come from the root lay flat on the ground. The ſtalk riſes to about half a yard, is round, channelled, ſolid, naked below, and divided upwards into many branches, at each of which ſtands a ſmall leaf, in ſhape like thoſe at the bottom. The flowers come out at the ends of the branches in umbels; they are white, and conſiſt of five heart-ſhaped petals each, turning inwards, and ſurrounding five ſtamina, with an oblong germen below, which becomes an oval fruit containing two ſeeds. The roots, which are of a dirty brown colour, and a little bigger than Hazel-nuts, are as pleaſant as a Cheſnut, whence the name of *Bulbocaſtanum*. Pigs are exceedingly fond of theſe roots, therefore they are called Pig-nuts; and indeed nature ſeems to have intended them for the uſe of theſe creatures rather than for man, by reaſon they cannot be improved by cultivation, as Potatoes

toes and other eſculent roots are, for they will not thrive in tilled land. The root has a ſtiptick quality, and has been deemed ſerviceable againſt laxity of the urinary paſſages.

7 The *Beta rubra*, Red Beet, is only a variety of the *Beta vulgaris*, originally obtained by culture, and now there are ſome varieties of this; as the common red Beet, the turnep-rooted red Beet, and the greeniſh-leaved red Beet. This laſt is the moſt eſteemed ſort, the roots being larger and tenderer than the others. All theſe varieties are well known among gardeners, and the uſe of their roots among cooks; to deſcribe them farther, therefore, would be uſeleſs. They are pleaſant enough to the palate, but are ſaid to be prejudicial to the ſtomach, to afford little nouriſhment, and on that account are but ſeldom eaten to what they were formerly.

8 BRASSICA rapa. *Common Turnep. Lin. Sp. pl.* 931. Rapa ſativa rotunda. *Bauh. Pin.* 89. is a native of England, and may be met with wild on the borders of fields. No plant exhibits a more ſtriking inſtance of the benefits of cultivation than this, for in its wild ſtate it is worth little either to man or beaſt; but under the management of the huſbandman, it not only affords food for the human ſpecies, but becomes a moſt advantageous

vantageous crop to the cultivator, by furniſhing the principal winter food for his cattle. The Scotch eat the yellow-rooted turneps, when ſmall, as we do Radiſhes; and in France and Holland they boil the long-rooted one in moſt of their ſtews and gravies.

Turneps are an wholeſome aperient food, and the liquor preſſed from them when boiled is cooling and diuretick. The Turnep itſelf, maſhed with bread and milk, is an excellent poultice.

9 CAMPANULA rapunculus. *Rampion. Lin. Sp. pl.* 232. Rapunculus eſculentus. *Bauh. Pin.* 92.

The *Campanula rapunculus* grows wild in the county of Surrey, and ſome other parts of England. It is a biennial plant with a carrot-ſhaped root, which ſends forth many elliptical leaves; among theſe riſes a firm, erect, ſtriated ſtalk, to the height of two feet, furniſhed with narrower leaves than thoſe from the root, ſtanding irregularly. Towards the top of the ſtem, and at the boſoms of the leaves, riſe ſeveral cloſe panicles of blue, bell-ſhaped flowers, cut into five ſegments, and containing five ſtamina and one ſtyle each. The whole plant abounds with a lacteſcent juice. It is much cultivated in France for the roots, which are boiled

boiled and eaten as ſallads; but in England it is now little regarded.

10 COCHLEARIA armoracia. *Horſe-radiſh. Lin. Sp. pl.* 904. Raphanus ruſticanus. *Bauh. Pin.* 97.

The root of the *Horſe-radiſh* is perhaps one of the beſt condiments to freſh beef, that the vegetable kingdom is capable of producing; for by its warmth and activity it promotes digeſtion, and ſtrengthens the tone of the ſtomach. Frequently eaten, or otherwiſe uſed, it ſtimulates the ſolids, attenuates the juices, ſcours the glands, and thereby becomes ſerviceable in ſcurvies, and all diſorders proceeding from a viſcid ſtate of blood. The expreſſed juice put into ſkimmed milk makes an excellent coſmetic. There is a compound water of Horſe-radiſh kept in the ſhops, which is eſteemed a good antiſcorbutic. The plant grows naturally on the banks of rivers and ditches in England, and is too common to need a deſcription.

11 CARUM carui. *Caraway. Lin. Sp. pl.* 378.

Carum pratenſe, Carui officinarum. *Bauh. Pin.* 158.

The *Caraway* is a biennial plant, and grows wild in our meadows and paſtures. It

It hath a carrot ſhaped root, which runs deep in the ground, and which, on being broken, emits a ſtrong aromatic ſmell. From this comes up two or three ſolid, channelled ſtalks, to about two feet high, ſet with freſh green, winged leaves, on long footſtalks, and more finely cut than thoſe of the carrot. The ſtalks break into branches upward, each of which is terminated by a bunch of ſmall umbels, having white pentapetalous flowers, containing five hairy ſtamina and one ſtyle.

The roots of the cultivated *Caraways* were formerly in great eſteem when boiled; how they have fallen into neglect is not eaſy to gueſs, as they certainly merit a place at table, as much as ſome that come there, by reaſon they have the faculty of warming and comforting a cold weak ſtomach. The uſe of the ſeeds is well known both in the kitchen and ſhops. There is an eſſential oil and ſpirituous water drawn from the ſeeds, which are excellent Carminatives.

12 CYPERUS eſculentus. *Ruſh Nut. Lin. Sp. pl.* 67.

Cyperus rotundus eſculentus anguſtifolius. *Bauh. Pin.* 14.

This is a native of Italy, and a perennial. Immediately from the root ſhoot up many long, narrow, graſſy, three-ſquare, ſharp-pointed leaves, ſtanding almoſt upright, and having

having a ſharp, longitudinal ridge running down the back of each. Amidſt theſe riſe ſeveral, ſmooth, three-ſquare flower-ſtems, two or three feet high, each terminated by five narrow leaves, ſpreading horizontally, from the centre of which comes an umbel of flowers, compoſed of four or five looſe kind of panicles or rays, regularly diſpoſed, bearing ſmall, chaffy flowers, cloſely crouded together on each ſide the midrib, and having three ſtamina and one ſtyle each.

The root is a collection of long fibres, ſet at ſmall diſtances with oval bulbs, which are about the ſize of nutmegs, of a reddiſh colour on the outſide, white within, firm, and of a more delicate and pleaſant taſte than a cheſnut. Theſe bulbs are greatly eſteemed in Italy and ſome parts of Germany, and are frequently brought to table by way of deſert.

13 DAUCUS carota. *The Carrot. Lin. Sp. pl.* 348.

Paſtinaca tenuifolia ſylveſtris Dioſcoridis. *Bauh. Pin.* 151.

The cultivated *Carrot* is well known to every one, but there are many uninformed of its being only a variety of the *daucus carota*, or wild carrot, ſo common in our fields and hedges. This, like the Turnep, is worth little in its wild ſtate, its root being ſmall, tough, and ſtringy; yet when manured

nured it becomes large, ſucculent, and of a pleaſant flavour. But even in its improved ſtate, unleſs eaten very young, it is hard of digeſtion, and conſequently lies in the ſtomach, and breeds flatulencies.

Both flowers and ſeeds of the wild Carrot were kept in the ſhops. The latter are a powerful diuretick, and have often been found a ſovereign remedy in the jaundice, dropſies and gravel.

14 ERYNGIUM maritimum. *Sea Holly. Lin. Sp. pl.* 337.

This grows upon the ſea coaſts in diverſe parts of England. It is a perennial, with a long, tough, creeping root, which ſends forth ſeveral roundiſh, plicated, bluiſh, prickly leaves, ſtanding on long footſtalks, and moſtly lodged on the ground. The ſtems riſe about half a yard high, dividing into many ſpreading branches, which are ſet at their joints with leaves like thoſe from the root, but they are ſmaller, and claſp the ſtalks with their baſe. The flowers are produced at the ends of the branches in roundiſh, prickly heads, the bottoms of which are ſurrounded with narrow, prickly leaves, ranged in the form of a ſtar. Each flower conſiſts of five ſmall, oblong, light-blue petals, ſurrounding five ſlender ſtamina and one ſtyle. The germen becomes

an

an oval fruit, divided into two cells, each containing one oblong ſeed.

The roots have a pleaſant, ſweetiſh taſte, mixed with a ſlight degree of warmth and acrimony. They are candied by the confectioners, and eaten in this manner they are deemed excellent for diſorders of the breaſt and lungs.

15 GUILANDINA moringa. *Ceylon Guilandina. Lin. Sp. pl.* 546.

Lignum peregrinum aquam cæruleam reddens. *Bauh. Pin.* 416.

This grows in Egypt, the Iſland of Ceylon, and on the coaſt of Malabar. It is a ſhrubby tree, and the only one of the genus that has no ſpines; the others, four in number, being all armed with prickles. This riſes with a ſtrong ſtem, covered with an aſh-coloured bark, to near twenty feet. The young branches are covered with a green bark, and ſet at their baſe with trifoliate leaves, but upon the branches the leaves are decompounded, breaking into ſeveral diviſions, which are again divided into ſmaller ones, having five pair of oval lobes each, and terminated by an odd one. Theſe are of a light-green colour, and a little hoary on their under ſide. The flowers are produced from the ſides of the branches, in looſe bunches; they are yellow, compoſed of

of an unequal number of petals, ſome having five and others ten, and ſtand in a bell-ſhaped calyx, which is cut at the brim into five equal parts. The ſtamina are awl-ſhaped, ten in number, and ſurround an oblong germen, which becomes a rhomboidal pod, with one cell, including ſeveral hard, oval ſeeds.

The root is thick, full of knobs, and when young, is ſcraped and uſed by the inhabitants in the ſame manner, and for the ſame purpoſes, as we do Horſe-radiſh, it having the like pungent taſte, as have alſo the flowers. The wood of this tree dyes a beautiful blue colour.

16 HELIANTHUS tuberoſus. *Jeruſalem Artichoke. Lin. Sp. pl.* 1277.

Helenium indicum tuberoſum. *Bauh. Pin.* 277.

The *Jeruſalem Artichoke* is a native of Brazil, but has for ages been cultivated in the Engliſh gardens. It is a perennial, and ſends up many round, hairy, ſtiff ſtalks, eight or ten feet high, which are ſet with yellowiſh green, oval heart-ſhaped leaves, ſomewhat like thoſe of the common Sunflower, but narrower. A farther deſcription of it will be needleſs, it being pretty well known among gardeners; for where it has once been planted, it is no eaſy matter to root it out again. The roots have ſome re-

ſemblance to Potatoes, but their taſte is more fulſome, and like that of Artichoke bottoms. They abound with a phlegmatic juice, which is apt to generate wind, and cauſe uneaſy griping pains in the bowels. This is the chief reaſon they are not ſo much cultivated now as they were formerly.

17 IXIA chinenſis. *Spotted Ixia. Lin. Sp. pl.* 52.

Bermudiana iridis folio majori, flore croceo eleganter punctato. *Krauſ. hort.* 25. *t.* 25.

This is a perennial, and a native of India. It hath a thick, fleſhy, jointed root, furniſhed with fibres. This ſends up a ſmooth, jointed ſtalk, ſet with pointed leaves, near a foot long, and an inch broad, with furrows running their whole length, and claſping the ſtalk with their baſe. Some way up, the ſtalk divides into two, and a peduncle ſhoots from the centre of the partition, ſupporting one flower; theſe two branches divaricate again into peduncles, about two inches long, each ſuſtaining a flower as the former. The flower conſiſts of ſix equal petals, of a deep gold colour on the outſide, but of a light yellow within, mixed with red ſpots; in the centre are three ſtamina and one inclining ſtyle. The germen is oval, three cornered, and ſtands below

below the flower; this turns to a capſule with three cells, filled with roundiſh ſeeds.

The inhabitants where the plant grows naturally, boil the roots, and cut them as we do potatoes.

18 IXIA crocata. *Greater African Ixia. Lin. Sp. pl.* 52.

Ixia foliis gladiatis glabris, floribus corymboſis terminalibus. *Mill. ic.* 156. *f.* 1.

This hath a flattiſh, bulbous root, ſending forth three or four thin, narrow, ſword-ſhaped leaves, near a foot long, among which riſes the flower-ſtem juſt above them. The ſtem is very ſlender, naked, and terminated by a ſpike of yellow flowers, compoſed of ſix large, oblong, concave petals, of a glaſſy hue at their baſe, where each has a large, blackiſh ſpot on the inſide.

19 IXIA bulbifera. *Bulb-bearing Ixia. Lin. Sp. pl.* 51.

This from a bulbous root ſends forth ſeveral narrow, ſword-ſhaped leaves, about half a foot long. Among theſe riſes a jointed ſtem, to near half a yard, which is furniſhed with a ſmall leaf at each of its lower joints, claſping the ſtem with its baſe, and ſtanding erect. At the boſoms of theſe leaves bulbs are produced, which if planted will vegetate, and produce compleat plants. The flowers come out alter-

nately at the upper part of the ſtem, which bends at the joints where they ſpring from; they are compoſed of ſix whitiſh oval petals each, ſtriped with blue on their outſides. The germen ſupports a long, ſlender ſtyle, crowned with a trifid ſtigma, and turns to a roundiſh capſule, having three cells, filled with ſmall roundiſh ſeeds.

Theſe two laſt ſpecies are natives of the Cape of Good Hope, where the roots are eaten by the inhabitants, and greatly eſteemed. There are ſeveral more of this genus, and it is probable the roots of all of them might be uſed in the ſame manner.

20 LATHYRUS tuberoſus. *Peas Earth Nut. Lin. Sp. pl.* 1033.

Lathyrus arvenſis repens tuberoſus. *Bauh. Pin.* 344.

In the corn-fields of France and Germany the *Peas Earth Nut* grows naturally, and is a very troubleſome weed to the farmers. It is a perennial, and ſtrikes ſome of its fibres very deep into the earth, whilſt others run obliquely near the ſurface, having thick knobs, or irregular bulbs at their ends. From the crown of the bundle of fibres come ſeveral trailing ſtalks, three or four feet long, and furniſhed with oval, ſeſſile leaves in pairs, with a claſper between them. The flowers are produced from the arm-pits of the leaves, three or four upon a long

long peduncle; they are of the pea kind, of a light purpliſh colour, and are ſucceeded by ſlender, curved pods, containing ſmall, round ſeeds.

This plant, though a weed in France, is cultivated in Holland for the roots, which are carried to the markets there for ſale. They have an agreeable pleaſant taſte, much reſembling that of the Sweet Cheſnut.

21 OROBUS tuberoſus. *Heath Peas. Lin. Sp. pl.* 1028.

Aſtragulus ſylvaticus, foliis oblongis glabris. *Bauh. Pin.* 351.

This grows plentifully on the heaths in Scotland, and alſo on the like places in ſome parts of the north of England. This too is a perennial plant, having a more woody root than the *Lathyrus* above-mentioned. It ſends up a ſimple ſtem, about a foot high, furniſhed with winged leaves, generally compoſed of two pair of oblong-oval, ſmooth, ſharp-pointed lobes each, and a ſort of triangular ſtipula at the baſe of the footſtalk, which embraces the ſtem. From the joints of the ſtem ſpring the peduncles, each ſupporting three or four flowers of the pea kind, which turn to a deep purple before they fall.

The roots of this when boiled are ſaid to be nutritious. They are held in great eſteem by the Scotch Highlanders, who

chew them as we do Tobacco, and thus often make a meal of them; for being of a ſedative nature, they pall the appetite, and allay the ſenſation of hunger, the ſame as Tobacco does.

22 ORCHIS maſcula. *Male Orchis. Lin. Sp. pl.* 1333.

Orchis foliis ſeſſilibus non maculatis. *Bauh. Pin.* 82.

This is very common in our woods, meadows, and paſtures, and the powdered roots of it are ſaid to be the Saloop, which is ſold in the ſhops; but the ſhop roots come from Turkey. The flowers of moſt of the plants of this genus are indiſcriminately called *Cuckoo-flowers* by the country people. Though it has been affirmed that Saloop is the roots of the *maſcula* only, yet thoſe of the *morio*, and of ſome other ſpecies of *Orchis*, will do equally as well, as I can affirm from my own experience; conſequently to give a deſcription of the *maſcula* in particular will be uſeleſs. As moſt country people are acquainted with theſe plants, by the name of *Cuckoo-flowers*, it certainly would be worth their while to employ their children to collect the roots for ſale; and though they may not be quite ſo large as thoſe that come from abroad, yet they may be equally as good, and as they are exceedingly plentiful, enough might annually

nually be gathered for our own consumption, and thus a new article of employment would be added to the poorer sort of people. The time for taking them up is when the seed is about ripe, as then the new bulbs are fully grown; and all the trouble of preparing them is, to put them fresh taken up into scalding hot water for about half a minute; and on taking them out to rub off the outer skin; which done, they must be laid on tin plates, and set in a pretty fierce oven for eight or ten minutes, according to the size of the roots; after this, they should be removed to the top of the oven, and left there till they are dry enough to pound.

Saloop is a celebrated restorative among the Turks, and with us it stands recommended in consumptions, bilious cholics, and all disorders proceeding from an acrimony in the juices. Some people have a method of candying the roots, and thus prepared they are very pleasant, and may be eaten with good success against coughs and inward soreness.

23 PASTINACA sativa. *The Parsnep. Lin. Sp. pl.* 376.

Pastinaca sylvestris latifolia. *Bauh. Pin.* 155.

The *Pastinaca* is found wild upon banks and the mere-balks of fields, and differs from the garden Parsnep only in the size of

its root, and the hairineſs of its leaves, the cultivated one having a larger and more fleſhy root, and ſmoother leaves. The roots of the garden Parſnep ſeem to claim the preference to all other eſculent roots, of Engliſh growth, they being very agreeable to moſt palates, eaſy of digeſtion, and afford excellent nouriſhment. In the northern parts of Ireland the poor people obtain a ſort of beer from theſe roots, by maſhing and boiling them with hops, and then fermenting the liquor. The ſeeds of the wild Parſnep are ſlightly aromatic, and are often kept in the ſhops.

24 RAPHANUS ſativus. *The Radiſh. Lin. Sp. pl.* 935.

Raphanus minor oblongus. *Bauh. Pin.* 96.

This was originally brought from China, and by cultivation there are now in the gardens here ſeveral varieties of it; for beſides the long-rooted black Spaniſh Radiſh, we have two or more ſorts with round roots. Radiſhes abound with almoſt an inſipid watery juice, which is apt to breed flatulencies. The outer ſkin has a briſk pungency, and therefore ſhould never be ſcraped off, as this much corrects the phlegmatic part.

Radiſhes boiled are ſcarcely to be excelled by Aſparagus. For this purpoſe they ought to be rather ſmall and freſh drawn, and then dreſſed in the ſame manner that Aſparagus

is.

is. They are a long time before they become tender; it moſtly taking an hour to boil them ſufficiently.

25 SCORZONERA hiſpanica. *Viper's Graſs. Lin. Sp. pl.* 1112.

Scorzonera latifolia ſinuata. *Bauh. Pin.* 275.

Spain and Siberia are the native places of the *Viper's Graſs*. It is a perennial, and hath a tap-ſhaped root, about the thickneſs of one's finger, blackiſh without, and white within, of a bitteriſh ſub-acrid taſte, and abounds with a milky juice, as does the whole plant. The firſt leaves are large, ſinuated on their edges, and end in a long acute point. Among theſe riſes the ſtem to near three feet. This is ſmooth, much branched towards the top, and irregularly ſet with long, narrow leaves, whoſe baſe partly embrace it. Each branch of the ſtem terminates with a long, ſcaly head, compoſed of many narrow, tongue-ſhaped, hermaphrodite florets, laying over each other, and of a bright yellow colour, ſomewhat reſembling the yellow Goat's-beard. The florets are ſucceeded by oblong, whitiſh, rough ſeeds, crowned with feathery down.

The root is not only an article of cookery, but alſo of confectionary, it being preſerved with ſugar in the manner of Eryngo.

It

It was formerly a celebrated alexipharmick, and in great eſteem for ſtrengthening the ſtomach, and promoting the fluid ſecretions. The juice too has been deemed a counter poiſon to the bite of the Viper, hence the plant obtained the name of *Viper's Graſs*.

26 SIUM Siſarum. *Skirrets. Lin. Sp. pl.* 361.

Siſarum germanorum. *Bauh. Pin.* 155.

This is a native of China, but has been a long time cultivated in moſt parts of Europe, and particularly in Germany. The root is a bunch of fleſhy fibres, each of which is about as thick as a finger, but very uneven, covered with a whitiſh, rough bark, and has a hard core or pith running through the centre. From the crown of this bunch come ſeveral winged leaves, conſiſting of two or three pair of oblong, dentated lobes each, and terminated by an odd one. The ſtalk riſes to about two feet, is ſet with leaves at the joints, and breaks into branches towards the top, each terminating with an umbel of ſmall white flowers, which are ſucceeded by ſtriated ſeeds like thoſe of Parſley.

Skirrets come the neareſt to Parſneps of any of the eſculent roots, both for flavour and their nutritive quality. They are rather ſweeter than the Parſnep, and there-

fore to ſome few palates are not altogether ſo agreeable.

It is evident from experiments which have been made on this and ſome other vegetables, that bounteous nature has not confined ſugar to the Indies only, but has liberally blended it in the conſtitution of many European plants, and which may, by proper management, be extracted from them of equal quality, and perhaps nearly as copiouſly as from the celebrated Sugar-cane. The ingenious Chymiſt, M. Margraaf, has given ſome experiments he made on the roots of the *Beet* and *Skirret*, in order to obtain this valuable commodity from them; and as he found the latter to yield it in the greateſt quantity, and by reaſon too it is a matter both curious and important, I ſhall here give his proceſs in as conciſe a manner as the ſubject will admit.

He took a quantity of freſh *Skirret-roots* well cleaned, and having cut them into ſmall pieces, beat them to a maſh in an iron mortar; then tying them up in a linen bag, he committed them to a preſs, and ſqueezed them till the juice would run no longer. Water was then poured upon the ſame maſhed roots, and they were put into the preſs in a bag the ſecond time, and preſſed as before: the liquor obtained by theſe two operations was kept in a cool place for forty eight hours, when it became clear, and had precipi-

precipitated a mealy ſubſtance to the bottom of the veſſel in which it was contained. Finding the fæces thus ſettled, he poured the clear liquor through a fine linen cloth into a freſh veſſel. To this ſtrained liquor he added ſome whites of eggs, and then boiled the whole together in a copper pan, frequently ſkimming it, till no fæces appeared on the ſurface, but the liquor became as tranſparent as the pureſt clarified wine. It was then again boiled in a ſmaller pan, till a conſiderable part was evaporated; and the ſame operation was continued till the original thin liquor was become of the conſiſtence of common ſyrup. The boiling being compleated, he ſet the thickened liquor in a warm place for ſix months, at the end of which time the ſugar was ſhot in the form of cryſtals about the ſides of the veſſel.

To ſeparate and purify this ſugar was the next and main operation, and in order to this he immerſed the veſſel in warm water, thereby to break the tenacity of the liquor, and render it more fluid. This done, he pours the whole into an earthen pot, having a wide mouth, and narrow bottom pierced with holes, and placing this within another pot, ſet both of them in a temperate warmth for ſome time. By this contrivance, the liquid part fell gradually through the perforations of the firſt pot, into the ſecond, and left the cryſtals remaining in the firſt.

This

This ſugar was coarſe and clammy, and therefore to bring it more pure, he wrapped it up in a piece of blotting paper, and then gently preſſed it with his hand; the effect was, that the paper ſucked up much of the viſcid moiſture that had adhered to the ſugar, and thereby left the latter more neat. Having thus diveſted it of its groſſeſt impurities, he again boiled it up with lime-water till it became ropy, and taking it off the fire, kept ſtirring it till near cold, when he poured it off into a conical earthen veſſel, ſtopped with wood. This he placed in another veſſel as before, and in the ſpace of about eight days, the ſyrup had all dropped through the firſt veſſel, and left the cryſtals behind. Theſe he purified ſtill farther by means of blotting paper, as before, and a parcel of neat ſugar was procured, equal in goodneſs to the beſt produced from the Sugar-cane. The liquid that was ſaved in the laſt pot too, had all the properties of common melaſſes.

It muſt be confeſſed that this proceſs of Margraaf's, to extract the ſugar from plants, is both ſlow and tedious; but nevertheleſs, it points out how copiouſly ſome of our vegetables are ſtored with a ſaccharine ſalt, which might be drawn from them in abundance by proper management, or an eſtabliſhed method of buſineſs, as they have for the Sugar-cane; and that if it ſhould ever happen,

happen, that we were entirely deprived of this valuable article from abroad, yet the means of furniſhing ourſelves with it exiſts in our own country. By a ſhorter, but more expenſive proceſs, the ſame gentleman extracted ſugar from ſeveral other roots, as *Carrots*, *Parſneps*, &c. and from the *Beet* and *Skirret* he has ſet down the qualities as follow: from

½ ℔. of White Beet root, ½ oz. of pure Sugar, ½ ℔. of Red Beet root, 1¼ oz. of pure Sugar, ½ ℔. of Skirret root, 1½ oz. of pure Sugar.

Of theſe, he ſays, the ſugar obtained from the White Beet was the beſt, that from the Skirret was next in goodneſs, and conſequently the Red Beet afforded the worſt of all.

27 { LILIUM martagon. *Lin. Sp. pl.* 435.
TULIPA geſneriana. *Lin. Sp. pl.* 438. }

I have placed the *Lilium martagon* and the *Tulipa geſneriana* together, for the convenience of ſpeaking upon them under one head. The firſt is a native of Hungary and ſome places of Siberia, and the latter grows ſpontaneouſly in Aſia Minor. Linnæus ſays that the roots of the *Martagon Lily* make part of their daily food in Siberia, and that thoſe of the *Tulip* are eaten in ſeveral parts of

of Italy. This may ſeem ſtrange to thoſe who never had heard of ſuch an uſe being made of them, but there are ſeveral other roots which were formerly made uſe of in diet, that are now totally neglected. Some ſpecies of *Ornithogalum* furniſhed a conſtant diſh for the poorer people, where the plants grew ſpontaneouſly, and the root of the *latifolium* in particular was deemed excellent. I preſume a great many bulbous roots of plants in the Hexandria Claſs, might be introduced into diet with ſafety and advantage; eſpecially ſuch as have little ſmell and taſte, for that great maſter of nature, Profeſſor Linnæus, has laid it down as a rule, that ſuch plants as are no ways offenſive to the palate and organs of ſmell, are of themſelves of a harmleſs nature. And on the contrary, that thoſe that are immediately diſguſting to theſe two faculties, ought to be rejected as hurtful and pernicious. The firſt part of this rule is confirmed by daily experience, for all the ſorts of grain conſtantly introduced into human food, have nothing in them, even in their crude ſtate, that is obnoxious to either of theſe ſenſes. And in reſpect to roots, we find nothing diſagreeable in the flavour or ſmell of raw *Turneps*, *Parſneps*, *Potatoes*, and others, and when dreſſed they prove both pleaſant and nutritious. As to the ſecond part of the rule, I conceive Linnæus's meaning

ing to be this; that ſuch plants as affect the organs with a very uneaſy ſenſation, are improper for conſtant food; for if he intended they muſt not be eaten at all, experience ſhews the contrary. *Onions*, *Garlick*, and many more, whoſe ſmell is diſagreeable to ſome, are occaſionally uſed in diet, and in a general way are found to be wholeſome. The roots of the *Crown Imperial* have a very nauſeous ſmell, yet are frequently ſtewed in ſoups, without yielding any noxious quality to the liquor perceiveable in the quantity uſed; but this does not by any means prove, that they may be generally eaten with ſafety.

28 TRAGOPOGON pratenſe. *Yellow Goats-beard. Lin. Sp. pl.* 1109.

Tragopogon pratenſe luteum majus. *Bauh. Pin.* 274.

This is a biennial plant, and grows very common on the borders, and mere-balks of our corn-fields. It hath a tap-ſhaped root, which ſends forth a few narrow, graſſy leaves, ending in an acute point, and doubled, ſo as to make their edges nearly meet. The ſtalk riſes more than half a yard high, ſet at its joints with leaves like thoſe at the bottom, and embracing the ſtalk with their baſe. Sometimes, near the top, the ſtalk breaks into two or three branches, each being terminated with a long, green, conical bud

bud, which on its breaking ſpreads horizontally, and diſplays numerous yellow, tongue-ſhaped, hermaphrodite florets, cut into five teeth at their points, and laying over each other like tiles. Theſe are nearly equal in length to the rays of the empalement, and are ſucceeded by oblong, pointed ſeeds, crowned with long, feathery down, the whole forming a regular globe of two or three inches diameter.

The plant is known by the country people under the name of *Go to bed at noon*, or *Sleep at noon*, it being peculiar to the flowers to cloſe themſelves in the middle of the day. They dig up the roots when young and dreſs them as Parſneps, to which they prefer them.

29 *Tragopogon* porrifolium. *Purple Goats-beard. Lin. Sp. pl.* 1110.

Tragopogon purpuro-cæruleum, porrifolio, quod artefi vulgo. *Bauh. Pin.* 274.

This too is a biennial, and is found wild in Cornwall, and ſome other places in England. It is a much larger plant than the former, and has leaves ſomewhat reſembling thoſe of Leeks; but they are of a lighter green colour, and each has a white longitudinal line running through its centre. The ſtalk is terminated with a large, beautiful purple flower, having the rays of the empalement much longer than the florets;

and juſt below the flower, it ſwells ſo as to become thicker than in the other parts.

This plant is cultivated in gardens by the name of *Salſafy*, and its roots are dreſſed and ſerved up at table in a variety of forms. They are of a pleaſant, nutritious nature, but though theſe are at preſent in the greateſt eſteem, they are much inferior to thoſe of the *pratenſe*.

CHAP.

CHAP. II.

ESCULENT SHOOTS, STALKS, SPROUTS AND PITHS.

SECT. I.

First Shoots and Stalks.

1 ASPARAGUS officinalis. *Asparagus.*
2 Anethum azoricum. *Sweet Azorian Fennel.*
3 Angelica archangelica. *Angelica.*
4 Arctium lappa. *Common Burdock.*
5 Asclepias Syriaca. *Greater Syrian Dogsbane.*
6 Apium graveolens. *Smallage.*
——— dulce. *Garden Celery.*
7 Campanula pentagonia. *Thracian Bellflower.*
8 Cynara cardunculus. *Cardoon, or Chardoon.*
9 Carduus marianus. *Milk Thistle.*
10 Cnicus cernuus. *Siberian nodding Cnicus.*
11 Chenopodium bonus Henricus. *English Mercury.*

12 Convolvulus ſoldanella. *Sea Bindweed.*
13 Cucubalus behen. *Spatling Poppy.*
14 Epilobium anguſtifolium. *Roſebay Willow-herb.*
15 Humulus lupulus. *Wild Hops.*
16 Onopordum acanthium. *Cotton Thiſtle.*
17 Rheum rhaponticum. *Rhapontick Rhubarb.*
18 Smyrnium oluſatrum. *Common Alexanders.*
19 Smyrnium perfoliatum. *Round-leaved Alexanders.*
20 Saccharum officinarum. *Sugar-cane.*
21 Sonchus alpinus. *Mountain Sow-thiſtle.*
22 Tamus communis. *Black Briony.*
23 { Tragopogon pratenſe. *Yellow Goats-beard.*
{ Tragopogon porrifolium. *Purple Goats-beard.*

1 ASPARAGUS officinalis. *Lin. Sp. pl.* 448.

Aſparagus maritimus, craſſiore folio. *Bauh. Pin.* 490.

The wild *Aſparagus* differs little from the garden, except in the fineneſs of the leaves. The latter is ſo generally cultivated as to require no deſcription, and the agreeableneſs of its young ſhoots, as a ſallad, need not be mentioned. They certainly promote the appetite, but are ſaid to afford little nouriſhment. By the ſtrong, fætid ſmell they

they communicate to the urine, ſoon after eaten, it is evident they are diuretick; but the plant in its wild ſtate is ſaid to be more powerfully ſo, than in its manured one. It is a native of England, and grows in the marſhes near Briſtol.

2 ANETHUM azoricum. *Sweet Azorian Fennel.*

Though this is made a diſtinct ſpecies of *Fennel* by ſome writers on Botany, yet it certainly is no other than a variety of the *Anethum fœniculum* of Linnæus, which is the common *Fennel.* It was originally brought from the Azorian Iſlands, in the Atlantick ocean, hence the trivial name *azoricum.* The plant is much cultivated by the Italians, under the name *Finochio.* It is low, compared with the common *Fennel,* and differs from it too in the nature of its ſtalks, which, inſtead of running up, begin to ſpread as ſoon as they get above the ſurface of the ground, till they become four or five inches broad, very fleſhy, and ſometimes near two inches thick.

The ſtalks have a ſweet, fulſome taſte, mixed with an aromatic, and are eaten either raw with oil and vinegar, or ſtewed in ſoups and gravies.

3 ANGELICA archangelica. *Angelica. Lin. Sp. pl.* 360.

Angelica ſativa. *Bauh. Pin.* 155.

Lapland is the native country of this plant, where it grows in great plenty upon the banks of the rivers.

The root consists of a parcel of thick fleshy fibres, sending forth several large, compound winged leaves, of a lightish green colour, having broad fleshy footstalks, and are composed of oblong, serrated, sharp-pointed lobes. Among these rises a round, fistulous, jointed stalk, to the height of five or six feet, and set with leaves at the joints, whose membranous bases embrace it. Towards the top the stem breaks into many branches, each terminated by a compound umbel, the rays of which are angular, and support globular heads of whitish flowers, containing five stamina and one style each. These are succeeded by greenish seeds, standing by pairs.

The stalks were formerly blanched and eaten as Celery, and the young shoots are at present in great esteem among the Laplanders. The plant is one of the finest aromatics Europe produces. Gardeners who have water running through their grounds cultivate it for the roots, which they sell to the confectioners to be made into a sweetmeat. This confection is one of the most warm and agreeable that can be; is good to expel wind and strengthen the stomach, and is surpassed only by that of Ginger.

4 ARCTIUM lappa. *Common Burdock. Lin. Sp. pl.* 1143.

Lappa major ſive arctium dioſcoridis. *Bauh. Pin.* 198.

The *Arctium lappa* is a biennial plant, and is very common in waſte grounds and by road ſides.

It hath a long, thick, brown root, ſending out many exceeding large heart-ſhaped, greyiſh-green leaves; among which riſeth a purpliſh, tough, ſtriated ſtalk, divided into ſeveral branches, furniſhed with ſmaller leaves. At the extremities of the branches come the flowers in bunches; they conſiſt of a multitude of purple, hermaphrodite florets, included in a ſcaly empalement, thickly ſet with long, ſlender, incurved ſpines.

Many people cut the tender ſtalks of this plant, and having ſtripped off the outer ſkin, boil and dreſs them like Aſparagus. They have not a very pleaſant flavour, but the plant being aperient and ſudorific, a frequent eating them in this manner would certainly do good ſervice in ſcorbutic habits. A decoction of the roots has been found to be very beneficial againſt the rheumatiſm, gout, and other diſorders bordering upon theſe. I myſelf have lately been a witneſs to their good effects this way. If the boiled ſtalks, or a decoction of the roots, ſhould be diſagreeable to any, who may be deſirous

of uſing them for the above complaints, they may preſerve either with ſugar, and eat them as a ſweetmeat, but they will not prove altogether ſo efficacious.

5. ASCLEPIAS Syriaca. *Greater Syrian Dogſbane. Lin. Sp. pl.* 313.

Apocynum majus ſyriacum rectum. *Corn. canad.* 90.

The *Aſclepias Syriaca* is a native of Virginia, but has been a long time planted in the Engliſh gardens, both on account of its being an exotic, and for the ſweet ſmell of its flowers, which are nearly as fragrant as thoſe of the *Heſperis triſtis*, or Garden Sweet Rocket.

From a white creeping root it ſends up many round ſtems, four or five feet high, at the joints whereof ſtand two ſeſſile, bright green oval leaves, oppoſite each other.

At the tops of the ſtalks, and ſometimes at the boſoms of the leaves, come forth almoſt globular umbels of ſmall, yet low purpliſh flowers, conſiſting of one petal each, divided into five oval parts, and containing five very minute ſtamina and one ſtyle. In the centre are two oval germina, which become two oblong, pointed pods, filled with compreſſed ſeeds, crowned with a ſoft down. The whole plant is ſo full of a milky juice, that when a leaf is taken off, the wound will diſcharge for a conſiderable time after.

This

This plant has been always deemed a fatal poiſon to dogs, and very dangerous to the human ſpecies; notwithſtanding this, a Mr. Wagſtaff, of Norwich, has lately made trial of its young ſhoots, by boiling and dreſſing them like Aſparagus, and they proved equally as pleaſant and well taſted. Nor did the eaters experience any bad effects from them; hence it may be concluded, that either the boiling deſtroyed their deleterious property, or that the young ſhoots did not poſſeſs it in a hurtful degree. That fire will deſtroy the pernicious qualities of plants, is evident from the management of the *Jatropha maniot* before mentioned, and is alſo farther evinced by the leaves of Tea, which are poiſonous in their crude ſtate, but by being dried over an oven, this quality is ſo diminiſhed or blunted, as not to be ſenſibly felt in a moderate uſe of them. It may reaſonably be concluded then that boiling had a great ſhare in rendering this plant ſalubrious, and that many others which are now deemed hurtful, might thereby become wholeſome and agreeable ſallads.

As the *Aſclepias* was found to be innocent and palatable in almoſt a natural ſtate, if it were put under the art and management of the gardener, much might be expected from it; for it being a plant that will thrive in any ſoil and ſituation, and as it ſends out a prodigious quantity of ſuckers from the

root,

root, its propagation would be eaſy, and in time it might be made to anſwer all the purpoſes of Aſparagus, and prove a good ſuccedaneum to that celebrated, but expenſive vegetable. The down or cotton that adheres to the ſeeds of this plant, and ſome others of the ſame genus, and which is called *delawad* in France, is there made uſe of for ſtuffing of chairs and quilts. The latter are extremely warm and light, and are exceeding proper coverings for people labouring under any infirmity of body; for this matter is ſo elaſtic, that it adds little to the weight. A French gentleman has lately hit upon a method of ſpinning this down into balls like ſilk, for which contrivance he has obtained a patent from the French council, authorizing him to fabricate it into velvets and other ſtuffs.

6 Apium graveolens. *Smallage. Lin. Sp. pl.* 379.

Apium paluſtre ſive Apium officinarum. *Bauh. Pin.* 154.

The *Apium graveolens* grows upon the banks of moiſt ditches in England, and ſometimes even in the water. It is cultivated in gardens by the name *Apium dulce*, or Celery. In its wild ſtate it is ſaid to have very noxious qualities, but by cultivation it becomes not only wholeſome, but ſerviceable for ſtrengthening the ſtomach and

and affiſting digeſtion. Moſt umbelliferous plants that grow in the water, or moiſt places, are poiſonous, or at leaſt hurtful to the human frame; but by tranſplanting they loſe their evil qualities, and become aromatic and carminative. Celery is now ſo generally known as to render a deſcription of the plant uſeleſs; nor need it be mentioned, that the blanched ſtalks are eaten raw, ſtewed, or otherwiſe.

7 CAMPANULA pentagonia. *Thracian Bell-flower. Lin. Sp. pl.* 239.

Speculum veneris, flore ampliſſimo, Thracicum. *Raj. Hiſt.* 742.

This grows in Thrace, and alſo in the corn-fields in France. It is a low, annual plant, ſeldom riſing more than ſeven or eight inches. The ſtalks are numerous, weak, very much branched, and near their bottom have five obſolete angles.

The leaves are linear, that is, almoſt all the way of a breadth, ſharpiſh pointed, and have no footſtalks.

The flowers come out both at the diviſions of the ſtalks, and the extremities of the branches; they are of a bluiſh purple, with a white eye in the centre; are deeply cut at their brims into five round ſegments, and contain five ſhort ſtamina and one club-ſhaped ſtyle each. The ſeed veſſel is long, triangular,

triangular, deeply furrowed, and contains many compreſſed, brown ſeeds.

The firſt tender ſhoots of this plant are a favourite ſallad among the French. They ſow it thick, and cut it when ſmall as we do creſſes. It has an agreeable taſte, ſomewhat like Corn Sallad, and is held to be a good antiſcorbutic. It is known in our gardens by the name of *Thracian Venus Looking-glaſs*.

8 CYNARA cardunculus. *Cardoon. Lin. Sp. pl.* 1159.

Cinara ſpinoſa cujus pediculi eſitantur. *Bauh. Pin.* 383.

The *Cynara cardunculus* is a native of Candia, formerly the Iſland of Crete, in the Mediterranean ſea. It differs from the common Artichoke in growing much taller, in the leaves being more finely cut, and thicker ſet with ſpines, and in having ſmaller and rounder heads.

The gardeners blanch the ſtalks, as they do Celery, and they are eaten raw with oil, pepper and vinegar; or as fancy directs they are boiled or ſtewed, and ſometimes laid upon a toaſt and cheeſe.

9 CARDUUS marianus. *Milk Thiſtle. Lin. Sp. pl.* 1153.

Carduus albis maculis notatus vulgaris. *Bauh. Pin.* 281.

This

This is plentiful in waſte places, and upon old banks. It is known to almoſt every one by its large, beautiful leaves, which are variegated with white ſpots and veins, as if they had been ſprinkled with milk. This circumſtance gave riſe to a fooliſh, monkiſh tradition, that the Virgin Mary, when ſuckling our Saviour, accidentally let fall her milk upon the leaves of this plant, which ſtained all the ſucceeding ones ſince. The young ſhoot for leaves in the ſpring, cut cloſe to the root, with part of the ſtalk on, is one of the beſt boiling ſallads that is eaten, and ſurpaſſes the fineſt Cabbage.

10 CNICUS cernuus. *Nodding Cnicus. Lin. Sp. pl.* 1157.

Siberia is the native country of the *Cnicus cernuus*. It is a perennial plant, with a thick, fleſhy root, that breaks into many turgid fibres.

The radical leaves are heart-ſhaped, near a foot long, and ſix or ſeven inches broad; they ſtand upon very ſhort footſtalks, are of a deep green colour on their upper ſide, whitiſh underneath, and ſawed on their edges.

The ſtem is reddiſh, generally near ſix feet high, channelled, and furniſhed with leaves more heart-ſhaped than thoſe at the root. Towards the top it divides into branches,

branches, each terminated by a globular head of yellowiſh flowers, ſurrounded by a ſcaly, prickly empalement. The florets are all hermaphrodite, funnel-ſhaped, cut into five ſegments at their brims, and contain five ſhort, hairy ſtamina and one ſtyle each.

The tender ſtalks are firſt peeled, and then boiled and eaten as a ſallad, by the inhabitants where the plant grows.

11 CHENOPODIUM bonus Henricus. *Engliſh Mercury. Lin. Sp. pl.* 318.

Lapathum unctuoſum. *Bauh. Pin.* 115.

The *Engliſh Mercury* is frequently to be met with in waſte, and rubbiſhy places. From the root, which conſiſts of ſeveral thick fibres, come forth many arrow-ſhaped, dark green leaves. Among theſe riſe the flower-ſtalk, to about eighteen inches, thickly crouded with leaves, and divided at the top into many greeniſh ſpikes of flowers, having no petals, but conſiſt of a pentaphyllous * calyx each, containing five ſtamina and one ſtyle.

The young ſhoots boiled are by many eſteemed beyond Spinach, and it was formerly cultivated in the Engliſh gardens the ſame as Spinach now is, but of late it has been neglected, though it certainly merits the attention of the gardener as much as any ſallad in preſent uſe.

* Compoſed of five leaves.

The

The country people call the plant *All-good*, from a conceit that it will cure all hurts; and the leaves are now a conſtant plaiſter among them for green wounds.

12 CONVOLVULUS ſoldanella. *Sea Bind-weed. Lin. Sp. pl.* 226.

Soldanella maritima minor. *Bauh. Pin.* 295.

The *Convolvulus ſoldanella* is common upon our ſea-coaſts, where the inhabitants gather the young ſhoots, and pickle them in the manner of Samphire. They have a cathartic quality, for a ſmall quantity of the pickle will gently move the bowels. They have a ſalt, bitteriſh taſte before pickled.

The plant hath a ſlender, creeping root, which puts forth many weak, purpliſh, ſtriated ſtalks, about half a yard long, and trail upon the ground; theſe are furniſhed with kidney-ſhaped leaves, ſupported on long footſtalks, and ſomewhat reſembling thoſe of Pilewort. The flowers come out at the footſtalks of the leaves, on long peduncles; they are of a deep red colour, and bell-ſhaped, like thoſe of common Bind-weed. The whole plant abounds with a milky juice.

13 CUCUBALUS behen. *Spatling Poppy. Lin. Sp. pl.* 591.

Lychnis

Lychnis ſylveſtris, quæ Behen album vulgo. *Bauh. Pin.* 205.

This is perennial, and very common in corn-fields and hedges. It hath a whitiſh, creeping root, compoſed of many joints, whence ſpring ſeveral ſtalks, about half a yard or two feet long, having their bottom parts curved, and uſually lodge upon the ground; theſe are very full of joints near their baſe, and thickly ſet with pea-green, lance-ſhaped leaves, ſtanding oppoſite, embracing the ſtalks with their baſe. The lower leaves are moſtly finely ciliated on their margins. The flowers come out plentifully at the tops of the ſtalks; they are compoſed of five white bifid petals, protruded from a bladdery calyx, with a ſtamen inſerted in the tail of each petal, and five ſtanding alternately between them, the number of ſtamina being ten. The ſtyles are uncertain, ſome flowers having but three, others four, and ſome five.

Our kitchen-gardens ſcarcely furniſh a better flavoured ſallad than the young, tender ſhoots of this plant, when boiled. They ought to be gathered upon tilled land, and when they are not above two inches long. If the plant were under cultivation, no doubt but it would be improved, and would well reward the gardeners labour, by reaſon it ſends forth a vaſt quantity of ſprouts, which might be nipped off when of a proper ſize, and

and there would be a ſucceſſion of freſh ones for at leaſt two months. It being a perennial too, the roots might be tranſplanted into beds, like thoſe of Aſparagus.

The dried roots were formerly kept in the ſhops, by the name of *Behen album*, and were deemed cordial and cephalic.

14 EPILOBIUM anguſtifolium. *Roſebay Willow-herb. Lin. Sp. pl.* 493.

Lyſimachia chamænerion dicta anguſtifolia. *Bauh. Pin.* 245.

This is a perennial plant, and common in woods and meadows in the northern parts of England. The radical leaves riſe in a tuft; they are long, narrow, ſharp-pointed, of a deep gloſſy green on the upper ſurface, of a ſilvery grey underneath, entire at their margins, have no footſtalks, and have ſeveral tranſverſe veins running through their ſubſtance. In the centre of theſe riſes a round, firm, upright ſtem, to a man's height, irregularly ſet with leaves like the former, to near the top, where the ſtem is terminated by a long racemus of large, beautiful, deep-red flowers, ſtanding in quadrifid calyces, and compoſed of four roundiſh petals each, ſurrounding eight declining ſtamina and one ſtyle. The germen is cylindrical, placed below the flower, and

turns to a capſule of five cells, filled with oblong ſeeds, crowned with down.

The young tender ſhoots cut in the ſpring, and dreſſed as Aſparagus, are little inferior.

15 HUMULUS lupulus. *Wild Hops. Lin. Sp. pl.* 1457.

Lupulus mas et femina. *Bauh. Pin.* 298.

This is the only ſpecies of the genus, and is to be found wild in our hedges. It is male and female in diſtinct plants, and is ſo well known by being generally cultivated, as to render a deſcription of it uſeleſs. The young ſhoots are often gathered by the poor people, and boiled as an eſculent ſallad. If they be choſen very young they are good and pleaſant; but if too far advanced, they are then tough, bitter, and ſtringy.

In regard to the medicinal virtues of the flowers of this plant, they are one of the moſt agreeable and ſtrongeſt bitters. Their principal uſe is in malt liquors, which they render leſs glutinous, and diſpoſe them to paſs off more freely by urine.

16 ONOPORDUM acanthium. *Cotton Thiſtle. Lin. Sp. pl.* 1158.

Spina alba tomentoſa latifolia ſylveſtris. *Bauh. Pin.* 382.

This is a biennial plant, and is to be found plentifully in uncultivated places in many

many parts of England. The root is long and fibrous, and ſends forth ſeveral oblong, ſharp-pointed, whitiſh green, ſinuated leaves, covered with a cottony down, and ſet with ſpines on their edges. In the midſt of theſe ſhoots up a ſtalk, to the height of five or ſix feet, divided towards the top into diverſe branches, ſet with leaves at their joints, and having jagged, leafy borders running along them, edged with ſpines, as has the main ſtalk alſo. Each branch terminates with a ſcaly head of reddiſh purple, hermaphrodite florets, having narrow tubes, and cut at their brim into five teeth. They contain five hairy ſtamina and one ſtyle, and are ſucceeded by ſmall oblong ſeeds, crowned with down.

The tender ſtalks of this plant, peeled and then boiled, are greatly eſteemed by many, whilſt the ſingular flavour they have is diſagreeable to ſome few palates.

17 RHEUM rhaponticum. *Rhapontic Rhubarb. Lin. Sp. pl.* 531.

Raponticum folio lapathi majoris glabro. *Bauh. Pin.* 116.

This is an inhabitant of the mountain Rhodope, in Thrace, but has been a long time cultivated in the Engliſh gardens. It is a large, perennial plant, with a thick, fleſhy root, which divides into many parts as big as Parſneps, running deep in the

ground. It is of a reddiſh brown colour on the outſide, yellow within, and ſends forth many very large, ſmooth, heart-ſhaped leaves, having thick footſtalks of a reddiſh green colour, which are a little channelled on their under ſide, but are flat on the upper. When the plant grows in rich, ſtrong land, the leaves will be two feet long, and as much broad, and they will have large, prominent veins running from the inſertion of the footſtalk to the borders. The footſtalk too will be as long as the leaves, and thicker than a man's finger at their baſe. The leaves are of a dark green colour, ſlightly waved on their edges, and have a ſubaſtringent taſte, mixed with an acid. Among theſe leaves riſes the flower-ſtem, to the height of two or three feet; this is of a purpliſh colour, mixed with green, and has at each joint a ſmall ſeſſile leaf, of the ſhape of the former. The flowers are produced at the top of the ſtalk, in cloſe, obtuſe panicles; they are very ſmall, have no empalements, but conſiſt of one whitiſh petal each, cut into ſix ſegments, and having nine ſlender ſtamina inſerted into it, ſurrounding three ſhort, reflexed ſtyles. The ſeeds are large, brown, triangular, and winged.

The footſtalks of the radical leaves having an acid taſte, and being thick and fleſhy, are frequently uſed in the ſpring for making of tarts. If they be carefully peeled they will

will bake very tender, and eat agreeably. Many people prefer them even to Apples. There is another ſpecies of this genus *(the compactum)*, the ſtalks of which I have many times known to have been uſed in the ſame manner, and have been counted equally as good; and I am inclined to think that the ſtalks of all the ſpecies might be thus employed indiſcriminately.

The *Rhaponticum* was introduced into Europe in the beginning of the ſeventeenth century, by Alpinus, and was then ſuppoſed to be the true Rhubarb. The root is undoubtedly the Rhubarb of the ancients, but it is far inferior to either of the ſorts kept at preſent in the ſhops, it being but ſlightly cathartic, and much more aſtringent. A decoction made from the green freſh roots is an excellent antiſcorbutic, and in this reſpect is no way excelled, if equalled, by a decoction of the ſo much celebrated Water-Dock.

18 SMYRNIUM oluſatrum. *Common Alexanders. Lin. Sp. pl.* 376.

Hippoſelinum theophraſti, ſive Smyrnium dioſcoridis. *Bauh. Pin.* 154.

Since the introduction of Celery into the garden, the *Alexanders* is almoſt forgotten. It was formerly cultivated for ſallading, and the young ſhoots or ſtalks blanched were eaten either raw or ſtewed. The leaves too

were boiled in broths and ſoups. It is a warm comfortable plant to a cold, weak ſtomach, and was in much eſteem among the monks, as may be inferred by its ſtill being found in great plenty by old abbey walls.

It is a biennial, and hath a long, white root, which ſends forth winged leaves, ſomewhat like thoſe of Smallage, but much larger, and the lobes rounder. The ſtalk is furrowed, riſes four or five feet high, is divided into many branches, and furniſhed with leaves at the joints. The branches terminate with large umbels of greeniſh white flowers, having five ſmall, inflexed, ſpear-ſhaped petals each, including five ſtamina of the ſame length, and two ſtyles. The natural ſoil of this plant is on rocks near the ſea, and it is found in ſuch places in the north of England and Scotland.

19 SMYRNIUM perfoliatum. *Round-Leaved Alexanders. Lin Sp. pl.* 376.

Smyrnium peregrinum rotundo, ſive oblongo folio. *Bauh. Pin.* 154.

The *Perfoliatum* is a native of Italy. The bottom leaves of this ſpecies are exceedingly beautiful, being decompounded of many freſh green, ſmall leaves, which are divided into three oval, ſerrated lobes each. The ſtalk riſes in the centre of theſe firſt leaves to about three feet high, and is divided near the

the top into two or three branches. It is ſmooth, hollow, and jointed. At each joint ſtands one large orbicular leaf, of a yellowiſh green colour, plain on the margin, and claſps the ſtalk with its baſe. This change of the leaves, from compound winged ones, to thoſe that are round and entire, gives the plant a very ſingular appearance. The branches are terminated by compound umbels of ſmall, yellowiſh flowers, having the ſame number of petals and ſtamina as thoſe of the *oluſatrum*.

The blanched ſtalks of this ſpecies are far preferable to thoſe of the former, they being more pleaſant and much tenderer.

20 SACCHARUM officinarum. *Sugar-cane. Lin. Sp. pl.* 79.

Arundo ſaccharifera. *Bauh. Pin.* 18.

This plant grows naturally in both Indies, where it is alſo cultivated for that uſeful part, its juice. It has a jointed root, which ſends forth ſeveral ſhoots, that arrive to a heighth according to the nature of the ſoil. The medium one, however, is nine or ten feet. Theſe ſtalks are jointed, and each joint has a leaf two or three feet long, which embraces the ſtem with its baſe to the next joint above it, before it expands. The ſtalks are of a light yellow colour, of a brittle ſubſtance, and have a white ſweet pith running through them. The leaves

are narrow, ſharp pointed, ſet with fine ſharp teeth on their edges, like thoſe of the *Schænus mariſcus*, and have a whitiſh prominent rib running from their apex to their baſe. The flowers are produced at the tops of the ſtalks, in large panicles, in the manner of our common Reed; theſe have no calyx, but each is compoſed of a bivalved, acute-pointed glume, ſurrounded with long, woolly down, and contains three hair-like ſtamina, of the length of the glume, together with an awl-ſhaped germen, ſupporting two rough ſtyles, crowned with ſimple ſtigmata. The germen becomes an oblong, acute-pointed ſeed, encloſed in the glume.

The young, tender ſhoots are boiled, by the inhabitants of the Weſt-India Iſlands, with Bananas, and Spaniſh Potatoes, into a thick pottage, there called *Collulos*. This is for negroe food, and is both pleaſant to the palate, and very nouriſhing. The ſhoots thus boiled too, are exceedingly agreeable, if eaten by themſelves.

Nature ſcarcely produces a more valuable plant than the *Sugar-cane*; for though it is not immediately neceſſary to the ſupport of human life, yet it is capable of adding greatly to its comforts and enjoyments. Beſide furniſhing us with ſeveral home made wines, it would be impoſſible to reap the benefit of many ſorts of fruit, in the manner we do, if we were entirely deprived of the ſweet, delicious

licious ſalt, called Sugar. By the mollifying qualities of this, many acid fruits are rendered palatable and agreeable in pies, tarts, &c. By this, ſeveral kinds of berries and roots are preſerved from putrefaction from year to year, and become uſeful both in food and medicine. Rum, which is made from the produce of the Sugar-cane, is an excellent oily, nouriſhing ſpirit, if uſed phyſically, and in proper quantities. This, Melaſſes, and Sugar, furniſh a prodigious fund of trade and riches, both to the inhabitants of the Indies, and thoſe of Europe. To lay before the reader the tedious proceſs of extracting the Sugar from the *Canes*, would be only abuſing his time, as this has been fully treated upon by ſeveral writers, and it may be ſuppoſed he is already acquainted with it; I muſt therefore farther regard the immediate uſefulneſs of the plant, and obſerve, that in the Indies, the tops of the *Canes* are cut into ſmall pieces, and given to their domeſtic cattle, to which they prove very nouriſhing food, and keep them fat and in good ſpirits.

21 SONCHUS alpinus. *Mountain Sow-thiſtle. Lin. Sp. pl.* 1117.

Sonchus lævis laciniatus, ſive Sonchus alpinus cæruleus. *Bauh. Pin.* 124.

This *Sonchus* is a native of England, and is found on the ſides of hills. It is common

too in Lapland, where the inhabitants eat the young ſhoots as a ſallad. How they may ſuit an Engliſh palate I don't know, but thoſe who have a mind to try may obſerve the following deſcription of the plant.

It is an annual, and ſends up a ſtraight, round, hollow, purpliſh ſtem, irregularly ſet with jagged leaves, ſomewhat like thoſe of Dandelion, but the ſinuſes are finely ſerrated on the edges. The flowers come out at the top of the ſtem in a racemus; they are large, and compoſed of many blue, hermaphrodite florets, ſtanding in an imbricated, bellying calyx. The ſeeds are like thoſe of the common Sow-thiſtle, crowned with down.

22 TAMUS communis. *Black Briony. Lin. Sp. pl.* 1458.

Bryonia lævis ſive nigra racemoſa. *Bauh. Pin.* 297.

The *Black Briony* is common in woods and hedges in moſt parts of England. It is male and female in diſtinct plants. The root of either is large, tap-ſhaped, fleſhy, and covered with a dark brown ſkin. From this come ſeveral browniſh green ſtalks, which twine about any thing within their reach, till they arrive at ten or twelve feet in length; theſe are furniſhed at the joints with dark green, gloſſy, heart-ſhaped leaves, ſtanding ſingly upon long foot-ſtalks.

The

The flowers are produced in ſhort, turgid bunches from the ſides of the ſtalks; thoſe of the male have ſix ſhort ſtamina, fixed to a flat empalement, of ſix oval leaves; the females are compoſed of a bell-ſhaped calyx or empalement, cut into ſix ſegments, with an oblong, punctured gland ſitting on the inſide of each. When the female flowers are fallen, they are ſucceeded by ſmooth, dark red berries, of the ſize of ſmall Grapes, containing ſix round ſeeds each, about as big as thoſe of Gromwell.

This plant has been generally held to have corroſive and dangerous qualities, yet its young ſhoots are frequently boiled and eaten in the ſpring, the ſame as thoſe of Hops, and are by many as much eſteemed. The leaves and roots were formerly kept in the ſhops; the latter, ſcraped and then rubbed upon any part pained or ſwelled with the rheumatiſm, has in moſt inſtances done much ſervice. When thus uſed they ought to be freſh taken out of the ground.

23 Tragopogon pratenſe. *Yellow Goats-beard.*

Tragopogon porrifolium. *Purple Goats-beard.*

Both theſe were deſcribed in the former Chapter, therefore it is only to be obſerved here, that their young ſhoots, when advanced to about four inches high, are boiled

boiled and eaten in the manner of the reſt of this order, and that thoſe of the *pratenſe* are frequently preferred to Aſparagus. Both plants contain a milky juice, have a diuretic quality, and are ſuppoſed ſerviceable againſt the gravel.

SECT. II.

Sprouts and Piths.

1 ARECA oleracea. *Cabbage-tree.*
2 Arundo bambos. *Bamboo-cane.*
3 Braſſica oleracea, vel ſylveſtris. *Sea, or Common White Cabbage.*
——— *viridis.* Green Savoy Cabbage.
——— *ſabauda.* White Savoy Cabbage.
4 Braſſica botrytis. *Cauliflower.*
——— *alba.* White Cauliflower Brocoli.
——— *nigra.* Black Cauliflower Brocoli.
5 Braſſica ſabellica. *Siberian Brocoli, or Scotch Kale.*
6 Braſſica præcox. *Early Batterſea Cabbage.*
7 Braſſica rapa. *Common Turnep.*
8 Cyperus papyrus. *Paper Ruſh.*
9 Cycas circinalis. *Sago Palm-tree.*
10 Portulaca oleracea. *Purſlane.*
——— *latifolia.* Broad-leaved Garden Purſlane.

11 Smi-

11 Smilax aſpera. *Red-berried rough Bind-weed.*

1 ARECA oleracea. *Cabbage-tree. Lin. Syſtema Naturæ*, 730.

This is a ſpecies of Palm, and a native of the Weſt-Indies, where it grows with a taper body to a very great height. The leaves are large and pinnated, and the lobes are entire. It hath male and female flowers iſſuing from the ſame ſpatha. The male are ſupported upon a branched ſpadix, ſpringing from a bivalve ſpatha; theſe have three ſharp pointed, ſtiff petals each, ſurrounding nine ſtamina, three of which are longer than the reſt. The female flowers come from the ſame common ſpatha, have no ſtyles, but conſiſt of three acute-pointed petals each. When theſe fall off, the germen ſwells to an almoſt oval, fibrous berry, containing one oval ſeed.

This is the only ſpecies of Palm that is mentioned by Linnæus to afford eſculent leaves or buds, and it is from the pith of this ſpecies that the Weſt-India Sago is ſaid to be made; but whether this is the only one that bears what is called the *Cabbage*, is not eaſily to be determined, by reaſon the deſcriptions given by different writers of this kind of tree, are very vague and uncertain. Miller, in his Dictionary, has mentioned two ſorts of eſculent Palms, one from

from Sloane, which he calls the *Cabbage-tree*, and the other from Dr. Houſtoun, which he names the *Mountain Cabbage*. To what particular genus of the Palms either ſpecies belongs, is impoſſible to be told from Miller; and by the ſmall difference in the deſcriptions * given by the above two gentlemen of the trees, it is probable they both meant one and the ſame ſpecies, and that the *Areca oleracea* of Linnæus. But as this is a matter which cannot be made perfectly clear, I ſhall deſcribe Miller's Cabbage-trees in his own words. 1ſt. "This tree riſes to a very great height in the country where it grows naturally. *Ligon*, in his hiſtory of *Barbadoes*, ſays, there were then ſome of the trees growing there, which were more than two hundred feet high; and that he was informed they were a hundred years growing to maturity, ſo as to produce ſeed. The ſtems of theſe trees are ſeldom larger than a man's thigh; they are ſmoother than thoſe of moſt other ſorts, for the leaves naturally fall off entire from them, and only leave the veſtigia or marks where they have grown. The leaves (or branches) are twelve or fourteen feet long; the ſmall leaves or lobes are about a foot

* Palma altiſſima non ſpinoſa, fructu pruniformi minore racemoſo ſparſo. *Sloan. Cat.*

Palma altiſſima non ſpinoſa, fructu oblongo. *Houſtoun.*

long, and half an inch broad, with ſeveral longitudinal plaits or furrows, ending in ſoft acute points, and are placed alternately. The flowers come out in long looſe bunches below the leaves; theſe branch out into many looſe ſtrings, and are near four feet long, upon which the flowers are thinly placed. The female flowers are ſucceeded by fruit about the ſize of a Hazel-nut, having a yellowiſh ſkin, ſitting cloſe to the ſtrings of the principal footſtalk.

"As the inner leaves of this encompaſs the future buds more remarkably than moſt of the other ſpecies, ſo it is diſtinguiſhed by the appellation of Cabbage-tree; for the centre ſhoots, before they are expoſed to the air, are white and very tender, like moſt other plants that are blanched; and this is the part which is cut out and eaten by the inhabitants, and is frequently pickled and ſent to England by the title of Cabbage; but whenever theſe ſhoots are cut out, the plants decay and never thrive after; ſo that it deſtroys the plants, which is the reaſon that few of the trees are now to be found in any of the Iſlands near ſettlements, and thoſe are left for ornament."

This is Miller's account of *Sloane*'s Cabbage tree; and of that deſcribed by *Houſtoun*, he ſays, "The fruit of this kind is about an inch and an half in length, and near two inches in circumference. The flower-buds, which

which are produced in the centre of the plants, are by the natives cut, and boiled to eat with their meat, and are by them called the Mountain Cabbage."

From theſe accounts of the two trees we find, that the buds for leaves of the one are eaten, and the flower-buds of the other, which ſeem to indicate, indeed, that they are diſtinct ſpecies; unleſs it may be, that both ſorts of buds of the ſame tree are uſed as here mentioned. In regard to the genus *Areca*, it contains only two ſpecies at preſent known, the *oleracea*, and the *cathecu*; from the juice of the latter the *Terra Japonica* of the ſhops is ſaid to be made. This laſt tree is called *Faufel*. Captain Dampier, in his voyage round the world, met with abundance of *Cabbage-trees* at the Iſland of St. Jago, near the Iſthmus of Darien, in the South Sea, where he meaſured one which reached 120 feet; the leaves or branches were 12 or 14 feet. In the middle of the branches, he ſays, grows the fruit, (this is, the Cabbage) about a foot long, as thick as a man's leg, white, and very ſweet, whether eaten raw or boiled. Between the Cabbage and the branches ſprout many ſmall twigs, about a foot long, at the end of which grow hard, round berries, of the ſize of Cherries, which falling off, afford excellent food for the hogs.

In the body of theſe trees there runs a pith,

pith, which is a nutritious food to a particular kind of worms, and in which, after the trees are felled, they breed in great abundance. Theſe worms or grubs are eaten by the French in ſome of the Weſt India iſlands, and are eſteemed a great delicacy. They are nearly the ſize of one's little finger, and have a black head, equal in thickneſs to the body. The manner of dreſſing them for table is, to ſtring them upon ſkewers, and hang them before the fire, and as ſoon as they are thoroughly warm, to ſprinkle them with fine raſpings of cruſt of bread, ſalt, pepper, and nutmeg, thereby to abſorb the fat. When ſufficiently roaſted they are ſerved up with orange or citron ſauce.

2 ARUNDO bambos. *Bamboo Cane. Lin. Sp. pl.* 120.

Tabaxir & Mombu arbor. *Bauh. Hiſt.* I. *p.* 222.

This curious *Reed* is a native of both the Indies, where it frequently attains the height of ſixty feet. The main root is long, thick, jointed, ſpreads horizontally, and ſends out many cylindrical, woody fibres, of a whitiſh colour, and many feet long. From the joints of the main root ſpring ſeveral round, jointed ſtalks, to a prodigious height, and at about ten or twelve feet from the ground, ſend out at their joints ſeveral ſtalks joined

 together

together at their baſe; theſe run up in the ſame manner as thoſe they ſhoot out from. If any of theſe be planted, with a piece of the firſt ſtalk adhering to them, they will perpetuate their ſpecies. They are armed at their joints with one or two ſharp, rigid ſpines, and furniſhed with oblong - oval leaves, eight or nine inches long, ſeated on ſhort footſtalks. The flowers are produced in large panicles, from the joints of the ſtalks, placed three in a parcel cloſe to their receptacles; they reſemble thoſe of the common Reed, and are ſucceeded by ſeeds of the ſame form, ſurrounded with down.

The young ſhoots are covered with a dark green bark; theſe when very tender are put up in vinegar, ſalt, garlic, and the pods of capſicum, and thus afford a pickle, which is eſteemed a valuable condiment in the Indies, and is ſaid greatly to promote the appetite, and aſſiſt digeſtion. The ſtalks in their young ſtate are almoſt ſolid, and contain a milky juice; this is of a ſweet nature, and as the ſtalks advance in age, they become hollow, except at the joints, where they are ſtopped by a woody membrane, upon which this liquor lodges, and concretes into a ſubſtance called *Tabaxir*, or ſugar of *Mombu*, which was held in ſuch eſteem by the ancients, in ſome particular diſorders, that it was equal in value to its weight in ſilver. The old ſtalks grow to

five or ſix inches diameter, are then of a ſhining yellow colour, and are ſo hard and durable, that they are uſed in buildings. Theſe, when bored through the membranes at their joints, are converted into water-pipes, and make excellent good ones. The ſmaller ſtalks are uſed for walking-ſticks, and are called *Rotang*. The inhabitants of Otaheite make flutes of them, about a foot long, with two holes only, which they ſtop with the firſt finger of the left hand, and the middle one of the right, and they blow through their noſtrils.

3 BRASSICA oleracea. *Common White Cabbage. Lin. Sp. pl.* 932.

This is a native of England, and is found wild on the ſea-coaſts. Numbers 4, 5, and 6, are, by Linnæus, made only varieties of Number 3. Whether he is right in this is hard to determine, for the number of *Cabbages* now raiſed makes it impoſſible to tell with certainty, which are ſpecies and which varieties. And this difficulty is conſtantly increaſing by the mixing of the farina of one ſort with another, and thereby producing new variations. There is ſome probability, however, that the Cauliflower is a diſtinct ſpecies, and it is certain that the different ſorts of Brocoli are varieties of the Cauliflower. They are all too well known to require any deſcription, and their young

ſhoots are generally acknowledged to be ſuperior to moſt other vegetables.

7 BRASSICA rapa. *Common Turnep. Lin. Sp. pl.* 931.

Rapa ſativa rotunda. *Bauh. Pin.* 89.

This has been mentioned in the firſt Chap. but as the ſprouts are frequently eaten in the ſpring, it had a right to a place here alſo. If theſe be gathered when very tender, they are an excellent ſallad.

8 CYPERUS papyrus. *Paper Ruſh. Lin. Sp. pl.* 70.

Papyrus Syriaca et Siciliana. *Bauh. Pin.* 19.

This is a graſs-leaved plant, growing naturally in Egypt, Syria, and ſome other parts of the Eaſt. It hath a creeping root, from which comes forth a tuſſuck of long, ſlender leaves; in the midſt of theſe riſe very thick three-ſquare, naked ſtalks, terminated by umbels of ſmall, chaffy flowers, laying over each other like tiles. The ſpokes or rays of the umbel are long, ſlender, exceedingly numerous, ſtand rather upright, and are nearly of an equal length. Each iſſues from a ſhort diſtinct ſheath, and towards the top is ſet with awl-ſhaped, ſeſſile ſpiculæ, ſtanding by threes on a ſhort peduncle. The flower contains three ſhort ſtamina, tipped with oblong ſummits, and

one ſlender ſtyle, ſupporting three hair-like ſtigmata. The germen is ſmall, and becomes a three-ſquare, ſharp-pointed ſeed.

The ſtalk of this plant contains a ſweet, nutritious pith, which the ancient Egyptians made uſe of as bread. Of the ſtalks or leaves, it is now uncertain which, they made their paper, but the manner of preparing it is at preſent unknown. It ſeems, however, to have been the only paper in uſe in the time of Moſes. The Egyptians likewiſe made ſails and even boats of theſe ruſhes, which they caulked with ſlime and pitch, and in one of theſe Moſes was concealed by his mother *.

9 CYCAS circinalis. *Sago Tree. Lin. Sp. pl.* 1658.

Palma indica, caudice in annulos protuberante diſtincto. *Raii Hiſt.* 1360.

This is a ſpecies of Palm, which grows ſpontaneouſly in the Eaſt Indies, and particularly on the coaſt of Malabar. It runs up with a ſtraight trunk, to forty feet or more, having many circles the whole length, occaſioned by the old leaves falling off; for they ſtanding in a circular order round the ſtem, and embracing it with their baſe, whenever they drop, they leave the marks

* Exodus Chap. ii. ver. 3. Theſe boats are ſtill in uſe in the eaſtern parts of Africa, where they are kept upon the lakes as pleaſure-boats.

of their adhesion behind. The leaves are pinnated, and grow to the length of seven or eight feet. The pinnæ or lobes are long, narrow, entire, of a shining green, all the way of a breadth, lance-shaped at the point, are closely crouded together, and stand at right angles on each side the midrib, like the teeth of a comb. The flowers are produced in long bunches at the footstalks of the leaves, and are succeeded by oval fruit, about the size of large plums, of a red colour when ripe, and a sweet flavour. Each contains a hard brown nut, enclosing a white meat, which tastes like a Chesnut.

This is a valuable tree to the inhabitants of India, as it not only furnishes a considerable part of their constant bread, but also supplies them with a large article of trade. The body contains a farinaceous substance, which they extract from it and make into bread in this manner: they saw the body into small pieces, and after beating them in a mortar, pour water upon the mass; this is left for some hours to settle. When fit, it is strained through a cloth, and the finer particles of the mealy substance running through with the water, the gross ones are left behind, and thrown away. After the farinaceous part is sufficiently subsided, the water is poured off, and the meal being properly dried, is occasionally made into cakes and baked. These cakes are said

to

to eat nearly as well as wheaten bread, and are the ſupport of the inhabitants for three or four months in the year.

The ſame meal more finely pulverized, and reduced into granules, is what is called *Sago*, which is ſent into all parts of Europe, and ſold in the ſhops for a great ſtrengthener and reſtorative.

There is a ſort of Sago made in the Weſt Indies, and is ſent to Europe in the ſame manner as that from the Eaſt; but the Weſt India Sago is far inferior in quality to the other. It is ſuppoſed to be made from the pith of the *Areca oleracea*, already deſcribed.

10 PORTULACA oleracea. *Purſlane. Lin. Sp. pl.* 638.

Portulaca anguſtifolia ſylveſtris. *Bauh. Pin.* 288.

This is an annual plant, and a native of the warmer parts of Europe. It has many round, thick, reddiſh, ſucculent ſtalks, near half a yard long, which generally lodge upon the ground; theſe break into many branches, thickly ſet with ſeſſile, fleſhy, wedge-ſhaped leaves, ſome of a pale green, others of a reddiſh colour, and moſtly ſtanding four or more together in whorls. In the boſoms of theſe the flowers are produced; they are ſeſſile, ſmall, of a yellowiſh colour, and are compoſed of five plain erect, obtuſe petals each, with many hair-like ſtamina, about

half the length of the petals, and one ſtyle, crowned with oblong ſtigmata.

This plant is frequently raiſed in gardens for ſallading, and the alteration it receives from culture is chiefly in the breadth and ſucculency of the leaves. Many admire it, but it is of a very cold nature, and apt to chill the blood, therefore ſhould be eaten ſparingly.

11 SMILAX aſpera. *Red-berried rough Bindweed. Lin. Sp. pl.* 1458.

Smilax aſpera, fructu rubente. *Bauh. Pin.* 296.

This ſpecies of *Smilax* is a ſhrubby plant, and grows ſpontaneouſly in Spain, Italy, and Paleſtine. It hath a fleſhy root, which ſends up ſeveral weak, brown, ſlender, angular ſtalks, armed with ſhort, crooked ſpines, and are furniſhed with tendrils at their joints or bents, by which they claſp round any adjacent plant, and by that means riſe to ſeven or eight feet high. The leaves are large, ſtiff, heart-ſhaped, very ſharp-pointed, of a reddiſh colour, have ſhort reddiſh ſpines on their margins, and are ſupported on ſlender footſtalks. The flowers are produced in ſmall bunches at the angles of the ſtalks, and are male and female on ſeparate plants. The male flowers are compoſed of a ſix-leaved bellying calyx, containing ſix ſtamina, crowned by oblong ſummits. The

females

females too have no petals, each consisting of a calyx like the male, with an oval germen, supporting three styles. The fruit is a small red berry, having three cells, containing two seeds each.

The young tender shoots are boiled and eaten as others of this order. There are two or three varieties of this plant, one in particular with a black fruit.

CHAP.

CHAP. III.

ESCULENT LEAVES.

SECT. I.

Cold Sallads.

1 APIUM petroſelinum. *Parſley.*
——— criſpum. *Curled-leaved Parſley.*
2 Allium cepa. *Common Onion.*
3 Allium ſchœnopraſum. *Cives.*
4 Allium oleraceum. *Wild Garlick.*
5 Artemiſia dracunculus. *Taragon.*
6 Alſine media. *Common Chickweed.*
7 Borago officinalis. *Borage.*
8 Cacalia ficoides. *Fig Marigold-leaved Cacalia.*
9 Cichorium endivia. *Endive.*
——— endiva criſpa. *Curled-leaved Endive.*
10 Cochlearia officinalis. *Scurvygraſs.*
11 Eryſimum alliaria. *Jack by the Hedge.*
12 Eryſimum barbarea. *Winter Creſs or Rocket.*
13 Fucus ſaccharinus. *Sweet Fucus or Sea Belts.*
14 Fucus palmatus. *Handed Fucus.*

15 Fucus

15 Fucus digitatus. *Fingered Fucus.*
16 Fucus eſculentus. *Edible Fucus.*
17 Hypochæris maculata. *Spotted Hawk-weed.*
18 Lactuca ſativa. *Lettuce.*
19 Leontodon taraxacum. *Dandelion.*
20 Lepidium ſativum. *Garden Creſs.*
21 Lepidium virginicum. *Virginian Sciatic Creſs.*
22 Mentha ſativa. *Marſh or Curled Mint.*
23 Mentha viridis. *Spear Mint.*
24 Oxalis acetoſella. *Wood Sorrel.*
25 Poterium ſanguiſorba. *Garden Burnet.*
26 Primula veris. *Common Cowſlips or Paigles.*
27 Rumex ſcutatus. *Round-leaved Sorrel.*
28 Rumex acetoſa. *Common Sorrel.*
29 Salicornia europæa. *Jointed Glaſſwort or Saltwort.*
30 Scandix cerefolium. *Common Chervil.*
31 Scandix odorata. *Sweet Cicely.*
32 Sedum reflexum. *Yellow Stone Crop.*
33 Sedum rupeſtre. *St. Vincent's Rock Stone Crop.*
34 Siſymbrium naſturtium. *Water-creſs.*
35 Sinapis alba. *White Muſtard.*
36 Tanacetum balſamita. *Coſtmary.*
37 Valeriana locuſta. *Lambs Lettuce.*
38 Veronica beccabunga. *Brooklime.*
39 Ulva lactuca. *Green Laver.*

1 The uſe of the leaves of *Parſley* is well known

known in the kitchen, and the virtues of the plant have been mentioned before; but it may not be amiſs to obſerve farther, that ſome farmers cultivate whole fields of this plant, for the uſe of their ſheep, it being a ſovereign remedy to prevent them from the rot, provided they are fed with it twice or thrice a week. But this cannot be practiſed where hares and rabbits abound, for theſe creatures are ſo fond of it that they will make long excurſions to get at it; and in a ſhort time will deſtroy a large crop.

2 The *Allium cepa* too has been mentioned in a former Chapter, and ſtands here only on account of its leaves being in common uſe among other cold ſallad herbs.

3 ALLIUM ſchœnopraſum. *Cives. Lin. Sp. pl.* 432.

Porrum ſectivum juncifolium. *Bauh. Pin.* 72.

This is an inhabitant of Siberia, and is a very ſmall plant compared with the former, the leaves and ſtems ſeldom exceeding ſix inches in length, and the roots never producing any bulbs. The leaves are awl-ſhaped, hollow, and the ſtem naked. It was formerly in great requeſt for mixing with ſallads in the ſpring, but has been little regarded lately. Its taſte, ſmell, and virtues are

are much the ſame as thoſe of the common Onion.

4 ALLIUM oleraceum. *Wild Garlick. Lin. Sp. pl.* 429.

Allium montanum bicorne, flore exalbido. *Bauh. Pin.* 75.

This grows in the paſtures and corn-fields in Eſſex, and ſome other parts of England. It hath a ſmall, white, bulbous root, which ſends up a ſtraight, round ſtalk, about half a yard high, furniſhed with a few rough, pale green leaves, round on one ſide, and deeply furrowed on the other. The ſtem iſſues from a horned ſpatha or ſheath, and is terminated by an umbel of whitiſh green flowers, ſtriped with purple.

The roots and leaves are uſed in Sweden the ſame as thoſe of the common *Onion* are here.

5 ARTEMISIA dracunculus. *Taragon. Lin. Sp. pl.* 1189.

Dracunculus hortenſis. *Bauh. Pin.* 98.

This is a native of Siberia and other northern parts of Europe. It hath a woody ſort of root, compoſed of a multitude of fibres, and ſends up ſeveral round, crooked, branched ſtalks, about two feet high, irregularly ſet with long, narrow, ſmooth, lance-ſhaped leaves, without footſtalks; theſe have a taſte and ſmell almoſt peculiar

to

to themſelves, but which are exceedingly grateful to many. The flowers are produced in cloſe, ſlender panicles at the tops of the branches, and are of an herbaceous colour.

The leaves of this plant make an excellent pickle, which in the opinion of many people is not to be equalled by any other.

6 ALSINE media. *Chickweed. Lin. Sp. pl.* 389.

This is a ſmall annual plant, and a very troubleſome weed in gardens. The ſtalks are weak, green, hairy, ſucculent, branched, about eight inches long, and lodge on the ground. The leaves are numerous, nearly oval, ſharp-pointed, juicy, of the colour of the ſtalks, and ſtand on longiſh footſtalks, having membranous baſes, which are furniſhed with long hairs at their edges. The flowers are produced at the boſoms of the leaves on long, ſlender peduncles; they are ſmall and white, conſiſt of five ſplit petals each, and contain five ſtamina and three ſtyles.

The leaves of this plant have much the flavour of Corn-Sallad, and are eaten in the ſame manner. They are deemed refrigerating and nutritive, and an excellent food for thoſe of a conſumptive habit of body. The plant formerly ſtood recommended in the ſhops as a vulnerary.

7 BORAGO

7 BORAGO officinalis. *Borage. Lin. Sp. pl.* 197.

Bugloſſum latifolium, Borago. *Bauh. Pin.* 259.

This is an annual, and grows plentifully by road ſides, and other uncultivated places. It alſo is cultivated in gardens, in order to have it at hand to mix with ſtuffing herbs, and to put into cool tankards, whereby the plant is ſufficiently known. The whole is ſuppoſed cordial and exhilarating, but for what reaſon is difficult to gueſs, as neither the ſmell or taſte countenance any ſuch properties.

8 CACALIA ficoides. *Fig Marigold-leaved Cacalia. Lin. Sp. pl.* 1168.

This is a ſhrubby plant, and a native of Æthiopia. From the root riſe ſeveral round ſtalks, to the height of ſeven or eight feet; theſe are hard and woody below, but tender and ſucculent upward, where they ſend out many irregular branches, which are furniſhed with lance-ſhaped, compreſſed, fleſhy leaves, ending in acute points, covered with a whitiſh farina or meal, that eaſily comes off when touched. The flowers are produced at the extremity of the branches, in ſmall umbels; they are compoſed of many white, tubular, hermaphrodite florets, ſtanding in a common cylindrical calyx, are cut at their brims into five parts, and each contains

tains five ſhort ſlender ſtamina, and one ſtyle, faſtened to an oblong germen, which becomes an oblong ſeed, crowned with long down.

The leaves of this plant are pickled by the French, who eſteem them much; and in doing this they have a method of preſerving the white farina upon them, which greatly adds to the beauty of the pickle when brought to table.

9 CICHORIUM endivia. *Endive. Lin. Sp. pl.* 1142.

Cichorium latifolium ſive Endivia vulgaris. *Bauh. Pin.* 125.

The *Endive* and its varieties have been ſo long cultivated in England, and other parts of Europe, that it is impoſſible to tell with certainty what country claims it as a native. The plant is well known in the gardens, and its uſes in the kitchen.

In regard to its phyſical properties it is counted detergent, aperient, and attenuating, tending rather to cool than heat the body. By opening obſtructions of the liver, it gives relief in the jaundice; and by its deterging quality, it is ſerviceable in ſcorbutic habits.

10 COCHLEARIA officinalis. *Scurvygraſs. Lin. Sp. pl.* 903.

Cochlearia folio ſubrotundo. *Bauh. Pin.* 110.

This

This is found wild in the Marſhes near the northern coaſts of England, but it is probable it was at firſt introduced into our gardens from Holland, where it grows very plentifully. It is an annual plant, with a ſmall fibrous root, from which come many roundiſh, fleſhy, ſhining green leaves, a little waved on their edges, and are ſupported on long foot-ſtalks. Among theſe riſe ſeveral pale green, round ſtalks, a little branched towards their tops, and having a few oblong, ſharp-pointed, light-green leaves, ſtanding on them by pairs. The ſtalks riſe to about a foot high, producing various bunches of flowers, conſiſting of four ſmall white petals each, placed nearly at right angles with each other, and ſurrounding ſix ſtamina, four of which are longer than the reſt. The germen is nearly heart-ſhaped, and becomes a roundiſh ſeed-veſſel, having two cells, ſeparated by a thin membrane, in each of which are contained four or five round ſeeds.

The leaves of this plant are exceedingly pungent, therefore the beſt way of eating them is between bread and butter, as by this means they are rendered leſs offenſive to the palate, and their whole virtues, which are very conſiderable, are taken into the ſtomach. Uſed any way they divide viſcid juices, open obſtructions, ſcour the glands, and become a ſovereign remedy againſt the

ſcurvy; all which have juſtly obtained the plant the name of Scurvy graſs. There is a conſerve, and a plain ſpirit of it kept in the ſhops, both which are in great eſteem, but they are far inferior, as anti-ſcorbuticks, to the freſh leaves, eaten as above directed; frequently uſed in this manner they muſt prove beneficial in all cold phlegmatic conſtitutions, and cleanſe the ſkin of ſcabs, and other cutaneous eruptions.

11 ERYSIMUM alliaria. *Jack by the Hedge. Lin. Sp. pl.* 922.

This is a very common plant among buſhes and in hedge-rows. It is a perennial, and hath a long, whitiſh root, divided into ſeveral parts. The radical leaves riſe in a cluſter, upon long, ſlender foot-ſtalks; they are heart-ſhaped, of a light yellowiſh green colour, about three inches broad, and crenated on their edges. The ſtem is erect, firm round, ſometimes a little branched, about a yard high, and furniſhed with leaves like thoſe below, but ſmaller. It terminates in a racemus of whitiſh flowers, having four petals each, including ſix ſtamina, two of which are ſhorter than the reſt, and one very ſhort ſtyle. The ſucceeding pods are long, ſlender, all the way of a thickneſs, and contain many ſmall black-

iſh

iſh ſeeds. The whole plant has the ſmell and taſte of Garlick.

The poor people in the country eat the leaves of this plant with their bread, and on account of the reliſh they give, call them *Sauce-alone*. They alſo mix them with Lettuce, uſe them as a ſtuffing herb to pork, and eat them with ſalt-fiſh. The plant was in high eſteem formerly as an attenuater, and powerful expectorant, and held immediately uſeful in aſthmas, and diſtillations of rheum upon the lungs.

12 ERYSIMUM barbarea. *Winter-creſs. Lin. Sp. pl.* 922.

Eruca lutea latifolia ſive barbarea. *Bauh. Pin.* 98.

The *Winter-creſs* grows plentifully on moiſt banks and by ditches. It is a perennial, and hath a long thickiſh root, furniſhed with a few fibres. The bottom leaves are cut into four or five pair of lobes, like pinnæ, with a large roundiſh one at the end. Among theſe come ſeveral flower-ſtems, about half a yard high, irregularly ſet with leaves like thoſe from the root, but they are ſmaller. The ſtems divide into many branches, terminated by looſe ſpikes of ſmall yellow flowers, having four petals each, which include ſix ſtamina, two ſhorter than the reſt, and one ſtyle. The ſucceeding pods are long and ſlender. There is a

beautiful variety of this plant in gardens, with a double flower, and is generally called the yellow Rocket.

The leaves were formerly mixed with ſallad herbs, but their having rather a rank ſmell, and no very agreeable flavour, are now neglected here, though in Sweden they ſtill retain a place at table.

The plant is a powerful antiſcorbutic, and no way inferior to the Water-creſs.

13 Fucus ſaccharinus. *Sea Belts. Lin. Sp. pl.* 1630.

Fucus alatus ſive phaſnagoides. *Bauh. Pin.* 364.

This is a weed that grows upon rocks and ſtones by the ſea-ſhore. It conſiſts of a long, ſingle leaf, having a ſhort roundiſh foot-ſtalk, the leaf repreſenting a belt or girdle.

14 Fucus palmatus. *Handed Fucus. Lin. Sp. pl.* 1630.

This grows alſo in the ſea, and conſiſts of a thin, lobed leaf, in the form of a hand.

15 Fucus digitatus. *Fingered Fucus. Hud. Flo. Ang.* 579.

Fucus arboreus polyſchides edulis. *Bauh. Pin.* 364.

This grows likewiſe upon ſtones and rocks in the ſea near the ſhore. It hath ſeveral plain,

plain, long leaves or ſinuſes, ſpringing from a round ſtalk, in the manner of fingers when extended.

16 Fucus eſculentus. *Edible Fucus. Hud. Flo. Ang.* 578.

Mr. Hudſon has made this a diſtinct ſpecies, but Linnæus included it under his *ſaccharinus*. It grows plentifully in the ſea, near the ſhores of Scotland, and alſo thoſe of Cumberland. This hath a broad, plain, ſimple, ſword-ſhaped leaf, ſpringing from a pinnated ſtalk. All theſe four ſpecies are collected by the ſailors, and people along the ſea-coaſts, as ſallad herbs, and are eſteemed excellent antiſcorbuticks. The leaves of the *ſaccharatus* are very ſweet, and when waſhed and hanged up to dry, will exude a ſubſtance like that of ſugar.

17 Hypochæris maculata. *Spotted Hawkweed. Lin. Sp. pl.* 1140.

Hieracium alpinum latifolium hirſutia incanum, flore magno. *Bauh. Pin.* 128.

This is a perennial plant, and a native of England. The root is compoſed of a multitude of fibres, from which ſpring a cluſter of large, oval, hairy, deep green, ſpotted leaves, having ſharp teeth, ſet at conſiderable diſtances along their margins. The ſtalk riſes in the midſt of theſe, with a bunch of ſeſſile leaves near its baſe; it is up-

right, firm, and naked from thence to the top, where moſtly ſtands only one large, gold-coloured compound flower, having an imbricated calyx, and conſiſting of hermaphrodite, tongue-ſhaped florets, cut into five teeth at their brims, and each containing five ſhort, hairy ſtamina and one ſtyle.

The leaves are eaten as thoſe of *Lettuce*, and are deemed cooling; they are alſo boiled in broths.

18 LACTUCA ſativa. *Garden Lettuce. Lin. Sp. pl.* 1118.

This hath been ſo long cultivated in gardens, that its native place of growth is not known. The varieties of it are very numerous; Dr. Boerhaave has given a liſt of 47 that were growing in the Botanic Garden, at Leyden, in the year 1720, and we have near a ſcore at this time cultivated in England. *Lettuce* is a cooling, emolient, laxative plant, but like moſt lacteſcent ones has a narcotic quality, as any one may perceive who eats plentifully of it.

19 LEONTODON taraxacum. *Dandelion. Lin. Sp. pl.* 1122.

Dens leonis, latiore folio. *Bauh. Pin.* 126.

This is a moſt troubleſome weed to farmers and gardeners, for when it is once fixed in their grounds, it is no eaſy matter

to

to eradicate it, by reaſon its downy ſeeds fly to all parts and vegetate on any ſoil; hence the plant is ſo well known as to render a deſcription of it uſeleſs.

The young tender leaves are eaten in the ſpring as Lettuce, they being much of the ſame nature, except that they are rather more detergent and diuretic. Boerhaave greatly recommended the uſe of *Dandelion* in moſt chronical diſtempers, and held it capable of reſolving all kinds of coagulations, and the moſt obſtinate obſtructions of the viſcera, if it were duly continued. For theſe purpoſes the ſtalks may be blanched and eaten as Celery.

20 LEPIDIUM ſativum. *Garden Creſs. Lin. Sp. pl.* 899.

Naſturtium hortenſe vulgatum. *Bauh. Pin.* 103.

This is an annual plant, and a native of Germany. The leaves are long, narrow, and deeply cut into irregular ſegments. The ſtalk is round, firm, upright, about two feet high, of a whitiſh green colour, a little branched towards the top, and is all the way furniſhed with many jagged leaves.

The flowers come out in bunches at the tops of the branches, each conſiſting of four ſmall, white petals, including ſix ſtamina, four longer than the reſt, and one ſtyle;

theſe are ſucceeded by a kind of heart-ſhaped pods, containing brown ſeeds.

The plant is now generally ſown in gardens for a ſpring ſallad, and perhaps a better can ſcarcely be cultivated. It is of a warm, ſtimulating nature, having much the ſame qualities as the Watercreſs, but is leſs pungent. There is a variety of this with curled leaves, which has the ſame properties with the original, but is more uſed for garniſhing diſhes than ſallading.

21 LEPIDIUM Virginicum. *Virginian Sciatic Creſs. Lin. Sp. pl.* 900.

Though the *Virginicum*, as its name expreſſes, grows in Virginia, yet it is alſo an inhabitant of ſeveral of the Weſt-India Iſlands, and eſpecially of Jamaica.

It is an annual, and ſends forth a very branched ſtalk, about half a yard high, ſet with narrow, winged leaves, the lobes of which are finely ſerrated.

The flowers come out in the manner of thoſe of the *ſativum*, but ſome of them have only three ſtamina.

The people in America gather the plants, and eat the leaves as we do thoſe of the Garden Creſs.

22 MENTHA ſativa. *Marſh, or Curled Mint. Lin. Sp. pl.* 805.

Mentha criſpa veſticillata. *Bauh. Pin.* 227.

The

The *Mentha ſativa* grows wild by marſhes and rivulets. It is a perennial, and creeps much by the roots, as moſt of the Mints do. The ſtalks are about half a yard high, ſquare, of a purpliſh colour, throw out many ſhoots from the boſoms of the leaves, and are generally bent near their baſe.

The leaves are oval, ſerrated, wrinkled, of a pale green, and often curled at their edges.

The flowers are purple, and come out in whorles at the joints of the branches. The whole plant has a very pleaſant ſmell.

23 MENTHA viridis. *Spear Mint. Lin. Sp. pl.* 804.

Mentha anguſtifolia ſpicata. *Bauh. Pin.* 227.

The *viridis* too grows naturally by runs of water. This is a taller plant than the former, having a firm, ſquare, upright ſtalk, two feet or more high, ſending out many branches from the boſoms of the leaves.

The leaves are of a lively green colour, long, narrow, ſharp pointed, and deeply ſerrated at the edges.

The flowers ſtand at the tops of the ſtalks, in ſlender ſpikes, and are of a bright red colour.

Though this is the ſort moſt cultivated for culinary uſes, yet to many palates it is far inferior in pleaſantneſs to the former.

They

They are much alike in their virtues, being ſtomachic and carminative.

24 OXALIS acetoſella. *Wood Sorrel. Lin. Sp. pl.* 620.

Trifolium acetoſum vulgare. *Bauh. Pin.* 330.

The *Oxalis acetoſella* is a neat little plant, common in our woods. It hath a ſlender, creeping, irregular root, hung with many fibres. The leaves riſe in little cluſters; they are heart-ſhaped, and are joined by their points three together at the top of a long, weak, reddiſh foot-ſtalk, with their broad ends hanging downward. Their colour is a yellowiſh green, and they are a little hairy.

Among theſe, and immediately from the root, come the flower-ſtalks, each ſupporting a pale fleſh-colour, bell-ſhaped flower, ſnipped into five ſegments almoſt down to the baſe, and containing ten hairy, erect ſtamina, and five ſlender ſtyles.

The leaves of this plant afford one of the moſt grateful acids of any in nature, far preferable to that of the common garden Sorrel, and therefore is more eligible for mixing with ſallads. They are cooling, and ſerviceable againſt inflammatory diſorders. Beaten with ſugar they make an elegant conſerve; and boiled with milk form a

moſt

moſt agreeable whey, which is good for opening obſtructions of the viſcera.

25 POTERIUM ſanguiſorba. *Burnet. Lin. Sp. pl.* 1411.

Pimpinella Sanguiſorba minor hirſuta. *Bauh. Pin.* 160.

The *Poterium ſanguiſorba* is common in chalky grounds, and hilly paſtures. It is ſo frequently cultivated in gardens, that to deſcribe it would be unneceſſary; its uſes in the kitchen too are generally known. It is counted cordial and ſudorific, and on that account is often put into cool tankards. It evidently has an aſtringent quality, and thereby is ſerviceable againſt dyſenteries.

26 PRIMULA veris. *Cowſlips. Lin. Sp. pl.* 204.

Verbaſculum pratenſe odoratum. *Bauh. Pin.* 241.

Linnæus makes the Common *Cowſlip*, the great *Oxlip*, and the Common *Primroſe*, only variations of one and the ſame ſpecies, but in this he is certainly wrong, as the *Primroſe* is evidently a diſtinct one. They are all too well known to require any deſcriptions, and their leaves may be uſed promiſcuouſly. As to their being eſculent, they are only ſo as they enter into compoſition with other herbs, in the ſtuffing of meat. From the flowers, indeed, of the

Cowſlip

Cowſlip a very good wine is made, but it is not equal to that drawn from *Clary*.

27 RUMEX ſcutatus. *Round-leaved Sorrel. Lin. Sp. pl.* 480.

Acetoſa rotundifolia hortenſis. *Bauh. Pin.* 114.

The *Rumex ſcutatus* is a native of Switzerland. It is a perennial, and hath a creeping, fibrous root, which ſends forth many leaves on long foot-ſtalks; theſe are hollow in the middle like a ſpoon, and are betwixt the ſhape of an heart, and that of the head of an arrow.

The ſtalk riſes a foot or more high, ſet with leaves till near the top, where it breaks into ſlender ſpikes of browniſh green flowers, containing ſix ſtamina and one ſtyle each.

The leaves having a very pleaſant, acid taſte, the plant is frequently raiſed in our gardens to mix with ſallad herbs.

28 RUMEX acetoſa. *Common Sorrel. Lin. Sp. pl.* 481.

Acetoſa pratenſis. *Bauh. Pin.* 14.

The *Acetoſa* grows very common in our woods and meadows. This too is a perennial, and from a long, yellowiſh, woody root, ſends up a curved, channelled, reddiſh ſtalk, about two feet high, conſiſting of a few joints, with a long, arrow-ſhaped leaf

at each. The leaves at the bottom of the ſtalk have long foot-ſtalks, but thoſe towards the top ſtand cloſe, and embrace the ſtalk with their baſe. At the top of the ſtalk comes forth a branched panicle of ſmall reddiſh flowers, reſembling thoſe of Dock. There are ſeveral wild varieties of this plant.

The leaves have little or no ſmell, but when chewed have a reſtringent acid taſte. Their medicinal effects are to cool, quench thirſt, and promote the urinary diſcharge. They are frequently mixed with ſallad herbs the ſame as the former.

The Iriſh, who are particularly fond of acids, eat the leaves with their milk and fiſh; and the Laplanders uſe the juice of them as rennet to their milk. The Greenlanders cure themſelves of the Scurvy with the juice of Scurvy graſs and this mixed; and Dr. Boerhaave recommends a decoction of the leaves as an efficacious remedy againſt inflammatory diſorders.

29 SALICORNIA europæa, vel herbacea. *Jointed Glaſſwort. Lin. Sp. pl.* 5.

This is an annual plant, and grows plentifully in the ſalt marſhes, in many parts of England. It varies very much in the nature of its growth, inſomuch that different writers on Botany have made three or four different ſpecies of it. It hath ſucculent, jointed,

jointed, branched ſtalks, which in ſome plants, trail upon the ground, and in others ſtand upright. The flowers are produced at the ends of the joints, towards the extremity of the branches; theſe are ſo ſmall as ſcarce to be diſcerned with the naked eye.

This plant is gathered by the country people, and ſold about for the true *Samphire*, but it is very different from that plant. (See *Crithmum maritimum*). This, however, makes an excellent good pickle, which renders the cheat the leſs to be regretted. They alſo cut the plants up towards the latter end of ſummer, when they are full grown, and after having dried them in the ſun, they burn them for their aſhes, which are uſed in making of glaſs and ſoap. The *Sal Kali* of the ſhops was formerly drawn from the aſhes of this plant only, but now from ſundry ſorts of herbs. The manner of obtaining the *alkali*, is to dig a hole, and lay laths acroſs it; on theſe they pile the herbs, and having made a fire under the laths, the herbs are ſuffered to burn till their liquor drops from them to the bottom of the hole, where it hardens, and turns of a blackiſh aſh colour, retains a ſaltiſh taſte, and is very ſharp and corroſive.

30 SCANDIX cerefolium. *Common Chervil. Lin. Sp. pl.* 368.

 Chæro-

Chærophyllum ſativum. *Bauh. Pin.* 152.

The *Scandix cerefolium* is a ſmall annual plant, with winged leaves, ſomewhat reſembling Parſley at firſt, but of a yellower colour, and generally turning reddiſh as they grow old.

The ſtalks are upright, hollow, ſtriated, much branched, ſwelled in knobs under their joints, and have leaves on them like thoſe from the root, except being divided into narrower ſegments.

The flowers come out in umbels at the tops of the branches; they are ſmall and white, and are ſucceeded by longiſh-oval, ſhining, ſharp-pointed ſeeds, of a dark brown colour. It is a native of the Auſtrian Netherlands.

The plant is grateful to the palate, and is much cultivated by the French and Dutch, who are ſo very fond of it, that they have hardly a ſoup or ſallad but the leaves of Chervil make part of it. The ancients had the plant in the higheſt eſteem, and held it capable of eradicating moſt chronical diſtempers; it being mild, aperient and diuretic, working without irritation, yet breaking ſabulous concretions, and allaying heat in the urinary paſſages, whereby it proved particularly ſerviceable in dropſies and the gravel. Some of them have gone ſo far as to aſſert, that if theſe diſorders would not yield to a conſtant uſe of

this

this plant, they were ſcarce curable by any other medicine.

31 SCANDIX odorata. *Sweet Cicely. Lin. Sp. pl.* 368.

Myrrhis major, Cicutaria odorata. *Bauh. Pin.* 160.

The *odorata* is a perennial, and a very large plant compared to the former. It has a thick white root, compoſed of many fibres, which have a ſweet, aromatic taſte. This ſends forth ſeveral large, winged leaves, bearing ſome reſemblance to Fern, but they have often white ſpots upon them.

The ſtalk riſes four or five feet high, is hairy, fiſtulous, and terminated by large umbels of white flowers, having five irregular petals each. Theſe are ſucceeded by long, angular, deep-furrowed ſeeds, which when chewed, have a ſweet, aromatic flavour like Aniſe-Seeds.

The leaves have nearly the ſame flavour, and are employed in the kitchen as thoſe of the *cerefolium*. The green ſeeds chopped ſmall and mixed with Lettuce or other cold ſallads, give them an agreeable taſte, and render them warm and comfortable to the ſtomach. The plant is a native of Italy.

32 SEDUM reflexum. *Yellow Stone-Crop. Lin. Sp. pl.* 618.

Sedum

Sedum minus luteum, folio acuto. *Bauh. Pin.* 283.

The *Sedum reflexum* is common upon old walls and rocks, where it creeps much by the roots, ſending forth many weak, ſlender ſhoots, ſet all round with ſucculent, half-round, ſharp-pointed leaves. The flower-ſtalks riſe from the ſides of theſe ſhoots to about nine inches high, and are furniſhed with leaves like the former, the baſes of which turn a little upwards, and are moſtly tinged with red.

The ſtalks are terminated by an umbel of yellow flowers, conſiſting of five ſharp-pointed petals, which ſtand horizontally in form of a ſtar, and contain ten awl-ſhaped ſtamina, with five ſlender ſtyles each. Before the flowers come out, the rays of the umbel are rolled up in manner of the Ionic volute. There is however a variety (*Sedum minus hæmatoides*) with ſtraight rays.

The plant is cultivated by the Dutch, who mix the leaves amongſt their ſallads. They have a ſubaſtringent taſte.

33 SEDUM rupeſtre. *St. Vincent's Rock Stone-crop. Lin. Sp. pl.* 618.

The *rupeſtre* grows upon St. Vincent's rock, near Briſtol. The firſt ſhoots are branched, thickly covered with oblong, fleſhy leaves, and lodge upon the ground. Among theſe riſe the ſtems to five or ſix

inches high, ſet with awl-ſhaped leaves, each having a ſhort, looſe membrane at its baſe, which falls off upon being touched. They are of a ſea-green colour, and rather rigid.

The flowers terminate the ſtalks in roundiſh bunches, and are of the form, and nearly of the colour of the *reflexum*.

This plant too is cultivated by the Dutch, who uſe the leaves and tender tops as they do thoſe of the former.

34 SISYMBRIUM naſturtium. *Water-creſs. Lin. Sp. pl.* 916.

Naſturtium aquaticum ſupinum. *Bauh. Pin.* 104.

The *Siſymbrium naſturtium* is common in our rivulets and water-ditches, and is ſo well known and ſo much in uſe, that many families in the country have it conſtantly at their tables two or three months in the year. It is a good diuretic, a powerful reſolver of phlegmatic juices, and thereby a ſovereign remedy againſt the ſcurvy.

35 SINAPIS alba. *White Muſtard. Lin. Sp. pl.* 933.

Sinapi apii folio. *Bauh. Pin.* 99.

This grows ſpontaneouſly on hedges and the borders of fields. It ſends up a branched ſtalk about two feet high, furniſhed with rough leaves, deeply jagged down to the midrib.

midrib. The branches are terminated by loose spikes of small yellow flowers, each having four petals placed in form of a cross. These are succeeded by hairy, rough pods, with long, flat beaks. The plant is now much cultivated in gardens, for a sallad-herb in the spring.

In regard to its medicinal properties, it is nearly of the nature of the Watercress, and stands recommended as good for exciting the appetite, promoting digestion, attenuating viscid juices, and thereby promoting the fluid secretions.

36 TANACETUM balsamita. *Costmary. Lin. Sp. pl.* 1184.

Mentha hortensis corymbifera. *Bauh. Pin.* 226.

The *Tanacetum balsamita*, is a perennial plant, and a native of the southern parts of France and Italy. It hath a creeping fibrous root, which produces many oval, greyish-green leaves, finely serrated at the edges, and standing upon long footstalks.

Among these rise several round, green, branched stems, to above half a yard high, with such leaves thereon as those from the root, but smaller. The branches are terminated by bunches of yellow flowers resembling those of Tansey.

The whole plant has an agreeable smell, which to many is far preferable to any of

the Mints. It was formerly cultivated in gardens for the purpoſe of mixing with ſallads, and it is a pity it is not continued, as from its ſenſible qualities it ſeems ſuperior to many aromatic plants now in credit.

37 VALERIANA locuſta. *Lamb's Lettuce. Lin. Sp. pl.* 47.

The *Valeriana locuſta* is found wild in fields, on banks, and old walls. It is generally known by being cultivated in gardens under the name, Corn-ſallad. The leaves ought to be cut young for ſallading, otherwiſe they have a diſagreeable bitter taſte. It is a plant that varies much by ſoil and ſituation. Linnæus has ſix varieties of it, yet he has not enumerated them all.

38 VERONICA beccabunga. *Brooklime. Lin. Sp. pl.* 16.

The *Veronica beccabunga* is frequent in ſhallow waters, and by the ſides of brooks. It hath a long creeping root, which ſends cluſters of fibres into the mud. From this come ſeveral weak ſhoots, that ſtrike root frequently as they trail along. Theſe are round, of a pale green colour, and ſpungy ſubſtance, as are the ſtalks, and ſet at their joints with thick, ſmooth, oval leaves, about an inch long, ſtanding oppoſite each other, cloſe to the ſtalks.

The flowers come out in long, ſlender

bunches only at the bosoms of the leaves, for the main stems are always terminated by small clusters of leaves, not flowers. Each flower is composed of one fine blue petal, which spreads flat, and is cut at the brim into four unequal segments. In the centre are two stamina and one style, and it is succeeded by a small heart-shaped pod, having two cells.

The leaves are very pungent and bitterish, yet are eaten by many with bread and butter. The plant is in the highest esteem as an antiscorbutic, and is said even to surpass the Watercress; this may not be conceit only, by reason it has the pungency of the latter, and is much more astringent. The juice stands in the first class of the sweeteners of the blood. The country people cure green wounds with no other application than these leaves fresh gathered.

39 ULVA lactuca. *Green Laver. Lin. Sp. pl.* 1632.

Muscus marinus lactucæ similis. *Bauh. Pin.* 364.

The *Ulvalactuca* is a broad, membranaceous leaf, or rather a collection of such leaves, growing from each other. It is found on rocks and stones in the sea, and often upon oyster-shells, and has some resemblance to curled Lettuce, whence the name *lactuca*. The sailors and inhabitants along the coasts

devour it with great avidity, eſteeming it good againſt the ſcurvy. It is pleaſant to the palate, and gently laxative.

SECT. II.

Boiling Sallads.

1 AMARANTHUS oleraceus. *Eſculent Amaranth.*
2 Arum eſculentum. *Indian Kale.*
3 Atriplex hortenſis. *Garden Orach.*
——— *hortenſis nigricans.* Dark green Garden Orach.
——— *hortenſis rubra.* Red Garden Orach.
4 Anethum fœniculum. *Common Fennel.*
——— *dulce.* Sweet Fennel.
5 Braſſica oleracea. *&c. Cabbages.*
6 Braſſica napus. *Navew or Colewort.*
7 Chenopodium bonus Henricus. See Chap. II.
8 Cnicus oleraceus. *Round-leaved Meadow Thiſtle.*
9 Corchorus olitorius. *Common Jews Mallow.*
10 Crambe maritima. *Sea Colewort.*
11 Jatropha maniot. *Caſſava.*
12 Malva rotundifolia. *Dwarf Mallow.*
13 Mentha viridis. *Spear Mint.* See Sect. I.

14 Phytolacca

14 Phytolacca decandra. *American Night-ſhade.*
15 Ranunculus ficaria. *Pilewort.*
16 Raphanus ſativus. *Common Radiſh.*
17 Salvia ſclarea. *Garden Clary.*
18 Spinacia oleracea. *Common Spinach.*
——— *oleracea glabra.* Smooth Spinach.
19 Thea bohea. *Bohea Tea.*
20 Thea viridis. *Green Tea.*
21 Urtica dioica. *Common Stinging Nettle.*

1 AMARANTHUS oleraceus. *Eſculent Amaranth. Lin. Sp. pl.* 1403.

Blitum album majus? *Bauh. Pin.* 118.

This is a native of India, and an annual. It ſends forth many large, rough, oval, brittle leaves, reſembling thoſe of the White Beet, but more obtuſe, and ſnipped at their apex. Among theſe riſes the ſtalk to much the ſame height as that of the particoloured *Amaranthus*, and is terminated by a pale, glomerated ſpike, which is longer than thoſe that terminate the branches. Some few of the flowers have five ſtamina, but the much greater part have only three.

The leaves of this are boiled in India the ſame as Cabbage is here. Though Linnæus by his trivial name has pointed this ſpecies out in particular for an eſculent one, yet the leaves of ſeveral others of the genus are alſo eaten.

2 ARUM eſculentum. *Indian Kale.*

This having been deſcribed in the firſt diviſion, it remains only to obſerve here, that the Indians boil the leaves as a ſallad, and eſteem them very wholeſome.

3 ATRIPLEX hortenſis. *Garden Orach. Lin. Sp. pl.* 1493.

This is an annual, and a native of Tartary. It hath almoſt triangular, obtuſe pointed leaves, ſtanding oppoſite, on long, ſlender footſtalks. Theſe are generally covered at their baſe with a mealy duſt, as is the upper part of the ſtalk alſo. It was much cultivated in the Engliſh gardens formerly, but now its place is chiefly ſupplied by *Spinach*. The French, however, ſtill eſteem it, and there are ſome palates among us that prefer it to *Spinach*. It is of a cooling, laxative nature, and an excellent ſallad for thoſe of a coſtive habit of body. The names of its varieties are ſufficient deſcriptions of them.

4 ANETHUM fœniculum. *Fennel. Lin. Sp. pl.* 377.

Fœniculum dulce. *Bauh. Pin.* 147.

This is frequently found wild in many places; nevertheleſs it certainly is not a native here, but was originally brought hither from Spain or Germany. The uſe of its leaves is too well known in the kitchen to have any thing ſaid about it. In regard

to

to the virtues of the plant, it is of a warm active nature, and good to expel flatulencies. The variety, called ſweet *Fennel*, differs much from the common, its leaves being larger, and ſlenderer, its ſtalks ſhorter, the ſeeds longer, narrower, of a lighter colour, ſweet, and moſtly bent inwards.

This laſt is greatly cultivated in Italy and Germany, whence the ſeeds are imported.

5 BRASSICA oleracea, &c. *Cabbages.*

Cabbages of all kinds are ſuppoſed to be hard of digeſtion, to afford but little nouriſhment, and to produce flatulencies; but they ſeem to have this effect only on weak ſtomachs, for there are many who will feed heartily upon them, and feel none of theſe inconveniencies. Few plants run into a ſtate of putrefaction ſooner than theſe, and therefore they ought to be uſed when freſh cut. In Holland and Germany they have a method of preſerving them, by cutting them in pieces, and ſprinkling ſalt and ſome aromatic herbs among them; this maſs is put into a tub, where it is preſſed cloſe, and left to ferment, and then it is called *Sour Crout*. Thus managed it is ſent on ſhip-board in barrels, and proves a refreſhing diſh to the ſailors; or at leaſt, it is certainly the means of keeping them from the ſcurvy.

6 BRASSICA

6 BRASSICA napus. *Colewort. Lin. Sp. pl.* 931.

Napus ſylveſtris. *Bauh. Pin.* 95.

This is a biennial plant, and is frequently found wild in corn-fields. It hath a long white root, which ſends forth ſeveral pale green jagged leaves. Among theſe riſes the ſtalk, to three or four feet high, irregularly ſet with lance-ſhaped leaves, ſlightly notched at their edges, having broad baſes embracing the ſtem. The flowers are yellow, ſtand in tufts at the extremities of the branches, conſiſt of four petals each, and are ſucceeded by long pods.

There are many varieties of this plant cultivated in gardens for winter and ſpring ſallads, and are called Collets or Coleworts*. In ſome counties whole fields are ſown with Navew as feed for cattle, or for the ſeed; for it is from theſe ſeeds that the Rape oil is drawn. All domeſtic fowls, and ſeveral wild ones, eſpecially pheaſants and partridges, are very fond of theſe ſeeds, and will deſtroy a great part of a crop, unleſs it be well guarded.

8 CNICUS oleraceus. *Round-leaved Meadow Thiſtle. Lin. Sp. pl.* 1156.

* Theſe ſorts of Coleworts are now almoſt baniſhed by the gardeners, and inſtead thereof they ſow the ſeeds of the *Yorkſhire* or *Sugar-loaf Cabbage*, calling the young plants thus raiſed, Coleworts, though very improperly.

Carduus

Carduus pratenſis latifolius. *Bauh. Pin.* 376.

This plant is a native of the northern parts of Europe, where the inhabitants boil the leaves as we do Cabbage. It is a perennial, and ſends forth large oblong leaves, deeply cut at their edges into various ſegments, which are ſerrated, and furniſhed with whitiſh green, tender ſpines. The ſtalk riſes three or four feet high, breaking into branches, which are ſet with leaves, at whoſe boſoms the flowers are produced on long peduncles. Theſe are compoſed of all hermaphrodite florets, ſurrounded by green, prickly ſcales, which are nipped up. The ſeeds ſtand ſingly upon a flat, hairy receptacle, and are crowned with a feathery down.

9 CORCHORUS olitorius. *Common Jews Mallow. Lin. Sp. pl.* 746.

Corchorus Plinii. *Bauh. Pin.* 317.

This is an annual, and a native of Aſia, Africa, and America. It riſes with a round, ſtriated, upright, branched ſtalk, to near two feet, which is furniſhed with leaves differing in ſhape; ſome being oval, ſome cut off ſtraight at their baſe, and others almoſt heart-ſhaped. They are of a deep green colour, and have a few teeth on the margins of their baſe, that end in briſtly, reflexed, purpliſh filaments. The flowers come

come out at the ſides of the branches, oppoſite to the leaves; they ſtand ſingly on very ſhort peduncles, are compoſed of five ſmall yellow petals, and a great number of ſtamina, ſurrounding an oblong germen, which becomes a long, rough, ſharp-pointed capſule, opening in four parts, each filled with greeniſh, angular ſeeds.

This plant is ſown by the Jews about Aleppo, and is therefore called *Jews Mallow*. The leaves are a favourite ſallad among theſe people, and they boil and eat them with their meat.

10 CRAMBE maritima. *Sea Colewort. Lin. Sp. pl.* 937.

Braſſica maritima monoſpermos. *Bauh. Pin.* 112.

This grows naturally on the ſea coaſt in many parts of England. It hath a long, thick, creeping root, divided into various fibres, and ſends up ſeveral ſpacious, nearly oval leaves, much jagged on their edges, of a greyiſh green colour, and fleſhy ſubſtance. In the centre of theſe riſes a round, whitiſh, upright ſtalk, two feet or more high, dividing near the top into a few branches, having a few ſeſſile, oval leaves. The branches are terminated by looſe bunches of ſmall white flowers, compoſed of four petals each in form of a croſs, and containing ſix ſtamina, two of which are ſhorter than

than the reſt, and one ſtyle. Theſe are ſucceeded by roundiſh capſules, about the ſize of peas, each including one round ſeed.

The radical leaves being green all the winter, are cut by the inhabitants where the plants grow, and boiled as Cabbage, to which they prefer them.

11 JATROPHA maniot. *Caſſava.*

The *Jatropha maniot* has been deſcribed in the firſt Chapter; its name is repeated here, by reaſon the leaves are boiled and eaten by the Indians, in the ſame manner as *Spinach* is by us.

12 MALVA rotundifolia. *Dwarf Mallow. Lin. Sp. pl.* 969.

Malva ſylveſtris, folio ſubrotundo. *Bauh. Pin.* 314.

This is a ſmall ſort of *Mallow*, that grows by old walls, and rude, uncultivated places. From a long white root it ſends forth a cluſter of pale green, roundiſh leaves, having long footſtalks, and are coarſely crenated on their edges. Among theſe iſſue many long, ſlender, proſtrate ſtalks, plentifully furniſhed with ſuch-like leaves, ſtanding irregularly on them. The flowers come out at the footſtalks of the leaves, and alſo at the ends of the branches, on bending peduncles, and each is compoſed of one pale fleſh-coloured petal, cut into five ſegments down

to

to the baſe, including many ſtamina united below in form of a cylinder.

The leaves of this plant were formerly in great eſteem as a ſallad that would abate heat in the bowels, and obtund acrimonious humours; but at preſent it is totally neglected.

14 PHYTOLACCA decandra. *American Nightſhade. Lin. Sp. pl.* 631.

This grows naturally in the province of Virginia, in America. It hath a thick, fleſhy, perennial root, divided into ſeveral parts as large as middling Parſneps. From this riſe many purpliſh, herbaceous ſtalks, about an inch thick, and ſix or ſeven feet long, which break into many branches, irregularly ſet with large, oval, ſharp-pointed leaves, ſupported on ſhort footſtalks. Theſe at firſt are of a freſh green colour, but as they grow old they turn reddiſh. At the joints, and diviſions of the branches, come forth long bunches of ſmall bluiſh-coloured flowers, conſiſting of five concave petals each, ſurrounding ten ſtamina and ten ſtyles. Theſe are ſucceeded by round depreſſed berries, having ten cells, each of which contains a ſingle ſmooth ſeed.

In Virginia and other parts of America the inhabitants boil the leaves, and eat them in the manner of Spinach. They are ſaid to have an anodyne quality, and the juice of

of the root is violently cathartic. The Portugueze had formerly a trick of mixing the juice of the berries with their red wines, in order to give them a deeper colour; but as it was found to debaſe the flavour, the matter was repreſented to his Portugueze Majeſty, who ordered all the ſtems to be cut down yearly before they produced flowers, thereby to prevent any further adulteration.

15 RANUNCULUS ficaria. *Pilewort. Lin. Sp. pl.* 774.

Chelidonia rotundifolia minor. *Bauh. Pin.* 309.

This is a perennial plant, and to be met with on moiſt banks and in meadows. It has a root compoſed of many little tubercles ſuſpended by fibres; which tubercles ſomewhat reſemble the outward piles, hence the name of the plant. The leaves are triangular, heart-ſhaped, of a fine glaſſy green, ſtreaked in the middle with blackiſh and whitiſh lines. The flower-ſtems riſe four or five inches high, having many leaves at their baſe, and each is terminated by one yellow flower, conſiſting of ſeveral narrow, ſharp-pointed petals *, ſurrounding a great many ſtamina and ſtyles. Theſe flowers make no little part of the variegated covering of meadows and moiſt paſtures in the ſpring.

* Theſe are ſubject to vary, they being roundiſh in ſome plants, and in ſuch the leaves are moſtly obtuſe-angled.

There

There is a variety of this plant in gardens with a double flower.

The leaves being of a ſoft mucilaginous nature, are boiled and eaten by ſome people as a ſallad, and are deemed good againſt the piles and heat in the fundament.

16 RAPHANUS ſativus. *Common Radiſh.*

The leaves of this are often boiled as a ſallad, and if they be young and tender, they eat very agreeably.

17 SALVIA ſclarea. *Garden Clary. Lin. Sp. pl.* 38.

Horminum Sclarea dictum. *Bauh. Pin.* 228.

This is a biennial, and a native of Italy, but it has poſſeſſed a place in the Engliſh gardens for a long time. The root is fibrous, and ſends forth ſeveral large, whitiſh green, oblong, heart-ſhaped leaves, which are much wrinkled, ſerrated on their edges, and hairy on their ſurfaces. The ſtalks are ſquare, hairy, greatly branched, ſometimes a little clammy, two or three feet high, and ſet at their joints with pairs of leaves like thoſe from the root, but ſmaller. The branches ſtand oppoſite, and are terminated by long ſpikes of pale blue flowers, placed in whorls, with two whitiſh concave, acute pointed leaves under each. The flower-cup is divided into two lips, the upper one ending in three ſpiculæ; and the under one in

two.

two. The flower alſo has two lips, the upper one is erect and arched, with one ſtyle nearly of the ſame length under it, and two ſtamina that are ſhorter. The lower lip is cut into three ſegments. Every part of the plant emits a very ſtrong ſcent.

The freſh leaves dipped in milk, and then fryed in butter, were formerly ſerved up at table as a delicate ſallad. Some people too boiled them as a pot-herb. The plant uſed any way is counted excellent againſt hyſterical diſorders. Of the different parts of it a wine is made, which is a high cordial, and not to be equalled by any other home-made wine. The following is the moſt approved Recipe for making it.

To five gallons of cold water, put four pounds of Liſbon ſugar, and the whites of three eggs well beaten; boil theſe together gently about an hour, then ſkim the liquor, and when it is almoſt cold, add of the ſmall Clary leaves and the tops in bloſſom, one peck, and alſo half a pint of ale yeaſt. This done, put the whole into a veſſel, and ſtir it twice a day till it has done working, then ſtop it cloſe for eight weeks. After the expiration of this time draw it into a clean veſſel, adding to it a pint and half of good Brandy. In two months it will be fit to bottle.

18 SPINACIA oleracea. *Spinach. Lin. Sp. pl.* 1456.

Lapathum hortenſe ſive ſpinacia ſemine ſpinoſo. *Bauh. Pin.* 114.

Lapathum hortenſe ſive ſpinacia ſemine non ſpinoſo. *Bauh. Pin.* 115.

This is an annual, and is too well known to require any deſcription. What particular country it is a native of is not certain, but it is known to have been cultivated in England more than two hundred years. It hath ſagittated leaves and prickly ſeeds. Linnæus makes the ſmooth-ſeeded *Spinach* only a variety of this, though it differs as much in the leaves as in the ſeeds, thoſe of the latter being egg-ſhaped. This laſt is the ſort now chiefly cultivated for the kitchen, but it is a much more tender plant than the former. *Spinach* is a good ſallad for thoſe of a coſtive habit of body, as it obtunds the acrimony of the bowels, and gently relaxes them.

19 THEA bohea. *Bohea Tea. Lin. Syſt. Nat.* 365.

It muſt be owned that neither *Tea* nor *Coffee* can with ſtrict propriety be placed under any of theſe diviſions, becauſe neither the leaves of the one or the berries of the other can be truly called eſculent; yet to have entirely omitted them would have cauſed a ſort of chaſm in the work, by reaſon the

the infusions of both are constantly mingled with our daily food. The leaves of Tea, however, are often eaten by the poorer people after they have been infused; but this is a practice not to be recommended, as they can afford no nourishment, and do certainly much injure the stomach, and the whole nervous system.

The *Bohea* is a shrub that rises about six or eight feet high, and divides into many irregular branches, which are furnished with oval, smooth, glossy, serrated leaves, standing singularly on short footstalks. These are from two to three inches long, one broad, with prominent veins on their under sides, and end in snipped obtuse points. The flowers come out at the bosoms of the leaves, on club-shaped peduncles, more than half an inch long; they consist of six white roundish, concave petals each (two of which are less than the rest) including two or three hundred stamina, surrounding a very short style, crowned with three long, recurved, awl-shaped stigmata. When the flower is fallen, the germen swells to a sort of triangular capsule, composed of three globular cells united, each containing one hard, roundish seed, of a woody texture. The shrub is a native of China and Japan.

20 THEA viridis. *Green Tea. Lin. Syst. Nat.* 365.

This differs in nothing from the former, but that the flower is compoſed of nine petals, and the other of but ſix.

I have here given the *Thea* as it ſtands in the Syſtema Naturæ of Linnæus; but tho' this learned Botaniſt makes two diſtinct ſpecies of it, yet it is highly probable that all the ſorts of *Tea* are gathered from one and the ſame ſpecies, and that the nine petals in the flower is merely accidental. As to the great differences found in the taſte, ſmell, and colour of the various kinds, when they are fit for ſale, theſe may be occaſioned by the different ages of the leaves, the time of collecting, the manner of curing them, by ſome vegetable liquid they may be ſprinkled with, or the ſoil and ſituation the trees may grow in.

In regard to the medicinal virtues of *Tea*, ſome authors make it little better than a poiſon, whilſt others think it the moſt wholeſome and ſalubrious vegetable on earth. A very ſuperficial examiner will perceive it to be refreſhing and exhilarating, and that it is excellent for carrying off the effects of a debauch; but notwithſtanding theſe good qualities, an immoderate uſe of it will be found to bring on a train of the worſt of nervous complaints; and in ſome tender conſtitutions even a cup or two is ſeen to throw them into tremors and ſpaſmodic affections. The green *Teas* ſeem to bring

on

on theſe bad effects ſooner than the boheas, but the finer either ſort is, the more its pernicious conſequences are to be dreaded.

21 URTICA dioica. *Common Stinging Nettle. Lin. Sp. pl.* 1396.

Urtica urens maxima. *Bauh. Pin.* 232.

It is a common practice now, among the ordinary people, to gather the leaves and young ſhoots of the common *Stinging Nettle* in the ſpring, and boil them for a ſallad; and if the better ſort were to follow their example, they might often find a benefit by it. Theſe leaves are not unpleaſant to the palate, are an excellent antiſcorbutic, and powerful againſt all cutaneous eruptions. I have known ſome inſtances where they have been uſed in this manner once a day, by thoſe all covered with blotches, and in a month's time their ſkins have become perfectly ſmooth, and free from any deformity. The roots are in high eſteem for ſtopping the ſpitting of blood, and bloody urine. Theſe are very diuretic, and a decoction of them drank frequently is ſaid to be ſo powerful, as to break the ſtone in the bladder.

SECT. III.

Pot-herbs.

1 APIUM graveolens. *Celery.* See the firſt *Chap.*
2 Apium petroſelinum. *Parſley.* See Ditto.
3 Allium porrum. *Leeks.*
4 Braſſica oleracea. *Cabbages.* See the former *Sect.*
5 Beta vulgaris alba. *White Beet.*
6 Chrithmum maritimum. *Rock Samphire.*
7 Hyſſopus officinalis. *Common Hyſſop.*
8 Oxalis acetoſella. *Wood Sorrel.* See the firſt *Sect.*
9 Ocymum baſilicum. *Sweet-ſcented Baſil.*
10 Origanum majorana. *Common Marjoram.*
——————— *majorana tenuifolia.* Fine-leaved Sweet Marjoram.
11 Origanum heracleoticum. *Winter Sweet Marjoram.*
12 Origanum onites. *Pot Marjoram.*
13 Picris echioides. *Common Oxtongue.*
14 Roſmarinus officinalis. *Common Roſemary.*

— *Roſma-*

— *Rosmarinus hortensis.* Garden Rosemary.
15 Salvia officinalis. *Green and Red Sage.*
——— *minor.* Tea Sage.
16 Satureja hortensis. *Summer Savory.*
17 Satureja montana. *Winter Savory.*
18 Scandix cerefolium. *Common Chervil.*
19 Scandix odorata. *Sweet Cicely.*
See the first *Sect.*
20 Sonchus oleraceus. *Common Sow-thistle.*
21 Thymus vulgaris. *Common Thyme.*
22 Thymus mastichinus. *Mastick Thyme.*

3 ALLIUM porrum. *Leeks. Lin. Sp. pl.* 423.

Porrum sativum latifolium. *Bauh. Pin.* 72.

This plant has been so long cultivated that its native place of growth cannot be traced. It is undoubtedly the same as that mentioned in the xi Chap. of Numbers, where it is said the Israelites longed for Leeks in conjunction with Onions. The leaves are much of the same nature as those of the latter, and they are yet a constant dish at the tables of the Egyptians, who chop them small and then eat them with their meat. They are in great esteem too with the Welsh, and their use as a pot-herb with the English is well known.

5 The *Beta alba* is only a variety of the

red *Beet*, and is but rarely uſed now to what it was formerly. It is generally mixed with ſavory herbs, it being too inſipid to impart much flavour of itſelf. Both the juice and powder of the root are good to excite ſneezing, and will bring away a conſiderable quantity of mucus.

6 CRITHMUM maritimum. *Rock Samphire. Lin. Sp. pl.* 354

Crithmum, Fœniculum maritimum minus. *Bauh. Pin.* 288.

This is a low perennial plant, and grows upon rocks by the ſea in ſeveral parts of England. It has a ſpicy, aromatic flavour, which induces the poor people to uſe it as a Pot-herb. It is alſo gathered and ſold about for the purpoſe of pickling, and it is in great eſteem when thus managed. But it muſt not be underſtood here that this is the *Samphire* generally pickled in Norfolk, for that is the *Salicornia europea*, before deſcribed. There is another ſort of *Samphire* too, commonly ſold about the ſtreets and markets for this *Crithmum*, and is generally bought by people not ſkilled in plants for the true one. This laſt is the *Inula crithmoides*, (Golden Samphire) which, though it has ſome little reſemblance to the former, yet it is a plant of a quite different nature, and far inferior in flavour when pickled. In order therefore to prevent people

ple being impoſed on, I ſhall here give a particular deſcription of the *Rock Samphire*.

The root of this plant is compoſed of ſeveral tough fibres which penetrate deep into the fiſſures of the rocks. It ſends forth many green, ſucculent ſtalks, near half a yard high, ornamented with deep green, winged leaves, compoſed of three or five diviſions, each of which hath three or five ſmall, thick, fleſhy lobes, near an inch long, and the baſe of their common pedicle embraces the main ſtalk. The flowers are yellowiſh, and are produced in circular umbels; they are ſmall, conſiſt of five equal petals each, with five ſtamina of the ſame length, and are ſucceeded by ſeeds like thoſe of Fennel, but they are ſomewhat larger.

By a proper attention to this deſcription the *Crithmum maritimum* may always be diſtinguiſhed from the *Inula crithmoides*, by ſuch as are total ſtrangers to the knowledge of plants, for the *Inula* has a flower like that of Flea-bane, and its leaves are linear, except juſt at the apex, where they ſpread a little, and end in three jags or teeth. The *Crithmum* may be propagated in gardens, provided it be planted on a gravelly ſoil, and this would be a certain way to avoid the cheat. The medicinal virtues of this plant are thoſe of removing obſtructions of the viſcera, and urinary paſſages.

7 HYSSOPUS

7 HYSSOPUS officinalis. *Common Hyſſop. Lin. Sp. pl.* 796.

Hyſſopus officinarum cærulea ſive ſpicata. *Bauh. Pin.* 217.

This plant grows naturally in ſeveral parts of Aſia. It is a perennial, and has been ſo long cultivated in gardens, that it is known by almoſt every one. It is exceeding grateful to the ſmell, and ſtands recommended againſt aſthmas, coughs, and all diſorders of the breaſt and lungs, whether boiled in ſoups or otherwiſe uſed. There is a diſtilled water made from it kept in the ſhops, which is deemed a good pectoral.

9 OCIMUM baſilicum. *Sweet-ſcented Baſil. Lin. Sp. pl.* 833.

Ocimum caryophyllatum majus. *Bauh. Pin.* 226.

This is an annual, and a native of Perſia; ſince it has been cultivated in Europe, it has produced many varieties. The hairy *Baſil*, which is that commonly ſown in gardens, ſeems to be no other than one of theſe varieties, though made a diſtinct ſpecies by Miller and others. This ſort riſes near half a yard high, ſending out branches by pairs in oppoſite directions; theſe, and alſo the main ſtems, are hairy and four ſquare. The leaves are oval, indented about their edges, and end in a ſharp point. The flowers are of the lip kind, are white, and

terminate the ſtalks and branches in long ſpikes. The ſtamina are four, two longer than the other, and the ſeeds lie naked at the bottom of the calyx. The whole plant has a ſtrong ſmell of Cloves.

The French are ſo infatuated with the flavour and qualities of it, that its leaves come into the compoſition of almoſt all their ſoups and ſauces.

10 ORIGANUM majorana. *Summer Sweet Marjoram. Lin. Sp. pl.* 825.

Majorana vulgaris. *Bauh. Pin.* 224.

The natural country of this is not known. It is an annual, and hath oval, obtuſe leaves, and almoſt round, hairy ſpikes. As it lives only one Summer, it will be beſt to diſtinguiſh it by the name of *Summer Sweet Marjoram*, the better to contraſt it with the following, which is called *Winter Sweet Marjoram*.

11 ORIGANUM heracleoticum. *Winter Sweet Marjoram. Lin. Sp. pl.* 823.

Origanum heracleoticum, Cunila gallinacea plinii. *Bauh. Pin.* 223.

This is a perennial, and a native of Greece. It hath long ſpikes growing in bunches, and flower-leaves as long as the flower-cups. It is hardy, and will live through the winter in the open air in our climate; which

which circumſtance is alone ſufficient to diſtinguiſh it from the former.

12 ORIGANUM onites. *Pot Marjoram. Lin. Sp. pl.* 824.

Majorana major angelica. *Ger. em.* 664.

This too is a perennial, and has been found wild in England. In its general habit it is like the *majorana*, but the ſtalks are more woody, and furniſhed with long hairs. The leaves are ſmall, heart-ſhaped, ſharp pointed, on both ſides woolly, ſeldom ſerrated, and have little or no foot-ſtalks. The ſpiculæ come out in cluſters, as in the *Common Marjoram*, but they are longer, hairy, and ſtand three upon a common peduncle, the middle one being ſeſſile, and all the flowers white.

The uſe of the leaves of all theſe ſpecies is well known in the kitchen, and therefore it will be needleſs to ſay any thing about it. They are all warm aromatics, and are often preſcribed alone, or in phyſical compoſitions. Half an ounce of the tops of the *majorana*, may be infuſed in a pint of boiling water, and drank occaſionally againſt headaches, aſthmas, and catarrhs. The powdered leaves are a good errhine, and are often uſed for this purpoſe. The *onites* is not quite ſo gratefully ſcented as the *majorana*, but it is frequently ordered in baths for

diſorders

diſorders in the head, and againſt cutaneous eruptions. This grows plentifully in Syracuſe, and alſo in ſome parts of Greece.

13 PICRIS echioides. *Common Ox-tongue. Lin. Sp. pl.* 1114.

Hieracium echioides capitulis cardui benedicti. *Bauh. Pin.* 128.

This is a native of England, is an annual, and may be found on the borders of cornfields. It ſends forth ſeveral dark green, oblong oval leaves, having many protuberances on their ſurfaces, and are thickly ſet with ſtiff hairs. Among the leaves riſes a round, green, hairy ſtalk, to about two feet, with a few leaves thereon, and breaking into branches towards the top, which are furniſhed with ſmall yellow flowers, ſomewhat like thoſe of the Sow-thiſtle; theſe are ſucceeded by browniſh long ſeeds, crowned with down.

The leaves are frequently uſed as a Potherb, and are eſteemed good to relax the bowels.

14 ROSMARINUS officinalis. *Roſemary. Lin. Sp. pl.* 33.

Roſmarinus ſpontaneus, latiore folio. *Bauh. Pin.* 217.

This ſhrub grows in prodigious abundance in the ſouthern parts of Europe. It is ſo common in gardens as to be known by

every one. Many people boil the leaves in milk pottage, to give them an aromatic flavour. The ſprigs too are frequently ſtuck into beef whilſt it is roaſting, and they communicate to it an excellent reliſh. With the flowers of this plant is made the much celebrated Hungary water. They are deemed excellent aromatics, and are uſed in all nervous complaints, that take their riſe from too great cold and moiſture in the habit of body. They abound with a ſubtile, penetrating oil, which renders them ſerviceable in the jaundice and gout.

15 SALVIA officinalis. *Green and Red Sage. Lin. Sp. pl.* 34.

Salvia major. *Bauh. Pin.* 237.

This is a native of Auſtria, and by being long planted in gardens it comes of two colours, red and green. The ſmall *Tea Sage* too is only a variety of the *officinalis*. This is the ſort that is generally made uſe of for culinary purpoſes, it being the pleaſanteſt; but for phyſical intentions, the large kind ought to be choſen; and in moſt caſes the red ſhould have the preference, it being more corroborating than the green, which renders it immediately ſerviceable in all relaxations of the fibres. The ancients had this plant in the higheſt eſteem, and perhaps not unjuſtly, for it is certainly an excellent vulnerary, and a great ſtrengthener

of

of all the internal parts of the body, and particularly the lungs.

16 SATUREJA hortenſis. *Lin. Sp. pl.* 795.

The *Summer Savory* is an annual, and a native of France and Italy. It ſends forth ſeveral ſlender erect ſtalks, near half a yard high, which put forth branches by pairs, and are ſet with leaves placed oppoſite; theſe are ſtiff, a little hairy, and yield a fine aromatick ſmell on being rubbed. The moſt diſtinguiſhing mark of this ſpecies is, that it has two flowers to every peduncle.

17 SATUREJA montana. *Winter Savory. Lin. Sp. pl.* 794.

This is a perennial, is a more ſhrubby plant than the former, and it does not riſe ſo high. The leaves are of a dark green colour, and ſharp pointed. The flowers are ſuſtained by ſingle diverging peduncles, coming at the ſides of the branches. The root is woody, and ſends forth green leaves all the winter. It is a native of France.

Theſe two plants give place to none of the European aromatics for pleaſantneſs of ſmell and flavour, nor yet in their uſefulneſs in the kitchen; for beſides being uſed as Pot-herbs, they are frequently put into cakes, puddings, ſauſages, &c. They are warm

warm and diſcuſſive, and good againſt crudities in the ſtomach.

20 SONCHUS oleraceus. *Common Sow-thiſtle. Lin. Sp. pl.* 1116.

This is an annual plant, and a very troubleſome weed in fields and gardens. It varies ſo much in different ſoils that ſome of our moſt diſcerning Botaniſts have made ſeveral diſtinct ſpecies of it. In ſome ſituations the whole plant is ſmooth, but in others it is rough, prickly on the margins and midribs of the leaves, and alſo on the peduncles and calyces of the flowers. The ſtalks are copiouſly ſtored with a lacteſcent juice.

The leaves have little taſte, except a ſlight aſtringency, yet they are much uſed in ſome of the northern parts of Europe as a Potherb. They were formerly kept in the ſhops by the names *Sonchi aſper et Sonchi lævis*, but they had not any known virtues ſufficient to ſupport their place there. The whole plant is a favourite food of Rabbits.

21 THYMUS vulgaris. *Common Thyme. Lin. Sp. pl.* 825.

Thymus vulgaris, folio tenuiore et latiore. *Bauh. Pin.* 219.

The *Thymus vulgaris* grows wild on the mountainous parts of France, Spain, and Italy. This is the broad leaved *Thyme* commonly

monly cultivated in gardens, and therefore is well known.

22 THYMUS maſtichinus. *Maſtick Thyme. Lin. Sp. pl.* 827.

Sampſucus, ſive Marum maſtichen redolens. *Bauh. Pin.* 224.

This plant grows ſpontaneouſly in Spain. It is a perennial, of a tenderer nature than the former, and differs much from it in its general habit, which induced Miller to place it among his Satureja. The ſtalks riſe about half a yard high, breaking into ſlender, woody branches, which are covered with a brown bark, and ſet with leaves like thoſe of the *vulgaris* in ſhape, but they are rather larger. The flowers come out in whorls at the tops of the branches, and are ſurrounded with a greyiſh wool; they are white, with briſtly, denticulated cups.

Both theſe plants are fine aromaticks, and are uſed in the kitchen for the ſame purpoſes as the *Savories*. The dried leaves and tops of the *maſtichinus* are ſaid to be powerful againſt an immoderate flow of the menſes. A dram of the powder in a glaſs of red wine is a doſe.

CHAP. IV.

ESCULENT FLOWERS.

1 CALENDULA officinalis. *Common Marigold.*
2 Caltha paluſtris. *Marſh Marigold.*
3 Capparis ſpinoſa. *Caper Buſh.*
4 Carthamus tinctorius. *Safflower.*
5 Carlina acaulis. *Dwarf Carline Thiſtle.*
6 Cynara carduncul us. *Cardoon.*
7 Cynara ſcolymus. *Green or French Artichoke.*
——— *hortenſis.* Globe Artichoke.
8 Cercis ſiliquaſtrum. *Common Judas-tree.*
9 Helianthus annuus. *Annual Sun-flower.*
10 Onopordum acanthium. *Cotton Thiſtle.*
11 Tropæolum majus. *Indian Creſs, or Naſturtium.*
12 Tropæolum minus. *Smaller Indian Creſs.*

1 CALENDULA officinalis. *Common Marigold. Lin. Sp. pl.* 1304.

Caltha vulgaris. *Bauh. Pin.* 275.

This is ſo very common in gardens as to make it univerſally known. It is a native of Spain. The flowers gathered and then dried were formerly in high eſteem among houſe-

houſe-keepers to boil in ſoups and pottage. They are deemed cordial, and a refreſher of the animal ſpirits. There are many varieties of this plant raiſed in gardens, more for ornament than uſe.

2 CALTHA paluſtris. *Marſh Marigold. Lin. Sp. pl.* 784.

Caltha paluſtris, flore ſimplici. *Bauh. Pin.* 276.

The *Caltha paluſtris* is a perennial, and the only plant yet known of the genus. It is very common in our meadows, where it ſends forth many large, roundiſh heart-ſhaped leaves, ſlightly crenated on their edges, among which riſe round, hollow, green ſtalks, dividing into three or four branches towards their top, and having a ſeſſile leave at each diviſion. The flower is compoſed of five large oval, concave yellow petals, ſurrounding many ſlender ſtamina, and ſeveral oblong, compreſſed germina, or ſeed-buds, which become as many pointed capſules, containing ſeveral roundiſh ſeeds. It flowers early in the ſpring, when its yellow flowers are a great ornament to the meadows. There is a variety of it in gardens with a double flower.

The flower-buds of this plant are by many people pickled as Capers, for which they are a good ſubſtitute.

3 CAPPARIS ſpinoſa. *Caper Buſh. Lin. Sp. pl.* 720.

Capparis ſpinoſa, fructu minore, folio rotundo. *Bauh. Pin.* 480.

This is a low ſhrubby plant, and a native of Italy. It ſends forth woody ſtalks, which divide into many ſlender branches, under each of which are placed two ſhort crooked ſpinès, and between theſe and the branches come out round, ſmooth leaves, ſingly upon ſhort foot-ſtalks. At the inſertions of the branches iſſue the flowers; theſe are white, and compoſed of five roundiſh concave petals each, ſurrounding a great many ſlender ſtamina, and one ſtyle longer than the ſtamina, ſitting upon an oval germen, which turns to a capſule filled with kidney-ſhaped ſeeds. The flower when fully expanded looks like a ſingle white Roſe.

The buds of theſe flowers are pickled, and annually ſent into England, and other places, by the name of *Capers*. They are ſaid to excite the appetite, promote digeſtion, and to help obſtructions of the liver and ſpleen; but it is probable theſe valuable qualities proceed more from the ingredients they are pickled in, than from the *Capers* themſelves.

4 CARTHAMUS tinctorius. *Safflower. Lin. Sp. pl.* 1162.

Cnicus

Cnicus ſativus, ſive Carthamus officinarum. *Bauh. Pin.* 378.

This is an annual plant, and a native of Egypt. It ſends up a ſtiff woody ſtalk, to two feet or more high, breaking into many branches, which are furniſhed with oval, ſharp-pointed, ſeſſile leaves, ſlightly jagged on the edges, and each jag ending with a ſharp ſpine. The flowers terminate the branches in large, ſcaly heads. The ſcales are flat, broad at their baſe, and taper to a point, where they terminate in a ſharp ſpine. The florets are numerous, funnel-ſhaped, of a fine ſaffron colour, and ſtand up above the ſcales of the empalement near an inch. They are all hermaphrodite, and are ſucceeded by white, ſmooth, oblong ſeeds, near as large as wheat.

Formerly the common people uſed to put the dried florets into their puddings, I ſuppoſe more to give them a colour, than for any good flavour the flowers communicated; when this was done in large quantities, the puddings proved purgative, whereby the practice is now quite laid aſide.

This plant is cultivated in great abundance in Germany, whence the other parts of Europe are ſupplied with the flowers, which form a great article of trade, they being uſed in dying and painting. If they be neatly dried, it is difficult to diſtinguiſh them from Saffron, but by the ſmell. The

ſeeds are kept in the ſhops, and have been in repute as a good cathartic, but their operation is ſlow and not always certain.

5 CARLINA acaulis. *Dwarf Carline Thiſtle. Lin. Sp. pl.* 1160.

Carlina acaulos, magno flore albo. *Bauh. Pin.* 380.

This *Thiſtle* grows on the mountainous parts of Italy and Germany. It hath many large whitiſh green, ſinuated leaves, laying on the ground, which are ſet with ſmall ſharp ſpines round about their edges. In the centre of theſe comes a large flower-bud, without any ſtalk, but is ſurrounded with long, prickly, jagged leaves, adhering to its baſe. The flower is compoſed of white, hermaphrodite florets, which are ſucceeded by roundiſh, white ſeeds, crowned with a branched, feathery down.

The central part of the flower is boiled and eaten the ſame as Artichoke bottoms. The root is kept in the ſhops; it is of a brown ruſty colour, about an inch thick, very porous, ſo that when cut it appears as if worm-eaten. It has a ſtrong ſmell, and a bitteriſh taſte, mixed with a ſlight degree of aromatic. It was in high eſteem among the ancients as a diaphoretic.

6 The *Cynara cardunculus*, or *Cardoon*, was deſcribed in the ſecond Chapter, among

the ſtalks; I have given it a place here upon the authority of ſome travellers, who have aſſured me that the heads are alſo eaten, but I doubt they miſtook the ſpecies.

7 CYNARA ſcolymus. *Green or French Artichoke. Lin. Sp. pl.* 1159.

Cynara ſylveſtris latifolia. *Bauh. Pin.* 384.

This grows wild in the fields of Italy, and Linnæus makes the *hortenſis* only a variety of it. The latter is that ſort which is now chiefly cultivated, by reaſon the bottoms are more fleſhy, and much better taſted than thoſe of the *ſcolymus*. The uſe they are put to in the kitchen is ſo well known, that to ſay any thing about it will be quite unneceſſary.

8 CERCIS ſiliquaſtrum. *Common Judas-tree. Lin. Sp. pl.* 534.

Siliqua ſylveſtris rotundifolia. *Bauh. Pin.* 402.

The *Common Judas-tree* grows in France, Spain, and Italy. It riſes with a ſtraight trunk, covered with a reddiſh bark, to the height of twelve or fourteen feet, dividing towards the top into many irregular branches, furniſhed with roundiſh heart-ſhaped, ſmooth leaves, having long footſtalks. The flowers come out in cluſters from all ſides of the branches, and ſometimes even from

the trunk itſelf; they are of a bright purple colour, ſtand upon ſhort peduncles, have five petals each, reſembling a pea-bloom, and ten diſtinct ſtamina, four of which are longer than the reſt, and ſurround a long, ſlender germen, which becomes a long flat pod, having one cell, containing many roundiſh ſeeds.

The flowers have a ſharp, acid flavour, and are not only mixed with ſallads to render them more grateful, but are alſo pickled in the bud, in the manner of Capers.

The wood of this tree is hard, and beautifully veined with black and green. It will take a fine poliſh, and on that account is converted to many fanciful uſes.

9 HELIANTHUS annuus. *Annual Sunflower. Lin. Sp. pl.* 1276.

Helenium indicum maximum. *Bauh. Pin.* 276.

This is a native of America, but is now ſown in almoſt every garden in England, on account of its bold, large, yellow flowers, which make a fine appearance in the autumn. The bottoms of theſe flowers are very fleſhy, and many people dreſs and eat them, as they do thoſe of the Artichoke.

The ſeeds of this plant are copiouſly ſtored with oil, which may be eaſily expreſſed, and is not inferior to that drawn from Olives. The ſeeds have as agreeable

a flavour as Almonds, and are excellent food for domeſtic poultry.

10 The *Onopordum acanthium*, or *Cotton Thiſtle*, has been deſcribed in a former Chapter; it ſtands here by reaſon the bottoms of its flowers are eaten in the manner of thoſe abovementioned.

11 TROPÆOLUM majus. *Indian Creſs. Lin. Sp. pl.* 490.

Acriviola maxima odorata. *Boerh. lugdb.* I. *p.* 244.

This is a native of Peru, and an annual. It hath weak trailing ſtalks, which are furniſhed with ſmooth, greyiſh green, almoſt circular leaves, ſupported on long footſtalks, inſerted into their centre. The flowers are produced from the ſides of the ſtalks; they are in ſome plants of a pale yellow, in others of a deep orange colour, and are of a ſingular ſtructure, being compoſed of five petals, the upper two of which are broad, the three under ones narrow, their baſes joined together, and lengthened into a ſpur above an inch long. They include eight declining, awl-ſhaped ſtamina, and a roundiſh, ſtreaked germen, ſupporting one erect ſtyle, crowned by an acute trifid ſtigma. The germen becomes a furrowed berry, divided into three lobes, each including one ſtriated ſeed.

12 TRO-

12 TROPÆOLUM minus. *Smaller Indian Cresſ. Lin. Sp. pl.* 490.

Naſturtium Indicum. *Ger.* 196.

This is a native of Peru and other parts of South America. It differs from the former in the leaves being entire, the other having five obſolete lobes; the petals of the flower of this are ſharp-pointed and briſtly, thoſe of the *majus* are obtuſe. There is a variety of this ſort with double flowers. Theſe plants being very ornamental, are now annually ſown in moſt gardens, for they flower a long time, and make a beautiful appearance.

The flowers have a fragrant ſmell, and a ſharp pungent taſte, like that of Garden Creſſes. In France they are not only uſed to garniſh diſhes, but are mixed with Lettuce and other cold ſallads, and are eſteemed both pleaſant and wholeſome. The berries have a warm ſpicy flavour, and make an excellent pickle.

CHAP.

CHAP. V.

ESCULENT BERRIES.

SECT. I.

Indigenous, or native Berries *.

1 ARBUTUS uva urſi. *Bearberry.*
2 Arbutus alpina. *Mountain Strawberry.*
3 Arbutus unedo. *Common Strawberry-tree.*
4 Berberis vulgaris. *Common Berberry.*
5 Cratægus aira. *White Beam-tree.*
6 Cratægus torminalis. *Maple-leaved Service or Sorb.*
7 Fragaria veſca, vel ſylveſtris. *Wood Strawberry.*
——— *northumbrienſis.* Northumberland Strawberry.
——— *imperialis.* Royal Wood Strawberry.
——— *granuloſa.* Minion Wood Strawberry.
8 Fragaria viridis vel pratenſis. *Swediſh Green Strawberry.*

* A *Berry* is defined by Linnæus to be a pulpy *ſeed-veſſel*, without a valve, and incloſing ſeveral ſeeds, which have no other covering.

9 Fragaria

9 Fragaria moſchata. *Hautboy Strawberry.*
——— *moſchata rubra.* Red-bloſſomed Strawberry.
——— *moſchata hermaphrodita.* Royal Hautboy.
10 Fragaria chinenſis. *Chineſe Strawberry.*
11 Fragaria virginiana. *Virginian Scarlet Strawberry.*
——— *virginiana coccinea.* Virginian ſcarlet-bloſſomed Strawberry.
——— *virginiana campeſtris.* Wild Virginian Strawberry.
12 Fragaria chiloenſis. *Chili Strawberry.*
——— *chiloenſis devonenſis.* Devonſhire Strawberry.
13 Juniperus communis. *Common, or Engliſh Juniper.*
——— *arbor.* Swediſh Juniper.
14 Ribes rubrum vel album. *Red and White Currants.*
15 Ribes nigrum. *Black Currants.*
16 Ribes groſſularia. *Gooſeberries.*
17 Roſa canina. *Dog's Roſe, or Hep-buſh.*
18 Rubus idæus. *Raſpberry.*
——— *idæus albus.* White Raſpberry.
——— *idæus lævis.* Smooth-ſtalked Raſpberry.
19 Rubus cæſius. *Dewberry.*
20 Rubus fruticoſus. *Common Bramble.*
21 Rubus chamæmorus. *Cloudberry.*
22 Rubus arcticus. *Shrubby Strawberry.*

23 Vaccinium

23 Vaccinium myrtillus. *Blackworts, or Bilberry.*
24 Vaccinium vitis idæa. *Redworts.*
25 Vaccinium oxycoccos. *Cranberry.*

1 ARBUTUS uva urſi. *Bearberry. Lin. Sp. pl.* 566.

Radix idæa putata et uva urſi. *Bauh. Hiſt.* I. *p.* 524.

This plant grows naturally in the northern parts of England. It is a ſmall ſhrub, riſing little more than a foot high, breaking into many branches, which are cloſely ſet with ſmooth, thick, oval leaves, entire on their margins. The flowers are produced in ſmall bunches, near the extremities of the branches; they have an obtuſe, quinquefid *, purple calyx, ſurrounding a pitcher-ſhaped, white petal, cut at the brim into five teeth, which roll backwards, and contain ten awl-ſhaped ſtamina, and a cylindrical ſtyle. The germen is roundiſh, and becomes an oval, or globular berry, having five cells, filled with ſmall, hard ſeeds.

2 ARBUTUS alpina. *Mountain Strawberry. Lin. Sp. pl.* 566.

Vitis idæa foliis oblongis albicantibus. *Bauh. Pin.* 470.

This grows upon the Alps, alſo in Lapland and Siberia, and has been found too in ſome parts of England. The branches are

* Cut into five parts.

ſlender,

ſlender, and trail upon the ground; theſe are furniſhed with oblong, rough, ſerrated, whitiſh green leaves. The flowers are produced from the wings of the leaves, upon long, ſlender peduncles, and are ſucceeded by berries about the ſize of black Cherries; theſe are green at firſt, red afterwards, and black when ripe.

3 ARBUTUS unedo. *Common Strawberry-tree. Lin. Sp. pl.* 566.

Arbutus folio ſerrato. *Bauh. Pin.* 460.

This tree grows very plentifully in the woods in Ireland, but is common now in the Engliſh gardens, being a very ornamental plant, it having ripe fruit and flowers upon it at the ſame time; for the flowers blow in the autumn, and the fruit that ſucceed them hang till the next autumn before they are ripe, when a freſh ſet of flowers puts forth, and ſo on. The fruit have an auſtere, ſour flavour, yet they are eaten by the Iriſh, who are very fond of acids, and are ſold in their markets. There are ſeveral varieties of this ſpecies, but thoſe moſt commonly cultivated are the red flowered, and the double flowered. The fruit of the two firſt ſorts are not of a delicate flavour, yet they are eaten by the inhabitants where the plants grow naturally.

The leaves of theſe plants are all aſtringent, and thoſe of the *uva urſi* have been ſaid

ſaid to do wonders in the gravel. For this purpoſe half a dram of the powder is ordered in any convenient vehicle once a day.

4 BERBERIS vulgaris. *Common Berberry.* *Lin. Sp. pl.* 471.

Berberis dumetorum. *Bauh. Pin.* 454.

This is common in hedges in many parts of England, and ſends forth ſeveral ſtalks eight or ten feet high; theſe run into numerous branches, covered with a whitiſh bark, and are armed with ſhort ſpines, which generally come out by three at a place. The leaves are egg-ſhaped, obtuſe, finely ſerrated on the edges, and when chewed have an acid, aſtringent taſte. The flowers are yellow, and are produced in long bunches in the manner of Currants, each conſiſting of ſix roundiſh, concave petals, having two glands fixed to their baſe, and include ſix ſtamina, with two ſummits faſtened on each ſide their apex. The germen is cylindrical, and turns to an obtuſe, umbilicated berry, of one cell, encloſing two cylindrical ſeeds. There is a variety of this ſhrub without any ſeeds in the berries.

Theſe berries have an agreeable acid taſte, and on that account they are boiled in ſoups to give them a tart flavour. They are alſo pickled for the purpoſe of ornamenting diſhes. In medicine they are chiefly uſed in conſerve, and in this form they are cool-

ing

ing and aſtringent, good to quench thirſt, fortify the ſtomach, and ſtop diarrhæas and dyſenteries.

5 CRATÆGUS aira. *White Beam-tree. Lin. Sp. pl.* 681.

Alni effigie, lanato folio major. *Bauh. Pin.* 452.

This grows wild in Kent, and ſome other parts of England. It arrives to the height of thirty feet or more, with a large trunk, that divides upwards into many branches, which ſpread in the form of a pyramid, the young twigs being covered with a brown bark, ſprinkled with a mealy down, and garniſhed with oval leaves, of a light green colour on their upper ſide, white on their under, unequally ſerrated on their edges, and having many prominent veins running from the midrib to the border. The flowers come out in bunches at the extremities of the branches, having mealy peduncles and empalements; the latter are cut into five obtuſe ſegments, ſuſtaining five ſhort, concave, white petals, which ſpread open, and ſurround many ſtamina, and two ſtyles. When the flower falls, the germen becomes a roundiſh berry, encloſing two oblong hard ſeeds.

6 CRATÆGUS torminalis. *Maple-leaved Service-tree. Lin. Sp. pl.* 681.

Sorbus

Sorbus torminalis et Cratægus theophrasti. *Bauh. Hist.* I. *p.* 63.

This grows in woods in some parts of England; it is a taller tree than the former, and the young branches are covered with a purplish bark. The leaves are of a bright green on the upper side, a little woolly underneath, are three or four inches broad, and shaped like those of the Maple. The flowers come out in large bunches near the ends of the branches; they are like those of the Pear-tree, but smaller, and are succeeded by fruit resembling large haws.

The fruit of both these species are rough and austere when fresh off the trees, but if kept in the manner of Medlars, they obtain an agreeable acid flavour. Those of the *torminalis* are annually sold in the London markets in autumn.

7 FRAGARIA vesca. *Wood Strawberry. Lin. Sp. pl.* 708.

Fragaria vulgaris. *Bauh. Pin.* 326.

Mr. Weston has published a catalogue of six distinct species, and sixty varieties of Strawberries, but Linnæus includes them all under the *vesca*, or Wood Strawberry, of which he has two varieties, viz. the *pratensis*, which is the *viridis* of Weston, and the *chiloensis*.—Besides these two Mr. Weston has the *moschata*, the *chinensis*, and the *virginiana*, which, with the *vesca*, make six

diſtinct ſpecies. I have inſerted theſe ſix ſpecies, with ſuch varieties of them, as Mr. Weſton judges moſt valuable for their fruit, and ſhall here give a ſhort deſcription of each variety in his own words.

"The *northumbrienſis* (mentioned by Wallis in his Nat. Hiſt.) is a variety of the common Wood Strawberry, growing naturally in that country; the fruit is red, the ſhape conic, of the ſize of a ſmall nutmeg, finer, he ſays, than the garden kind. They grow about twenty miles weſt of Newcaſtle, at the beginning of Goſton-burn, on the north ſide, and on the ſtrand of the brook at Hatfield, by the path to Simon-burn.

The *imperialis* is a curious Strawberry, which was raiſed from the Alpine, impregnated by the Wood Strawberry. It was procured from Lincolnſhire, and it produces abundance of fruit, which in ſize, colour, and flavour, reſemble the Alpine.

The *granuloſa* is a fine Strawberry, which, as well as ſeveral other varieties, have lately been obtained from ſeed, by Monſieur Ducheſne, one of the moſt ingenious Botaniſts of the preſent age.

8 FRAGARIA viridis. *Weſton's Botanicus Univerſalis. Vol.* ii. *p.* 325.

It grows plentifully on the hills, and in the open fields in Sweden, and is later than the Wood Strawberry. The fleſh is firm,

green, and resembles the Nectarine in flavour. The plant is rather low, and remarkable for loosing all its leaves in the winter.

9 FRAGARIA moschata. *Weston's Botanicus Universalis. Vol.* ii. *p.* 325.

——— *moschata rubra.* This beautiful variety flowered with me last year, and is perhaps the same as that entitled by Jonequet, in his Index Onomasticus, page 49, *Fragaria Americana hirsuta, flore rubro odore moschi.*

——— *moschata hermaphrodita.* This most curious Strawberry has been lately raised from seeds, and merits the preference on account of its being hermaphrodite. There are also several other varieties of the Hautboy, differing in shape, colour and taste.

10 FRAGARIA chinensis. *Weston's Botanicus Universalis. Vol.* ii. *p.* 325.

The seeds of this have been lately brought to Europe; and the plant is now first raised in the royal gardens at Trianon, but as yet it is too young to produce fruit.

11 FRAGARIA virginiana. *Weston's Botanicus Universalis. Vol.* ii. *p.* 326.

——— *virginiana coccinea.* This un-

common variety is ſaid to be growing at Worb, in Switzerland.

——— *virginiana campeſtris.* This was introduced into England by Mr. Young, Botaniſt to his Majeſty, in 1772.

12 FRAGARIA chiloenſis. *Weſton's Botanicus Univerſalis. Vol.* ii. *p.* 326.

——— *chiloenſis devonenſis.* This was lately brought from abroad by a curious gentleman, in Devonſhire, and firſt cultivated in the gardens there. The fruit is very large, firm and high-flavoured, in colour nearly approaching to that of the Scarlet Strawberry, and what is extremely ſingular, it bears beſt without any cultivation, and let run wild, except taking off a few of the runners when in bloom. Nor does it want to be renewed or tranſplanted like all the other Strawberries, but will continue fruitful for many years in the ſame bed."

No Engliſh fruit can ſtand in competition with Strawberries for wholeſome and ſalubrious qualities; even their ſmell is refreſhing to the ſpirits, and eaten any way they are delicious. Nor is an immoderate uſe of them attended with any bad conſequences, as is the caſe with Plums, and many other ſorts of fruit. They abate heat, quench thirſt, promote urine, and are gently laxative. Thoſe afflicted with the gout have found great benefit by eating plentifully of them;

them; and Hoffman ſays, he has known conſumptions cured by them. So wholeſome and pleaſant a fruit can never be too generally cultivated.

The leaves of theſe plants are moderately aſtringent, and are often uſed in gargariſms for ſore mouths, quinſies, and ulcers in the throat.

13 JUNIPERUS communis. *Common Juniper. Lin. Sp. pl.* 1470.

Juniperus vulgaris fruticoſa. *Bauh. Pin.* 488.

The common *Juniper* grows naturally in ſeveral parts of England, but is frequently planted in gardens, which makes it generally known. The *Juniperus arbor*, or Swediſh Juniper, is only a variety of it, though it grows three times as large.

The Swedes make an extract from the berries of this tree, which they generally eat with their bread for breakfaſt, as we do butter. Of the tops of the branches of the Canadian pitch-tree, and Juniper-berries, a very good and wholeſome wine is prepared.

The ancient phyſicians entertained an opinion of the extraordinary qualities of this tree, that fell little ſhort of enthuſiaſm, and held themſelves capable of curing almoſt every diſeaſe incident to the human body, by ſome preparation or other of the *Juniper*, as any one may ſee by caſting his eye into

Gerard, Parkinſon, and others. Though it is evident they greatly magnified its virtues, yet it is alſo certain that it is a tree of vaſt utility, as there are ſeveral excellent preparations from it ſtill in uſe; as the rob, the eſſential oil, and compound water of the berries. The oil is very bitter, and will effectually kill worms. The wood and roſin are uſed, but the berries are ſuppoſed to contain the whole virtues of the tree; they fortify the ſtomach, diſſipate wind in the bowels, and are ſaid to be effectual againſt epidemical infections. The growth of theſe trees ought to be encouraged near dwellings, as the perſpirable matter that flows from them is certainly a means of purifying the air, rendering it balſamic, and conſequently ſalubrious.

14 RIBES rubrum vel album. *Lin. Sp. pl.* 290.

Ribes vulgare acidum. *Bauh. Hiſt.* ii. *p.* 97.

The *Red Currant* grows naturally in Sweden, and other northern parts of Europe. The white Currant is only a variety of it, and was at firſt accidentally produced by culture. The fruit of this ſhrub are known by all to be grateful and cooling to the ſtomach, to quench thirſt, and that they may be eaten in conſiderable quantities without danger. The jelly made with ſugar

and the juice of this fruit is uſed many ways at table, and is an excellent medicine for cooling the mouth in fevers.

15 RIBES nigrum. *Black Currant. Lin. Sp. pl.* 291.

Groſſularia non ſpinoſa, fructu nigro. *Bauh. Pin.* 455.

This is a native of England, and is common by the edges of brooks, and in moiſt woods. The berries are commonly called *Quinancy-berries*, from their ſuppoſed excellence againſt the Quinſy. A Rob is made of them, which is frequently adminiſtered for this diſorder. Though they are rough and aſtringent, yet freſh off the buſh they prove laxative to many conſtitutions, and are often eaten for this purpoſe.

16 RIBES groſſularia. *Gooſeberry. Lin. Sp. pl.* 291.

The *Gooſeberry* is a native of the north of Europe. There is ſcarce any fruit capable of more improvement than this, nor any attended with leſs expence in the cultivation. To enumerate its varieties would be quite tedious, and almoſt impoſſible, for catalogues have been publiſhed of near a hundred, and every year is producing new ones. Some of theſe varieties are equal in flavour to the moſt eſteemed wall-fruit.

17 Rosa canina. *Dogs Rose. Lin. Sp. pl.* 704.

Rosa sylvestris vulgaris, flore odorato incarnato. *Bauh. Pin.* 483.

The *Dogs Rose* is known to every one, by being so common in woods and hedges. These berries when mellowed by the frost have a very grateful acid flavour, which tempt many to eat them crude from the bush; but this is a bad practice, for the seeds are surrounded by a hairy, bristly substance, which if swallowed with the pulp, will, by pricking and vellicating the coats of the stomach and bowels, many times occasions sickness, and an itching uneasiness in the fundament. To avoid this therefore the pulp should be carefully cleansed of this matter before eaten. There is a conserve of Heps kept in the shops, which is deemed good in consumptions and disorders of the breast; and in coughs, from tickling defluxions of rheum.

Notwithstanding what has been observed of the bad effects often attending the swallowing that bristly matter found in Heps, yet it is probable this substance might be turned to advantage in some disorders, if judiciously managed; for it is nearly of the same nature to the celebrated *Cow-itch*, so much in use among the Indians for killing of worms, and which they scrape off the pods of the *Dolichos urens*. Their manner of

of giving the *Cow-itch*, is to mix a ſmall quantity of it with ſyrup or honey, and then eat it for two or three ſucceeding mornings faſting; this done they take a doſe of Rhubarb, and if there be worms it ſeldom fails to bring them away. It is plain from this that the creatures receive their death by being ſtung and pricked with the *Cow-itch*; and if this matter were given in the ſame manner, why ſhould it not have the ſame effect? as it is much of the ſame prickly, ſtinging nature.

18 RUBUS idæus. *Raſpberry*. *Lin. Sp. pl.* 706.

Rubus idæus ſpinoſus. *Bauh. Pin.* 479.

This is a native of our woods, whence it was tranſplanted into gardens, where it has produced ſome varieties, among which is that with white fruit. Theſe fruits have a fine fragrance, but are inferior to the Strawberry in flavour. A ſyrup is prepared from them, and kept in the ſhops; this is preſcribed in gargariſms, and is accounted good againſt vomiting, and laxity of the bowels.

19 RUBUS cæſius. *Dewberry*. *Lin. Sp. pl.* 706.

Rubus repens, fructu cæſio. *Bauh. Pin.* 479.

This too is common in our woods, and has ſome reſemblance to the common Bramble, but the ſtalks are more weak and trailing,

ing, and the whole plant is ſmaller. It may eaſily be diſtinguiſhed from the common Bramble by its fruit being not ſo large, compoſed of fewer knobs, and their being covered with a blue flue, like plums. Theſe fruit have a very pleaſant taſte, and ſteeped in red wine are ſaid to communicate to it a moſt agreeable flavour.

20 RUBUS fruticoſus. *Common Bramble. Lin. Sp. pl.* 707.

Rubus vulgaris, ſive Rubus fructu nigro. *Bauh. Pin.* 479.

The *Bramble* is ſo common that it is known by every child. There are two varieties of it; one with white fruit, and another with a white double flower. The berries of this ſhrub are eaten in abundance by children, but they often receive a deal of hurt from them; they being apt to ſwell the ſtomach, and cauſe great ſickneſs, if eaten in any large quantities.

21 RUBUS chamæmorus. *The Cloudberry. Lin. Sp. pl.* 708.

Chamæ Rubus foliis ribes. *Bauh. Pin.* 480.

This grows wild in Weſtmoreland, and ſome other places in England; but in Norway and Sweden it is very plentiful. It is a ſmall perennial plant, ſeldom riſing more than eight inches high. The ſtalks are weak, without

without ſpines, and moſtly garniſhed with two or three leaves, nearly the ſhape of thoſe of the Currant. Each ſtalk is terminated by one purpliſh flower, which is ſucceeded by a blackiſh berry, ſomewhat reſembling that of the Dew-berry.

Theſe berries form an article of trade among the Norwegians, for they collect great quantities of them, and ſend them annually to the capital of Sweden, where they are ſerved up in deſerts at table. They are a favourite fruit too with the Laplanders, who, that they may have recourſe to them at all ſeaſons, bury them in the ſnow, and thus keep them from one year to another.

The plant is male and female in diſtinct ſtems, and is perhaps one of the moſt ſingular in nature, for the late Dr. Solander obſerved, that the male was joined to the female under ground, where they were united into one plant by their creeping roots.

22 RUBUS arcticus. *Shrubby Strawberry. Sp. pl.* 708.

This is a ſmall perennial plant, and grows on the moſſy-bogs of Norway, Sweden, and Siberia. It ſends forth a few trifoliate leaves, like thoſe of the Strawberry, among which riſe the ſtalks about four inches high; theſe are without ſpines, but are furniſhed with leaves like thoſe from the root, and each is terminated with a purple

purple flower, formed like the reſt of the genus, and ſucceeded by a red berry, much reſembling a Strawberry in ſmell and flavour.

Linnæus ſays this is the moſt excellent of all our European fruits, both for ſmell and taſte; its odour is of the moſt grateful kind, and as to its flavour, it has ſuch a delicate mixture of the ſweet and acid, as is not equalled by the beſt of our cultivated Strawberries.

23 VACCINIUM myrtillus. *Bilberry. Lin. Spl. pl.* 498.

Vitis idæa foliis oblongis crenatis, fructu nigricante. *Bauh. Pin.* 470.

This is a ſmall ſhrubby plant, and is frequently found in woods and upon heaths. It hath a creeping, woody root, furniſhed with brown ſlender fibres. It ſends forth many crooked, ligneous, angular, flattiſh ſtalks, which are green upward, where they divide into many irregular branches, furniſhed with oval, ſerrated leaves, reſembling thoſe of the ſmall-leaved Myrtle; theſe ſtand alternately, have very ſhort foot-ſtalks, and each has the rudiment of a leaf at its baſe. The flowers come out at the boſoms of the leaves, on ſhort peduncles; they conſiſt of one bluſh-coloured petal each, ſnipped at the brim into five ſharp-pointed ſegments, and include eight ſtamina, tipped with horned ſummits,

ſummits, with one ſtyle in their centre, crowned with an obtuſe ſtigma. The fruit are of the ſize, ſhape, and colour of ſmall ſloes, but have a ſort of aperture at their apex, and are divided into four cells, containing a few ſmall ſeeds.

Theſe berries are gathered by the inhabitants where the plants grow, who carry them to market for ſale, the buyers making them into tarts and other devices. They are alſo eaten raw with cream and ſugar.

24 VACCINIUM Vitis-idæa. *Redworts*, or *Whortle-Berries*. *Lin. Sp. pl.* 500.

Vitis-idæa foliis ſubrotundis non crenatis, baccis rubris. *Bauh. Pin.* 470.

This is exceedingly plentiful in Scotland, and is to be met with on mountainous heaths in the north of England. It is a ſmaller plant than the former, and an ever-green. The ſtalks riſe to about eight inches, are branched, and furniſhed with oval leaves, which are dotted on their underſide. Theſe have ſo much the reſemblance of thoſe of the dwarf-box, that they may eaſily be miſtaken for the latter at a ſmall diſtance. The flowers come out in a racemus at the ends of the branches; they hang nodding, are of a pale fleſh colour, and when they fall are ſucceeded by red berries, about the ſize of Currants.

Theſe berries have a more grateful acid flavour

flavour than the former, and on that account are more eagerly ſought after by the country people, who collect them for the purpoſe of making them into tarts, jellies, &c.

25. VACCINIUM oxycoccos. *Cran-berry. Lin. Sp. pl.* 500.

Vitis-idæa paluſtris. *Bauh. Pin.* 471.

The *Cran-berry* grows upon mooriſh bogs in England, and particularly at Lynn in Norfolk, and in Lincolnſhire. This is a more feeble plant than the *Vitis-idæa*, the branches trailing upon the moſs, and are not thicker than threads. The leaves are oval, about the ſize of thoſe of Thyme, of a glaucous green on their upper ſide, but white underneath. The flowers come from the boſoms of the leaves, each ſtanding upon a long peduncle; they are ſmall and red, and are followed by red berries, a little ſpotted.

Theſe berries are preferred to either of the former. They are collected in large quantities by the country people, who carry them to market-towns for ſale. They are either made into tarts, or eaten raw with cream and ſugar. If they be a little dried and then ſtopped cloſe in bottles, they may be preſerved ſound from year to year.

SECT. II.

Foreign Berries, often raised in Gardens and Stoves.

1 ANNONA muricata. *Sour Sop.*
2 Annona reticulata. *Custard Apple.*
3 Annona squamosa. *Sweet Sop.*
4 Bromelia ananas. *Pine-apple.*
——— *ananas pyramydato fructu.* Sugar-loaf Pine-apple.
5 Bromelia karatas. *The Penguin.*
6 Cactus opuntia. *Prickly Pear.*
7 Cactus triangularis. *True Prickly Pear.*
8 Capsicum annuum. *Annual Guinea Pepper.*
9 Capsicum frutescens. *Perennial Guinea Pepper.*
10 Carica papaya. *The Papaw or Popo.*
11 Carica posopopsa. *Pear-shaped Papaw.*
12 Chrysophyllum cainito. *Star-apple.*
13 Chrysophyllum glabrum. *Sapadillo, or Mexican Medlar.*
14 Citrus medica. *Common Citron.*
——— *limon.* Common Lemon.
——— *americana.* The Lime-tree.
15 Citrus aurantium. *Common Orange.*
16 Citrus ducumanus. *Shaddock Orange.*
17 Crateva marmelos. *Bengal Quince.*

18 Diospyros

18 Diospyros lotus. *Indian Date Plum.*
19 Diospyros virginiana. *Pishamin Plum.*
20 Ficus carica. *Common Fig.*
—— *humilis.* Dwarf Fig.
—— *caprificus.* Hermaphrodite-fruited Fig.
—— *fructu fusco.* Brown-fruited Fig.
—— *fructu violaceo.* Purple-fruited Fig.
21 Ficus Sycomorus. *Sycamore, or Pharaoh's Fig.*
22 Garcinia mangostana. *Mangosteen.*
23 Morus nigra. *Black-fruited Mulberry.*
24 Morus rubra. *Red-fruited Mulberry.*
25 Morus alba. *White-fruited Mulberry.*
26 Musa paradisiaca. *Plantain-tree.*
27 Musa sapientum. *Banana, or small-fruited Plantain.*
28 Mespilus germanica. *Medlar.*
29 Mammea americana. *The Mammeé.*
30 Malphigia glabra. *Smooth-leaved Barbadoes Cherry.*
31 Malphigia punicifolia. *Pomegranate-leaved Malphigia.*
32 Passiflora maliformis. *Apple-shaped Granadilla.*
33 Passiflora laurifolia. *Bay-leaved Passion-flower.*
34 Psidium pyriferum. *Pear Guava, or Bay Plum.*
35 Psidium pomiferum. *Apple Guava.*
36 Solanum lycopersicum. *Love Apple.*

37 Solanum

37 Solanum melongena. *Mad Apple.*
38 Solanum ſanctum. *Paleſtine Nightſhade.*
39 Sorbus domeſtica. *True Service-tree.*
40 Trophis americana. *Red-fruited Bucephalon.*
41 Vitis vinifera. *Common Grapes.*
—— *apyrena.* Corinthian Currants.

1 ANNONA muricata. *Sour Sop. Lin. Sp. pl.* 756.

Annona foliis oblongo-ovatis nitidis, fructibus ſpinis mollibus tumentibus obſitis. *Browne's Jam.* 254.

This tree is a native of America. It riſes to about twenty feet high, breaking into many branches, which are but thinly furniſhed with oblong, ſmooth, lance-ſhaped leaves, of a ſhining green colour. The calyx conſiſts of three heart-ſhaped, ſharp pointed leaves, ſurrounding ſix heart-ſhaped petals, three of which are ſmaller than the reſt. The ſtamina and ſtyles are numerous, but exceeding ſhort. The berry is large, oblong heart-ſhaped, moſtly bent a little near the apex, of a glaucous green colour, and ſtudded with ſoft pointed ſpines.

This fruit contains a ſoft acid pulp, which is generally eaten in feveriſh diſorders, and is deemed a good cooler.

2 ANNONA reticulata. *Cuſtard Apple. Lin. Sp. pl.* 757.

ANNONA foliis oblongis undulatis venosis, fructibus areolatis. *Browne's Jam.* 256.

This grows in the same parts of America as the former, but it is taller, and generally reaches the size of a large Pear-tree. The leaves are long, narrow, sharp-pointed, of a light green colour, with several prominent veins running transversely. The flower is composed of six irregular petals, surrounding many very short stamina and styles. The fruit is large, conical, of an orange colour, with a sort of net-work on the surface, and when ripe is full of a sweet, yellowish pulp, like to custard in consistence, which is of a cooling, refreshing nature, and much esteemed by the inhabitants.

3 ANNONA squamosa. *Sweet Sop. Lin. Sp. pl.* 757.

ANNONA foliis oblongo-ovatis undulatis venosis, floribus tripetalis, fructibus mammillatis. *Browne's Jam.* 256.

This is a smaller tree than either of the former, the leaves are broader, and when rubbed have an agreeable smell. The fruit is roundish, scaly on the surface, of a purplish colour when ripe, and full of a luscious sweet pulp, whence the name of *Sweet-Sop*.

4 BROMELIA ananas. *Pine-apple. Lin. Sp. pl.* 408.

Carduus

Carduus brasilianus, foliis aloës. *Bauh. Pin.* 384.

This is a native of New Spain, and is a very extraordinary plant in the manner of its growth and propagation. The root spreads circularly in the ground, and from its centre sends forth a tough stalk, which is surrounded at the bottom, and for a considerable way up, with long, green, serrated leaves, resembling those of a small Aloe. At the top of the stalk stands the fruit, crowned with a tuft of fine green, sharp-pointed leaves. It has some resemblance on the outside to the cone of a Pine, whence the name of *Pine-apple*. The flowers are produced from the protuberances of the fruit, are funnel-shaped, of a bluish colour, contain six awl-shaped stamina, which are shorter than the petals, and one style each. When the flowers are fallen, the fruit enlarges, and becomes a fleshy, knobbed berry, plentifully stored with an exquisite flavoured juice. The seeds are lodged in the knobs; they are very small, and nearly kidney-shaped. A little before the fruit is ripe, there shoot from the stalk at the bottom of the berry three or four suckers, which if taken off and planted, will in about fourteen months produce fruit. The tuft of leaves also, taken from the top of the berry, if planted, will do the same, but not in so short a time. There are several

varieties of the *Pine-apple*, but the moſt eſteemed ones are the Queen-pine, the Sugar-loaf, and the Surinam.

This fruit may juſtly challenge all others, except the *Mangoſteen*, for the delicate and agreeable variety of its flavour. It ſhould not ſtand till it is over ripe, and ought to be eaten almoſt as ſoon as cut. It has been introduced into England but a little above half a century.

In regard to the medicinal virtues of the *Pine-apple*, it is counted very nouriſhing, to obtund acrimony, and thereby allay tickling coughs; but Tournefort ſays, that too liberal an uſe of them has often been attended with bad conſequences, by putting the blood into a violent fermentation; and indeed this is the caſe with almoſt all the tropical fruits.

5 BROMELIA karatas. *The Penguin. Lin. Sp. pl.* 408.

This is a perennial plant, and a native of the Spaniſh Weſt-Indies. It ſends forth a multitude of hard, ſtiff leaves, ſtanding cloſe to the root, and when fully grown are eight or nine feet high, two or three inches broad, and ſtudded with ſharp, hooked ſpines on their margins. The edges roll inward, in the manner of ſome of the Aloes, by which means they ſerve as ſo many gutters to convey the rains and dews to the root.

In

In the centre of this large tuſſock of leaves, and near the ground, there grows a circular crown, of about a foot diameter, from which comes a cluſter of fruit, each when ſeparated much the ſize of ones finger, but are pointed at both ends, and are quadrangular in the middle, whereby they are ſo neatly fitted to each other, that they cannot eaſily be parted, unleſs thoroughly ripe. They are clothed with a ſmooth, and almoſt cream-coloured huſk. Within this huſk is contained a white pulpy ſubſtance, which is the edible part, and if the fruit be not perfectly ripe, it has ſome ſmall flavour of the *Pine-apple*. The juice is very auſtere in the ripe fruit, and is made uſe of to acidulate punch. The inhabitants in the Weſt-Indies make a wine from this fruit, which is very intoxicating, and has a good flavour, but it will not keep long before it runs into a ſtate of putrefaction.

The phyſical virtues of the *Penguin* are to cool and quench thirſt, and a moderate uſe of them has been found highly ſerviceable in fevers.

6 CACTUS opuntia. *Prickly Pear. Lin. Sp. pl.* 669.

Ficus indica, folio ſpinoſo, fructu majore. *Bauh. Pin.* 458.

This perennial is a native of Peru and Virginia. It here goes by the name of

Common Indian Fig. The plant in its natural ſtate riſes with a thick, ſtrong ſtem, but being propagated here by ſetting its leaves in the ground, the whole plant with us is only a ſeries of theſe leaves, or rather branches, ſhooting out of the ſides and ends of each other. Theſe are of an oval form, compreſſed, and ſomewhat reſemble flatted, green Figs. The flowers come out at the extremities of the leaves or branches, ſitting upon the embryo of the fruit, and are compoſed of ſeveral concave petals that ſpread open in a double row; they are of a pale yellow colour, and include many ſtamina, tipped with oblong ſummits, and one ſtyle crowned with a pointed ſtigma. When the flower falls, the embryo ſwells to an oblong fruit, about the ſize of a middling Plumb, of a red purple colour within, of a pale yellow without, is ſet with ſmall ſpines in cluſters, and contains many ſmall roundiſh ſeeds.

Theſe fruits are very pleaſant to the palate, and of a cooling nature. Mr. Dampier, who experienced it upon the ſpot where the plants grew naturally, ſays, that by eating a few of them the urine will be tinctured as red as blood. It has been generally ſuppoſed that this is the plant upon which the inſect, called *Cochineal*, feeds; but this is a miſtake, for that little creature lives on the *Cactus cochinilliſer*, ſo named after the animal.

7 CACTUS triangularis. *True Prickly Pear. Lin. Sp. pl.* 669.

Cactus debilis brachiatus æqualis triquetrus ſcandens ſive repens, ſpinis breviſſimis confertis. *Browne's Jam.* 468.

This grows both in Brazil and Jamaica, and is there planted near their houſes for the ſake of its fruit. It hath weak, triangular, creeping ſtalks, which ſtrike root at their joints, and by which they may be trained up to a great height. Theſe divide into many equal branches, almoſt covered with very ſhort ſpines in cluſters. The flower is compoſed of a multitude of narrow, ſharp-pointed petals, which ſpread open like thoſe of the Sunflower, and when fully expanded, form a circle of nine or ten inches diameter; but they are of ſhort duration, not laſting more than five or ſix hours.

The fruit is round, red on the outſide, about the ſize of a Bergamot Pear, of a moſt delicious flavour, and in great eſteem among the inhabitants.

8 CAPSICUM annuum. *Annual Guinea Pepper. Lin. Sp. pl.* 270.

Piper indicum vulgatiſſimum. *Bauh. Pin.* 162.

The *Annual Guinea Pepper* is a native of America, but on account of the beautiful colour of its pods, or more properly berries, it is now cultivated in almoſt every garden

in England. It varies prodigiouſly in regard to the ſize, form, and colour of its fruit; ſome being very long, bent and ſharp pointed; others are ſhort, obtuſe, or heart-ſhaped, and of other forms. In reſpect to colour, ſome are of a fine ſcarlet, ſome of an orange, and others of a light yellow. This plant is cultivated greatly in the Caribbee Iſlands, where the inhabitants, and alſo the Negroes, uſe the pods in almoſt all their ſoups and ſauces, and by reaſon the ſlaves are exceedingly fond of them, the whole genus has acquired the name of *Guinea Pepper*.

Theſe pods or berries make an excellent pickle, and there is one variety which Miller ſays is preferable to the reſt for this purpoſe. His words are; "The pods of this ſort are from one inch and an half, to two inches long, are very large, ſwelling, and wrinkled; flatted at the top, where they are angular, and ſometimes ſtand erect, at others grow downward. When the fruits of this ſort are deſigned for pickling, they ſhould be gathered before they arrive to their full ſize, while their rind is tender; then they muſt be ſlit down on one ſide to get out the ſeeds, after which they ſhould be ſoaked in water and ſalt for two or three days; when they are taken out of this and drained, boiling vinegar muſt be poured on them, in a ſufficient quantity to cover them, and

cloſely

closely stopped down for two months; then they should be boiled in the vinegar to make them green; but they want no addition of any sort of spice, and are the most wholesome and best pickle in the world." This sort Miller calls *Bell-pepper*.

9 CAPSICUM frutescens. *Perennial Guinea Pepper. Lin. Sp. pl.* 271.

Piper siliquosum magnitudinis baccarum asparagi. *Bauh. Hist.* 2. *p.* 944.

This is a shrubby plant, and rises four or five feet high, breaking into many branches, furnished with narrow, lance-shaped leaves. Like the foregoing, it varies in the form and colour of its fruit; they being oval, roundish, or pyramidal in different plants, and of a yellow or a red colour. Their size is nearly that of a Barberry. It is a native of the East-Indies, but is much cultivated in the West, where they have a variety of it with an oval, red fruit, which they call *Bird-pepper*; the berries of this variety they pickle, but the principal use they put them to, is to make the famous *Cayan Butter*, called also *Pepper-pot*. In order to this they dry the berries, beat them to a powder; and mixing some other ingredients among them, the whole is kept and used occasionally in their sauces, and is esteemed the best of all spices. These *Pepper-pots* are often

sent

ſent to England and other places, and generally meet with an equal approbation.

10 CARICA papaya. *The Papaw. Lin. Sp. pl.* 1466.

Carica fronde comoſa, foliis peltatis; lobis varié ſinuatis. *Browne's Jam.* 360.

This tree is a native of both the Indies, alſo of the Gold-coaſt of Africa, and is male and female in diſtinct plants. It ſends up a hollow, herbaceous ſtem, to the height of fifteen or eighteen feet, and about ſeven inches in diameter. Near the top the leaves come out on all ſides the ſtem, and are ſupported on long foot-ſtalks; they are divided into ſeveral lobes, which are again cut into many irregular ſegments. The flowers are produced in looſe bunches from the boſoms of the leaves; thoſe of the male are white, funnel-ſhaped, cut at their brims into five parts, and have ten ſtamina each, five of which are alternately ſhorter than the reſt. The female flowers are yellowiſh, and compoſed of five long, narrow petals, including a very ſhort ſtyle, crowned by five oblong ſtigmata. Theſe are ſucceeded by fruit of different ſhapes and ſizes; ſome being angular, and about as big as middling Pears; others are compreſſed at both ends, and about the ſize of a ſmall Squaſh; whilſt ſome are globular, oval, or conical. They contain

contain numerous ſeeds, which are egg-ſhapped and furrowed. The fruit, and all the other parts of the tree abound with a milky, acrid juice, which is applied for killing of ringworms.

When the roundiſh fruit are nearly ripe, the inhabitants of India boil and eat them with their meat, as we do Turneps. They have ſomewhat the flavour of a Pompion. Previous to boiling they ſoak them for ſome time in ſalt and water, to extract the corroſive juice; unleſs the meat they are to be boiled with ſhould be very ſalt and old, and then this juice being in them will make it as tender as a chicken. But they moſtly pickle the long fruit, and thus they make no bad ſuccedaneum for mango. The buds of the female flowers are gathered, and made into a Sweet-meat; and the inhabitants are ſuch good huſbands of the produce of this tree, that they boil the ſhells of the ripe fruit into a repaſt, and the inſides are eaten with ſugar in the manner of Melons.

The ſtem being hollow, has given birth to a proverb in the Weſt-India Iſlands; where, in ſpeaking of a diſſembling perſon, they ſay he is as hollow as a *Popo*.

11 CARICA poſopoſa. *Pear-ſhaped Papaw. Lin. Sp. pl.* 1466.

Carica ſylveſtris minor, lobis minus diviſis,

ſis, caule ſpinis inermibus. *Browne's Jam.* 360.

This is a ſhrubby tree, and a native of Surinam, in South America. The ſtem breaks into ſeveral branches, furniſhed with leaves ſomewhat like thoſe of the former, but the lobes are ſmaller, and not ſinuated. The flowers are of a roſe colour, and are ſucceeded by Pear-ſhaped fruit, of various ſizes, ſome being near eight inches long, and three thick, and others not above half as large. They are yellow both without and within, and of a ſweeter flavour than the common Papaw.

12 CHRYSOPHYLLUM cainito. *Star Apple. Lin. Sp. pl.* 278.

Cainito folio ſubtus aureo, fructu maliformi. *Plum. gen.* 10.

This is a native of the warm parts of America, and grows to the height of thirty or forty feet, dividing towards the top into many ſlender, pendulous branches, ſet with entire, oblong-oval, ſtriated leaves, covered with a ruſſet-coloured down underneath, and ſtanding alternately, on footſtalks. Theſe, when the ſun ſhines, gliſter like a gold-coloured ſattin. The flowers are produced at the extremities of the branches, in large bunches; and each is compoſed of a ſmall quinquefid calyx, and a bell-ſhaped petal, cut into five ſegments at their brims, including

including five awl-ſhaped ſtamina, tipped with twin ſummits, together with one ſtyle, crowned with a quinquefid ſtigma. The germen is roundiſh, and grows to the ſize of a ſmall Apple. The fruit is ſmooth, of a purple colour, and contains four or five black, roughiſh ſeeds. There is a variety of this tree with fruit the ſhape of an olive.

Theſe apples, when freſh off the tree, have an auſtere, aſtringent taſte; but if laid up ſome time to mellow they acquire an agreeable flavour, and are much eſteemed.

13 CHRYSOPHYLLUM glabrum. *Sapadillo. Lin. Sp. pl.* 278.

This too is a native of America, but is a much ſmaller tree than the former; the leaves are very ſmooth on both ſides, the flowers are produced at the ſides of the branches, and the fruit is about the ſize of a Bergamot Pear. This contains a white clammy juice, when freſh, but after being kept a few days, it becomes ſweet, ſoft and delicious. Incloſed are four or five black ſeeds, about the ſize of thoſe of a Pomkin.

14 CITRUS medica. *Common Citron. Lin. Sp. pl.* 1100.

Malus medica. *Bauh. Pin.* 435.

The *Common Citron* grows naturally in many parts of Aſia. The leaves are broad and ſtiff, like thoſe of the Laurel, and with-

out an appendage to the footſtalks, it being linear. The flower hath a monophyllous calyx, cut into five teeth, and five oblong petals, which expand in the form of a Roſe. It hath ten unequal ſtamina, joined in three bodies at their baſe, and a cylindrical ſtyle, crowned with a round ſtigma. The germen is oval, and becomes an oblong fruit, with a thick fleſhy rind, and having many cells, containing two oval ſeeds each. Linnæus makes the *Lemon* and the *Lime-tree* only varieties of this, but both theſe have generally twelve or more ſtamina in their flowers, joined in three or four bodies. The varieties now raiſed by ſowing the ſeeds of theſe three ſorts are almoſt numberleſs. They are all excellent fruits, very grateful to the ſtomach, and proper for allaying drought in fevers. The *Florentine Citron*, (which is a ſharp-pointed fruit, bent at the ends, and covered with a warted rind) Miller ſays, is of ſuch odoriferous ſmell, and fine flavour, that a ſingle fruit commonly ſold at Florence for two ſhillings.

15 CITRUS aurantium. *The Orange. Lin. Sp. pl.* 1100.

Malus aurantia major. *Bauh. Pin.* 436.

The *Orange-tree* is a native of the Eaſt-Indies. The chief ſpecific differences between this and the *Citron* are; the footſtalk of the leaf of the *Orange* is winged at its

baſe, or has an heart-ſhaped appendage, whereas that of the *Citron* has none, but is all the way of a breadth; the flower of the *Orange* has many more ſtamina than that of the *Citron*. Theſe trees are ever-greens, and in their native ſoils have bloſſoms and fruit the year round. There are many varieties cultivated of the *Orange*; but as they cannot be produced here to perfection, without much expence, I ſhall forbear ſetting them down, and only obſerve that the ſmall *Curaſſao Oranges*, ſold in the ſhops, are the young fruit of the Seville Orange dried.

16 CITRUS ducumanus. *Shaddock Orange. Lin. Syſt. Nat.* 508.

Malus aurantia fructu rotundo maximo palleſcente caput humanum excedente. *Sloane's Jam.* 212. *Hiſt.* I. *p.* 41.

Linnæus formerly made this only a variety of the *aurantium*, the largeneſs of the fruit not being a ſufficient mark with him to conſtitute a ſpecific difference; but it has been found that both the leaves and flowers are larger, and that the latter are produced in a racemus, which is a little downy. This plant was brought from the Eaſt Indies to the Weſt, where it is now much cultivated, and ſometimes produces fruit larger than a man's head, but they are of an harſh flavour, and pale colour, when compared with thoſe

of

of India, the flesh of which is sweet, and of a deep gold colour.

17 CRATEVA marmelos. *Bengal Quince. Lin. Sp. pl.* 637.

Cydonia exotica. *Bauh. Pin.* 435.

This is a large tree, and grows spontaneously in several parts of India. It breaks into many branches, armed with long, sharp spines in pairs, and are furnished with trifoliate, oblong leaves, ending in an acute point. The flowers are produced from the sides of the branches, in small clusters of six or seven together, upon a common footstalk, each flower consisting of five acute, reflexed petals, of a green colour on their outside, but white within, surrounding many stamina, which are longer than the petals, and one long, incurved style. The germen is oval, and swells to a roundish fruit, including many kidney-shaped seeds.

The fruit is about the size of an Orange, and covered with a hard bony shell, containing a yellow, viscous pulp, of a most agreeable flavour; this is scooped out, and being mixed with sugar and orange, is brought to the tables of the grandees in India, who eat it as a great delicacy, and also esteem it as a sovereign remedy against dysenteries.

18 DIOSPYROS lotus. *Indian Date Plum. Lin. Sp. pl.* 1510.

Lotus africana latifolia. *Bauh. Pin.* 447.

This tree grows in Italy, and ſome other places in the ſouth of Europe, but is ſuppoſed to have been originally brought thither from Africa. It riſes to a conſiderable height, dividing towards the top into many branches, which are furniſhed with oval, ſharp-pointed leaves, beautifully variegated on their upper ſurface. Some trees bear all hermaphrodite flowers, and others produce only male. The hermaphrodite flowers have a laſting calyx, divided into four parts, including a pitcher-ſhaped petal, with eight ſtamina, joined to the calyx, and a roundiſh germen in the centre, ſupporting a long ſtyle, crowned with an obtuſe, bifid ſtigma. The flowers come out in a ſcattered order upon the branches, and are ſucceeded by large globular berries, divided into eight cells, each including one long, compreſſed ſeed. The male flowers are formed like the others, but want the germen. There is a variety of this tree with narrow leaves.

Theſe Plums are grateful to the palate; they are by many ſuppoſed to be the ſame ſort of fruit as thoſe which tempted the companions of *Ulyſſes*, and with which they were ſo infatuated, that it was with difficulty they were forced from the trees to their ſhips.

19 DIOSPYROS virginiana. *Piſhamin Plum. Lin. Sp. pl.* 1510.

Loti Africanæ ſimilis indica. *Bauh. Pin.* 448.

The trivial name of this ſpeaks it to be a native of Virginia. It is a ſmaller tree than the former, ſeldom riſing more than fourteen feet, whereas the *lotus* often gets to thirty. This divides near the ground into irregular branches, furniſhed with long, narrow leaves, of the ſame colour on both ſides.

The fruit of this ſpecies are not eatable freſh off the tree, but like Medlars muſt be kept ſome time, and then they have a good flavour.

20 FICUS carica. *Common Fig. Lin. Sp. pl.* 1513.

Ficus communis. *Bauh. Pin.* 457.

The *Fig-tree* is a native of Aſia, but is now cultivated almoſt all over Europe, whereby it is ſo well known as to need no deſcription. The fructification of the *Fig* is exceedingly curious, and deſerves particular notice, for here the parts of generation are contained within the berry, which thereby becomes both a *pericarpium*, and a covered *receptacle* of flowers. The fruit of the *Wild Fig*, called *Caprificus*, contains both male and female flowers, on diſtinct peduncles. The male flowers, which are but few in

in number, are placed in the upper part of the fruit, each having a trifid calyx, containing three briſtly ſtamina. The female flowers are very numerous, ſtand upon ſeparate peduncles below the males, and each conſiſts of a quadrifid calyx, having one ſtyle. Theſe wild fruits are not eatable, for they never perfectly ripen, but are ſaid to be abſolutely neceſſary for ripening the garden *Fig*, or rather to fecundate it, and prevent its falling off; for the cultivated *Fig* is moſtly found to contain female flowers only. The manner of effecting this fecundation, as related by naturaliſts, and which is called *Caprification*, is briefly as follows:

In the Greek iſlands, where they cultivate *Figs* for a crop, there grow many *Wild Fig-trees*, in the fruit of which breed ſmall inſects of the gnat kind. Theſe little creatures, in their worm ſtate, feed upon the kernels of the fig-ſeeds, and are nouriſhed in the fruit till they are transformed into flies, when piercing the coats of the *Figs*, they iſſue forth, copulate, repair to other *Fig-trees*, which are then in flower, and pricking the fruit, enter by the apertures they make, range among the flowers in the inſide, and depoſite their eggs. Now it is ſuppoſed that theſe gnats bring with them about their bodies the fertilizing duſt of the male flowers of the *Wild Figs*, and after

they get an entrance, they ſcatter it upon the germina of the female flowers of the cultivated ones, and thereby impregnate the ſeeds, which cauſes the fruit to ſtand, and ripen much better and ſooner. Theſe effects having been ſeen to happen upon the intercourſe of the gnats with the different trees, put the huſbandmen upon a method of rendering them ſubſervient to their own purpoſes, and *Caprification* is become a main article in the cultivation of *Figs*; for, that the growers may make ſure of their crops, they collect theſe inſects, and place them upon the branches of their trees; or they cut off the Figs of the wild trees and hang them about their domeſtic ones, the fruit of which the gnats readily enter, and, as before obſerved, ſprinkle the duſt they bring with them upon the female flowers in the inſide of theſe fruits, by which means they become fecundated.

The varieties of the Fig are very numerous, but ſeveral of them are not worth cultivating. Thoſe moſt deſerving attention in England are the following:

1 The *Brown Iſchia.*
2 The *Black Genoa.*
3 The *Small White.*
4 The *Large White Genoa.*
5 The *Black Iſchia.*
6 The *Malta.*
7 The *Brown Naples, or Murrey.*
8 The *Green Iſchia.*
9 The *Brunſwick.*
10 The *Long Brown Naples.*

The

The *Brown Ischia* is a very large Fig, of a globular form, has a large eye, and is pinched in near the footstalk. It is of a chesnut-brown colour on the outside, purple within, hath large grains, and a sweet, high-flavoured pulp. It ripens early in August, and is subject to burst.

The *Black Genoa* is a longish Fig, with a swelled obtuse top, but is very slender towards the stalk. It is of a black purple colour on the outside, covered with a purple flue; the inside is of a bright red, and the pulp hath a high flavour. Ripe early in August.

The *Small White* is a roundish Fig, with a very short footstalk, and is flattish at the crown. The skin is thin, and of a pale yellow colour when ripe. It is white in the inside, and the flesh is very sweet. In perfection in August.

The *Large White Genoa* is a roundish Fig, a little lengthened toward the stalk. This too is yellowish when ripe, but it is red within. Ripe with the former.

The *Black Ischia* is a middling sized Fig, rather short, and a little flatted at the crown. It is black on the outside, and of a deep red within. The pulp has a rich flavour. It ripens in August.

The *Malta* is a small brown Fig, much flatted at the crown, and greatly pinched in toward the stalk. It is brownish both outside and in. The pulp or flesh is sweet and well flavoured. Ripe with the former.

The *Brown Naples* is a pretty large round Fig, of a light brown colour on the outside, with a few marks of a dirty white. The inside is nearly of the same colour, the seeds are large, and the flesh is well flavoured. Ripe toward the end of August.

The *Green Ischia* is an oblong Fig, but is roundish at the crown. The outside is green, but when

fully ripe has a brownish cast. The flesh is purple, and well flavoured. It ripens with the former.

The *Brunswick* is a pear-shaped Fig, of a large size, of a brown colour on the outside, and of a lighter brown within. The flesh is coarse, and not highly flavoured. Ripe at the beginning of September.

The *Long Brown Naples* hath a long footstalk, and the Fig is a little flatted at the crown. When ripe the skin is of a dark brown colour, the seeds are large, the flesh inclining to red, and is well flavoured. Ripe in September.

In the islands of the Archipelago, where *Caprification* is universally practised, they dry their Figs in ovens, to kill the insects and their eggs; this much hurts the flavour of the fruit, but nevertheless they are the chief support of the peasants and monks there, in conjunction with Barley-bread. With respect to the virtues of Figs, they are said to inflame the blood, if eaten fresh off the trees; but dried, they are of an emollient nature, and good in distempers of the breast, and defluxions of rheum upon the lungs.

21 FICUS sycomorus, *Pharaoh's Fig. Lin. Sp. pl.* 1513.

Ficus folio mori, fructum in caudice ferens. *Bauh. Pin.* 459.

This is a native of Egypt. It is a large tree, dividing into many spreading branches, plentifully furnished with leaves, shaped like

like thoſe of the Mulberry. The fruit are not produced on the ſmall ſhoots, but from the trunk and thick branches. They are ſhaped like thoſe of the common Fig, but are far inferior in flavour, and not much eſteemed.

The wood of this tree is but of a ſpungy nature, yet the ancient Egyptians made uſe of it for coffins to contain their mummies, ſome of which are ſtill to be found in their catacombs, or ſubterraneous burying places, where they are placed upright, and have been depoſited more than three thouſand years.

22 GARCINIA mangoſtana. *The Mangoſteen. Lin. Sp. pl.* 635.

Laurifolia javanenſis. *Bauh. Pin.* 461.

This tree is a native of the iſland of Java, and is alſo found in the Molucca Iſlands. It ſends up a ſtraight, tapering ſtem, to eighteen or twenty feet, having branches coming out on all ſides from near the bottom, and continuing to diminiſh equally in length to the top, whereby they form the tree into a compleat cone. The leaves are long, pointed at both ends, ſmooth, of a lucid green on their upper ſide, and of an olive colour on their back. The flower is compoſed of four almoſt round petals, nearly reſembling the Roſe in colour. The calyx is of one piece, and on expanding breaks into four lobes. In the centre of the flower,

is one very ſhort ſtyle, crowned with an octifid ſtigma, and ſurrounded by ſixteen erect ſtamina, having globular ſummits. The germen is roundiſh, and becomes a berry of the ſize of an Orange, covered with a thick rind, of a brown purple, mixed with a greyiſh green on the outſide, but of a roſe colour within, and contains eight hairy, fleſhy, angular ſeeds.

According to the concurring teſtimonies of all travellers, this fruit is the moſt excellent flavoured, and the moſt ſalubrious, of any yet known; it being ſuch a happy mixture of the tart and the ſweet. *Rumphius* ſays, the fleſh is juicy, white, almoſt tranſparent, and of as delicate and agreeable a flavour as the richeſt Grapes. Both taſte and ſmell is ſo grateful, that it is almoſt impoſſible to be cloyed with eating it; and that when ſick people have no reliſh for any other food, they generally eat this with great delight; but ſhould they refuſe it, their recovery is no longer expected. It is remarkable too, ſays he, that this fruit is eaten with ſafety in almoſt every diſorder. The bark, he adds, is uſed with ſucceſs in the dyſentery and teneſmus; and an infuſion of it is eſteemed a good gargle for ſore mouths, or ulcers in the throat. The Chineſe dyers uſe this bark for the baſis of a black colour, in order to fix it the firmer.

23 MORUS nigra. *Lin. Sp. pl.* 1398.

Morus

Morus fructu nigro. *Bauh. Pin.* 459.

The *Black Mulberry* grows naturally on the coaſt of Italy. The tree is well known by being frequent in our gardens, nor need any thing be obſerved in regard to the excellent flavour of its fruit. Theſe furniſh the ſhops with a ſyrup, which is of a cooling, aſtringent nature, and is much uſed in gargariſms for ſore mouths.

24 MORUS rubra. *Lin. Sp. pl.* 1399.

The *Red Mulberry* is a native of Virginia. It differs from the common *Black Mulberry* in the leaves being longer and rougher, and in the catkins being cylindrical. When the leaves firſt expand they are very hairy underneath, ſometimes palmated, but oftener trilobed and a little hairy. The catkins are about the length of thoſe of the Birch-tree.

25 MORUS alba. *White Mulberry. Lin. Sp. pl.* 1398.

Morus fructu albo. *Bauh. Pin.* 459.

This differs from the others not only in the fruit being white, but its leaves are obliquely heart-ſhaped, and ſmooth. It is a native of China, where it is cultivated more for its leaves than its fruit, for the purpoſe of feeding Silkworms; but though this is the practice in China, yet it has been proved by experiments, that the leaves of the *nigra* are far preferable for this uſe, and

that

that the worms which had been fed with the latter, always produced much better ſilk, than thoſe which were fed with the former. Theſe creatures are more fond of the leaves of the black than of the white *Mulberry*, and if they be kept any time on the white, and then put to the black, they will feed till they burſt.

26 MUSA paradiſiaca. *Plantain - tree. Lin. Sp. pl.* 1477.

Ficus indica, fructu racemoſo, folio oblongo. *Bauh. Pin.* 508.

The *Plantain-tree* grows ſpontaneouſly in many parts of India, but has been immemorially cultivated by the Indians in every part of the continent of South America. It is an herbaceous tree, growing to the height of fifteen or twenty feet. Its ſtem, which is about eight inches thick at the bottom, and regularly tapers to the top, is enwrapped with many leafy circles; theſe expand at the extremity of the trunk, and form the footſtalks, and midribs of the leaves, which come out on every ſide. The leaves are ſmooth, of an oval form, in colour like thoſe of Cabbage, five or ſix feet long, and two broad, have many tranſverſe, prominent veins, but the leafy part is ſo thin, that a ſtrong wind often tears them into rags, and makes them cut an uncouth figure. On the firſt appearance of the leaves they

they are rolled up like the young ſhoots of a Brake; but as they advance, they turn backward, and their growth is ſo quick, that it may be almoſt ſeen by a perſon nigh. From among the leaves comes forth a long ſpike of flowers, in circular bunches; thoſe at the upper part of the ſpike are all male, and thoſe at the bottom all hermaphrodite. Each of theſe bunches has its ſpatha, of an oblong-oval form, and a fine purple colour. The flowers are of the lip kind, the petals forming the upper, and the nectarium * the under lip. Each flower has ſix ſtamina, five ſeated in the petals, and the ſixth in the nectarium. The germen is placed below the flower; it is very long, nearly triangular, ſupports a cylindrical ſtyle, longer than the petals, and is crowned by a roundiſh ſtigma.

The fruit are nearly of the ſize and ſhape of ordinary Cucumbers, and when ripe of a pale yellow colour, of a mealy ſubſtance, a little clammy, a ſweetiſh taſte, and will diſſolve in the mouth without chewing. The whole ſpike of fruit often weighs forty or fifty pounds. When they are brought to table by way of deſert, they are either raw, fried, or roaſted; but if intended for bread, they are cut before they are ripe, and are then either roaſted or boiled. The trees

* The Nectarium is a gland, or appendage to the petal, and is appropriated for containing the honey.

being

being tall and ſlender, the Indians cut them down to get at the fruit; and in doing this they ſuffer no loſs, for the ſtems are only one year's growth, and would die if not cut; but the roots continue, and new ſtems ſoon ſpring up, which in a year, produce ripe fruit alſo. From the ripe *Plantains* they make a liquor, called *Miſlaw*; when they make this, they roaſt the fruit in their huſks, and after having totally beat them to a maſh, they pour water upon them, and as the liquor is wanted, it is drawn off. But the nature of this fruit is ſuch, that they will not keep long without running into a ſtate of putrefaction, and therefore in order to reap the advantage of them at all times, they make cakes of the pulp, and dry them over a ſlow fire; and as they ſtand in need of *Miſlaw*, they maſh the cakes in water, and they anſwer all the purpoſes of the freſh fruit. Theſe cakes are exceedingly convenient to make this liquor of in their journies, and they never fail to carry them for that purpoſe. The leaves of the tree being large and ſpacious, ſerve the Indians for table-cloths and napkins.

27 MUSA ſapientum. *The Banana. Lin. Sp. pl.* 1477.

Muſæ affinis altera. *Bauh. Pin.* 580.

This is a native of both the Indies, and is much cultivated in the American iſlands, by

by the name of *Banana*. It differs from the former in the ſtem being marked with purple ſtripes, in the other not; in the fruit being ſhorter, ſtraighter, and more obtuſe. Theſe grow in bunches from ten to fourteen pounds. They have a fragrant ſmell, and an agreeable delicious taſte, far preferable to the *Plantain*, but yet inferior to many European fruits.

The leaves of this tree are by many authors ſuppoſed to be the ſame ſort with thoſe our firſt parents made themſelves aprons. They indeed are called in Scripture Fig leaves; but as theſe are larger and more fit for the purpoſe than any ſpecies of Fig, there is the greater probability in the ſuppoſition; theſe being four or five feet long, one broad, and of a pretty tough texture.

28 MESPILUS germanica. *The Medlar. Lin. Sp. pl.* 684.

Meſpilus germanica, folio laurino non ſerrato. *Bauh. Pin.* 453.

This grows naturally in Sicily, but is ſo common in gardens, and orchards, as to make it generally known. Linnæus makes the Dutch Medlar only a variety of this, though many think it a diſtinct ſpecies. The Dutch is the ſort now chiefly cultivated, by reaſon it produces larger and better flavoured

flavoured fruit; but neither of them are eatable, unleſs kept till they be rotten.

29 MAMMEA Americana. *The Mammee. Lin. Sp. pl.* 731.

Arbor indica Mamei dicta. *Bauh. Pin.* 417.

This grows naturally in Jamaica, and in many parts of the Spaniſh Weſt Indies. It riſes to near ſeventy feet, with a ſtraight ſtem, deſtitute of knots and branches, except at the top, where it breaks into rough boughs, furniſhed with oblong, obtuſe, ſhining green leaves, which continue the year through. The flowers are compoſed of four concave, ſpreading petals each, ſurrounding many ſhort, hair-like ſtamina, having oblong ſummits, and one cylindrical ſtyle, crowned with a convex ſtigma. The germen is roundiſh, and becomes a globular, yellowiſh, rough fruit, about the ſize of a Quince, and contains three or four almoſt oval ſeeds, about as big as almonds.

Theſe fruits have a very grateful flavour, and are much cultivated in Jamaica, where they are generally ſold in the markets for one of the beſt the iſland produces.

30 MALPHIGIA glabra. *Barbadoes Cherry. Lin. Sp. pl.* 609.

Malphigia fruticoſa erecta, foliis nitidis

ovatis acuminatis, floribus umbellatis, ramulis gracilibus. *Browne's Jam.* 230.

This grows naturally in Jamaica, Brasil, Surinam, and Curaçoa, but it is now cultivated in most of the West-India Islands, and particularly at Barbadoes. It sends up a slender trunk to about fifteen feet covered with a light brown bark. At the top it breaks into many branches, the twigs of which are furnished with oval, smooth, acute pointed leaves in pairs. The flowers are produced in bunches, upon long peduncles; they consist of five kidney-shaped, rose-colour petals each, joined at their base, and include ten awl-shaped, erect stamina, tipped with heart-shaped summits. The germen is small and roundish, and supports three slender styles, crowned with obtuse stigmata.

The berries are red, about the size of small Cherries, and are gathered and eaten by the inhabitants, the same as Cherries are in England, but they are far inferior.

31 MALPHIGIA punicifolia. *Pomegranate-leaved Malphigia. Lin. Sp. pl.* 609.

Malphigia fruticosa erecta, ramulis gracilibus patentibus, floribus solitariis. *Browne's Jam.* 230.

This is a native of Jamaica. It is a smaller tree than the former, and grows after the manner of a shrub. The branches are slender,

ſlender, ſpreading, covered with a light brown bark, and are furniſhed with leaves like thoſe of the Pomegranate. The flowers are produced ſingle in this ſpecies, contrary to thoſe of the firſt, which come out in umbels. The fruit are rather more acid than the former, but are eaten after the ſame manner.

32 PASSIFLORA maliformis. *Apple-ſhaped Granadilla. Lin. Sp. pl.* 1355.

Paſſiflora foliis cordato-oblongis integerrimis, floribus ſolitariis, involucro tripartito integerrimo. *Roy. lugdb.* 261.

This is a native of the Iſland of Dominica in the Weſt-Indies, and is cultivated both for ornament and uſe in ſeveral of the Iſlands there. It ſends forth an herbaceous, climbing ſtalk, having tendrils at every joint, by which it faſtens to the hedges for ſupport, and runs to the length of near twenty feet. There is alſo at each joint one oblong heart-ſhaped leaf, having two glands upon its footſtalk. The flowers are produced ſingly at the footſtalks of the leaves, upon long peduncles, and each is compoſed of a three-leafed, red cover, encloſing five white petals and numerous blue rays, which ſpread very wide, and make a moſt beautiful appearance; but they are of ſhort duration. When the flower falls, the germen ſwells to a yellow berry, of the ſize and ſhape of a

ſmall Apple, containing a ſweet pulp, and many oblong, browniſh ſeeds.

Theſe berries have a pleaſant flavour, and are generally ſerved up at table by way of deſert.

33 PASSIFLORA laurifolia. *Bay-leaved Paſſion-flower. Lin. Sp. pl.* 1356.

Paſſiflora foliis ſolitariis oblongis integerrimis, floribus ſolitariis, involucro tripartito dentato. *Roy. lugb.* 532.

The *laurifolia* is a native of Surinam, the fruit of which is greatly beneficial to the inhabitants of that hot climate. It ſends forth many tough, ſlender ſtalks, with claſpers at their joints, by which they climb up the trees and buſhes to the height of twenty feet or more. Theſe are furniſhed with oblong-oval, entire leaves, reſembling thoſe of the Laurel, and having two glands on their footſtalks. The flowers are produced at the joints of the ſtalks, in manner of the former. Their full-grown buds are nearly as large as thoſe of the garden ſingle Poppy, each having a cover, compoſed of three indented oval, green leaves; theſe encloſe the flower-cup, which conſiſts of five pale green, oblong leaves, with white inſides. The petals are white, ſpotted with brown, and are but little more than half the breadth of the leaves of the calyx or cup. The rays of the flowers are of a violet co-

lour, the column in the centre is yellowiſh, its germen at the top the ſame, but the three ſtyles are purple. On the fading of the flower, the germen ſwells to a yellow, oval berry, ſomewhat reſembling a Citron, but ſmoother.

The fruit of this ſpecies have a delicate acid flavour, far preferable to the former, and are excellent for quenching thirſt, abating heat in the ſtomach, encreaſing the appetite, recruiting the ſpirits, and allaying the heat in burning fevers.

34 PSIDIUM pyriferum. *Pear Guava. Lin. Sp. pl.* 672.

This grows naturally in both the Indies, and is much cultivated in the American Iſlands. It riſes to eighteen or twenty feet, dividing into many branches from near the bottom; theſe are covered with a reddiſh-gray bark, are angular, and furniſhed with narrow, bluntiſh leaves, three or four inches long, ſupported on ſhort footſtalks: from the wings of theſe the flowers are produced ſingly on peduncles, about an inch long; each is compoſed of five white, concave petals, inſerted in a bell-ſhaped calyx, cut at the brim into four or five teeth, and of numerous ſhort ſtamina, tipped with ſmall, pale yellow ſummits. The germen is roundiſh, ſeated below the calyx, and ſupports a very long awl-ſhaped ſtyle, crowned with a

ſimple ſtigma; it grows to a whitiſh Pear-ſhaped berry, adorned at the apex with the remains of the calyx, and includes many ſmall ſeeds.

35 PSIDIUM pomiferum. *Apple Guava. Lin. Sp. pl.* 672.

Guajabo pomifera indica, pomis rotundis. *Bauh. Pin.* 437.

This and the former are promiſcuouſly deſcribed by travellers as one ſpecies only, but Linnæus has plainly pointed out two diſtinct ones. The leaves of the *pomiferum* are ſharp-pointed, in the *pyriferum* they are rather obtuſe; the latter has only one flower on a peduncle, but the former has three. The fruit of the *pyriferum* is ſhaped like a Pear; but that of the *pomiferum* like an Apple. This laſt is the ſort moſt cultivated, the pulp having a fine acid flavour, whereas the former is ſweet, and therefore not ſo agreeable in hot climates.

Of the inner pulp of either ſort the inhabitants make jellies; and of the outer rinds they make tarts, marmalades, &c. The latter too they ſtew, and eat with milk, and prefer them to any other ſtewed fruits. They have an aſtringent quality, which ſhould forbid ſtrangers making too free with them, as they are apt to render the body coſtive. This aſtringency runs through all parts of the trees, and exiſts

pretty copiouſly in the leaf-buds, which are occaſionally boiled with barley and liquorice, as an excellent drink againſt diarrhæas. A ſimple decoction of the leaves, uſed as a bath, are ſaid to cure the itch, and moſt cutaneous eruptions.

36 SOLANUM lycoperſicum. *Lin. Sp. pl.* 265.

Solanum pomiferum, fructu rotundo ſtriato molli. *Bauh. Pin.* 167.

The *Love Apple* is an annual and a native of America. It hath herbaceous, branching, trailing, hairy ſtems, four or five feet long, and without ſpines. Theſe are furniſhed with pinnated leaves, of an offenſive ſmell, and each is compoſed of four or five pair of jagged pinnæ, ending in an acute point. The flowers come out in long racemi in different parts of the branches; they are yellow, monopetalous *, plaited, cut at their brims into five ſharp teeth, and have five ſmall awl-ſhaped ſtamina, cloſely ſurrounding a ſlender ſtyle, which ſits upon an oval germen. As the flower withers, the germen ſwells to a round, ſmooth berry, bigger than a large Cherry, and of various colours on different plants; on ſome it being red, on others of a deep orange, and on ſome yellow.

* Conſiſting of one petal.

That which is ſo much cultivated by the Portugueze Linnæus makes only a variety of this. They call it *Tomatas*, and it differs from the original in the fruit being deeply furrowed. Theſe berries are in ſuch eſteem both among the Portugueze and the Spaniards, that they are an ingredient in almoſt all their ſoups and ſauces, and are deemed cooling and nutritive.

37 SOLANUM melongena. *Lin. Sp. pl.* 266.

Solanum pomiferum, fructu oblongo. *Bauh. Pin.* 167.

The *Mad Apple* is a native of Aſia, Africa, and America. It is an annual, and ſends forth an irregular, branched, ligneous, hollow ſtalk, which riſes about two feet high, and is furniſhed with oblong-oval, woolly leaves, on long downy footſtalks. The flowers come out ſingly from the ſides of the branches, on long peduncles; theſe are ſhaped like thoſe of the common Potatoe, but their calyces are ſet with ſpines. They are ſucceeded by large egg-ſhaped berries, which are moſtly of a purple colour on one ſide, and white on the other. This plant varies much in the form and colour of its fruit, they being conical or egg-ſhaped in ſome, and in reſpect to colour, are ſometimes purple, pale red, yellow, or white. The plant is now frequently raiſed in our

gardens, where the fruit for the moſt part come white, and reſemble eggs, which has obtained it the name of *Egg Plant*. In the Weſt-Indies they call it *Brown John*, or *Brown Jolly*.

Theſe berries are boiled in ſoups and ſauces, the ſame as the Love Apple, are accounted very nutritive, and are much ſought after by the votaries of Venus.

38 SOLANUM ſanctum. *Paleſtine Night-ſhade*. *Lin. Sp. pl.* 269.

Solanum ſpinoſum, fructu rotundo. *Bauh. Pin.* 167.

This is a ſhrubby plant, and grows naturally in Egypt and Paleſtine. It hath a woolly, aſh-coloured ſtalk, ſet with ſhort, erect, thick, yellowiſh ſpines. The leaves are egg-ſhaped, and have ſerpentine edges; theſe are ſpiny and woolly. The flowers come out at the ſide of the ſtalks, on prickly peduncles; they are of a deep blue, with briſtly calyces, and they have a great reſemblance to the flowers of the Borrage.

Haſſelquiſt ſays this plant is known in Egypt, by the name *Meringam*, and that the fruit, which are globular, are much eaten by the inhabitants.

39 SORBUS domeſtica. *Lin. Sp. pl.* 684.

Sorbus ſativa. *Bauh. Pin.* 415.

The *True Service-tree* grows wild in the warmer

warmer parts of Europe, and it is alſo found in Cornwall, but many doubt its being a native of England. It becomes a large tree, ſending out many branches, covered with a rough grayiſh bark, and furniſhed with winged leaves, reſembling thoſe of the common Aſh, but they are hoary underneath, (in the young trees), and ſerrated on their edges. The flowers are produced in large, round bunches at the ends of the branches; they are ſmall and white, conſiſt of five petals each, ſurrounding many ſtamina, and three ſtyles. The germen is ſeated under the flower, and becomes a ſoft, umbilicated berry, incloſing three or four oblong, cartilaginous ſeeds.

The natural ſize of theſe berries is that of a ſmall Medlar, but cultivation has altered both ſize and form; ſome being nearly round, and as big as a Pippin, and others Pear-ſhaped. They have a rough, aſtringent taſte when freſh gathered, and therefore muſt be kept ſome time to mellow, and then they become pleaſant.

40 TROPHIS americana. *Red-fruited Bucephalon. Lin. Sp. pl.* 1451.

Trophis foliis oblongo-ovatis glabris alternis, floribus maſculis ſpicatis ad alas. *Browne's Jam.* 357.

This is a ſhrubby plant, and, as its trivial name expreſſes, a native of America,

and particularly of the Iſland of Jamaica. It is male and female in diſtinct plants. The leaves come out in an alternate order, on very ſhort footſtalks; they are ſmooth, of an oblong-oval form, ſharp-pointed, and entire. The flowers are produced in long bunches, from the ſides of the branches; thoſe of the male have no calyx, but conſiſt of four obtuſe, ſpreading petals, ſurrounding four ſlender ſtamina, longer than the petals. The female flowers are compoſed of a ſmall monophyllous calyx, and an oval germen, ſupporting a bipartite ſtyle; and are ſucceeded by globular, rough berries, each having one cell, containing a roundiſh ſeed.

Theſe fruits have not a very recommendable flavour, yet are frequently eaten by the inhabitants of Jamaica.

41 VITIS vinifera. *Lin. Sp. pl.* 293.

The *Vine* is now multiplied into ſo many varieties, that to ſet them all down would be uſeleſs, eſpecially as ſeveral liſts of them have been already publiſhed; but it will not be amiſs, perhaps, to give ſhort deſcriptions of the few following, as they are in general eſteem for their ſuperior qualities, or are frequently cultivated in England. Theſe are:

1 The

1 The *Black Sweet Water*.
2 The *White Sweet Water*.
3 The *Golden Chaſſelas*.
4 The *Muſky Chaſſelas*.
5 The *Black Cluſter*.
6 The *White Muſcat*.
7 The *Red Muſcat*.
8 The *Black Muſcat*.
9 The *Violet Muſcat*.
10 *Alexandrian Muſcat*.
11 The *Red and Black Hamburgh*.
12 *St. Peter's Grape*.

The *Black Sweet Water* hath ſhort bunches, and ſmall roundiſh berries, growing cloſe together. Their ſkin is thin, and their juice very ſweet, which much tempt the birds and flies to deſtroy them. Ripens early in Auguſt.

The *White Sweet Water* hath very irregular ſized berries on the ſame bunch, ſome being of a good ſize, others extremely ſmall. The juice has a pleaſant ſugary flavour. It ripens with the former.

The *Golden Chaſſelas* hath large bunches, and round, different ſized berries. Theſe are of a bright green at firſt, and when ripe of an amber colour. The juice is ſweet and ſugary. The Red Chaſſelas is a variety of this.

The *Muſky Chaſſelas* hath round berries, nearly of the ſize of the former. The berries are of a greeniſh-white, and plentifully ſtored with a ſugary, muſky, juice. It ripens in September.

The *Black Cluſter* hath downy leaves, and ſhort bunches, cloſely ſet with oval berries, many of which cannot ripen, they being ſo covered with the reſt. This is by many called the *Burgundy*. Ripe about the time of the former.

The *White Muſcat*, or *White Frontinac*, hath large, even, conical bunches, ending in a point. The berries are cloſely ſtudded together, and are of a bright green on the ſhady-ſide, inclining to an

an amber colour on the other, and are thinly covered with a bloom. The juice has a moſt excellent flavour, when the berries are perfectly ripe, which ſeldom happens here.

The *Red Muſcat*, or *Red Frontinac* hath long bunches, more thinly ſet with berries than the White. They are large and round; before ripe, gray with dark ſtripes, but when fully ripe, almoſt of a brick red. The juice has a high, vinous flavour. Ripe the beginning of October.

The *Black Muſcat*, or *Black Frontinac*, hath good ſized round berries, which are more diſtant on the bunches than the Red. The bunches are ſhort, the berries very black, and covered with a deep violet bloom. The juice is very rich and vinous. Ripe about the time of the former.

The *Violet Muſcat* hath leaves reſembling the White Muſcat. The berries are large, rather long, and are covered with a deep violet bloom. The juice is not excellent, but muſky and agreeable.

The *Alexandrian Muſket*, or *Jeruſalem Muſcat*, hath long, regular bunches, with the berries hanging looſe upon them. There are two ſorts of this; one with whitiſh, and the other with red berries, both of a rich, vinous flavour, but ſeldom ripen here.

The *Red and Black Hamburgh*, or *Warner's Grape*, has middle-ſized berries, and large bunches. The former are rather of an oval ſhape, and contain a ſugary, vinous juice. They ripen in October.

The *St. Peter's Grape* hath very deep-divided leaves, ſomewhat reſembling thoſe of the Parſley-leaved Grape. The bunches are very large, the berries

berries of a deep black, of an oval form, large, and make a fine appearance, but their juice is not rich.

The *Vine* is a native of France, Spain, Portugal, and many other places under the ſame parallels of latitude.

CHAP.

CHAP. VI.

ESCULENT STONE FRUIT*.

SECT. I.

Stone Fruit of Europe.

1 AMYGDALUS perſica. *The Peach.*
Nuciperſica. The Nectarine.
2 Cornus maſcula. *Male Cornel, or Cornelian Cherry.*
3 Olea Europea. *Manured Olive.*
——*ſylveſtris.* Wild Olive.
4 Prunus armeniaca. *The Apricot.*
5 Prunus avium. *Wild Black Cherry.*
6 Prunus ceraſus. *Wild Red Cherry.*
7 Prunus domeſtica. *The Plum-tree.*
8 Prunus inſititia. *The Bullace-tree.*
9 Rhamnus zizyphus. *Common Jujube.*

1 AMYGDALUS perſica. *The Peach.* *Lin. Sp. pl.* 676.

Perſica molli carne et vulgaris. *Bauh. Pin.* 440.

* Linnæus defines *drupa* to be a pulpy pericarpium, or ſeed-veſſel, without an opening, and includes a ſtone or nut.

The

This is ſaid to be a native of Europe, but of what part is not known. The flower is compoſed of five obtuſe petals, inſerted into a tubular calyx, cut into five obtuſe ſegments, together with above twenty ſlender ſtamina, inſerted alſo into the calyx, ſurrounding a roundiſh germen, which turns to a roundiſh, fleſhy, furrowed fruit, incloſing a hard ſtone. Cultivation has produced many varieties of this fruit, and the following are the moſt eſteemed ſorts.

1 The *White Nutmeg.*
2 The *Red Nutmeg.*
3 The *Early Purple.*
4 The *Small Mignon.*
5 The *White Magdalen.*
6 The *Yellow Alberge.*
7 The *Large French Mignon.*
8 The *Beautiful Chevreuſe.*
9 The *Red Magdalen.*
10 The *Chancellor.*
11 *Smith's Newington.*
12 The *Montauban.*
13 The *Malta.*
14 The *Vineuſe.*
15 The *Bellegarde.*
16 The *Bourdine.*
17 The *Roſſanna.*
18 The *Admirable.*
19 The *Old Newington.*
20 The *Royal.*
21 The *Rambouillet.*
22 The *Portugal.*
23 The *Late Admirable.*
24 The *Nivette.*
25 *Venus's Nipple.*
26 The *Late Purple.*
27 The *Perſique.*
28 The *Catharine.*
29 The *Monſtrous Pavy.*
30 The *Bloody Peach.*

The *White Nutmeg* is the firſt Peach in ſeaſon, it being often in perfection by the end of July. The leaves are doubly ſerrated, the flower large, and of a pale colour; the fruit is white, ſmall, and round; the fleſh too is white, parts from the ſtone, and has a ſugary, muſky flavour.

The

The *Red Nutmeg* hath yellowiſh green leaves, with ſerpentine edges, which are ſlightly ſerrated. The flowers are large, open, and of a deep bluſh-colour. The fruit is larger, and rounder than the former, and is of a bright vermilion next the ſun, but more yellow on the other ſide. The fleſh is white, except next the ſtone, from which it ſeparates, and has a rich, muſky flavour. It ripens juſt after the White Nutmeg.

The *Early Purple* hath ſmooth leaves, terminated in a ſharp point. The flowers are large, open, and of a lively red. The fruit is large, round, and covered with a fine deep red coloured down. The fleſh is white, red next the ſtone, and full of a rich, vinous juice. Ripe about the middle of Auguſt.

The *Small Mignon* hath leaves ſlightly ſerrated, and the flowers ſmall and contracted. The Peach is round, of a middling ſize, tinged with darkiſh red on the ſun-ſide, and is of a pale yellowiſh colour on the other. The fleſh is white, parts from the ſtone, where it is red, and contains plenty of a vinous, ſugary juice. Ripens rather before the former.

The *White Magdalen* hath long, ſhining, pale-green leaves, deeply ſerrated on the edges, and the wood is moſtly black at the pith. The flowers are large and open, appear early, and are of a pale red. The fruit is round, rather large, of a yellowiſh-white colour, except on the ſunny ſide, where it is ſlightly ſtreaked with red. The fleſh is white to the ſtone, from which it ſeparates, and the juice is pretty well flavoured. Ripe at the end of Auguſt.

The *Yellow Alberge* hath deep red, middle-ſized flowers; the Peach is ſmaller than the former, of a yellow

a yellow colour on the ſhady ſide, and of a deep red on the other. The fleſh is yellow, red at the ſtone, and the juice is ſugary and vinous.

The *Great French Mignon* hath large, finely ſerrated leaves, and beautiful red flowers. The fruit is large, quite round, covered with a fine ſattiny down, of a browniſh red colour on the ſunny ſide, and of a greeniſh yellow on the other. The fleſh is white, eaſily parts from the ſkin, and is copiouſly ſtored with a ſugary, high flavoured juice. Ripe near the middle of Auguſt.

The *Beautiful Chevreuſe* hath plain leaves, and ſmall contracted flowers. The fruit is rather oblong, of a middling ſize, of a fine red colour next the ſun, but yellow on the other ſide. The fleſh is yellowiſh, parts from the ſtone, and is full of a rich ſugary juice. It ripens a little after the former.

The *Red Magdalen* hath deeply ſerrated leaves, and large open flowers. The fruit is large, round, and of a fine red next the ſun. The fleſh is firm, white, ſeparates from the ſtone, where it is very red; the juice is ſugary, and of an exquiſite rich flavour. Ripe at the end of Auguſt.

The *Chancellor* hath large, ſlightly ſerrated leaves. The Peach is about the ſize of the Beautiful Chevreuſe, but rather rounder. The ſkin is very thin, of a fine red on the ſunny-ſide; the fleſh is white and melting, parts from the ſtone, and the juice is very rich and ſugary. It ripens with the former.

The leaves of *Smith's Newington* are ſerrated, and the flowers are large and open. The fruit is of a middle ſize, of a fine red on the ſunny ſide; the fleſh white and firm, but very red at the ſtone,

to

to which it ſticks cloſely, and the juice has a pretty good flavour. Ripens with the former.

The *Montauban* hath ſerrated leaves, and large open flowers. The fruit is about the ſize of the former, of a purpliſh red next the ſun, but of a pale one on the ſhady ſide. The fleſh is melting, and white even to the ſtone, from which it ſeparates. The juice is rich, and well flavoured. It ripens a little before the former.

The *Malta* hath deeply ſerrated leaves, and the flowers are large and open. The fruit is almoſt round, of a fine red next the ſun, marbled with a deeper red, but the ſhady-ſide is of a deep green. The fleſh is fine, white, except at the ſtone, from which it parts, where it is of a deep red; the juice is a little muſky, and agreeable. It ripens at the end of Auguſt, or beginning of September.

The *Vineuſe* hath large, deep green leaves, and full bright red flowers. The fruit is round, of a middle ſize; the ſkin is thin, all over red; the fleſh fine and white, except at the ſtone, where it is very red, and the juice is copious and vinous. Ripe in the middle of September.

The *Bellegarde* hath ſmooth leaves, and ſmall contracted flowers. The fruit is very large, round, and of a deep purple colour next the ſun. The fleſh is white, parts from the ſtone, where it is of a deep red, and the juice is rich and excellent. It ripens early in September.

The *Bourdine* hath large, fine green, plain leaves, and ſmall fleſh-coloured contracted flowers. The fruit is round, of a dark red next the ſun, the fleſh white, except at the ſtone, where it is of a deep red, and the juice is rich and vinous. Ripens with the former.

The

The *Roſſanna* hath plain leaves, and ſmall contracted flowers. The fruit is rather longer than the Alberge, and ſome count it only a variety of the latter. The fleſh is yellow, and parts from the ſtone, where it is red; the juice is rich and vinous. Ripe early in September.

The *Admirable* hath plain leaves, and ſmall contracted flowers, which are of a pale red. The fruit is very large and round; the fleſh is firm, melting, and white, parts from the ſtone, and is there red; and the juice has a ſweet, ſugary, high vinous flavour. Ripe early in September.

The *Old Newington* hath ſerrated leaves, and large open flowers. The fruit is large, of a fine red next the ſun; the fleſh is white, ſticks cloſe to the ſtone, where it is of a deep red, and the juice has an excellent flavour. It ripens juſt after the former.

The *Royal* hath plain leaves, and ſmall contracted flowers. The fruit is about the ſize of the *Admirable*, and reſembles it, except that it has ſometimes a few knobs or warts. The fleſh is white, melting, and full of a rich juice; it parts from the ſtone, and is there of a deep red. Ripe about the middle of September.

The *Rambouillet* hath leaves and flowers like the Royal. The fruit is rather round than long, of a middling ſize, and deeply divided by a furrow. It is of a bright yellow on the ſhady-ſide, but of a fine red on the other. The fleſh is melting, yellow, parts from the ſtone, where it is of a deep red, and the juice is rich and vinous. Ripe with the former.

The *Portugal* hath plain leaves, and large open flowers. The fruit is large, ſpotted, and of a

 beautiful

beautiful red on the ſunny ſide. The fleſh is firm, white, ſticks to the ſtone, and is there red. The ſtone is ſmall, deeply furrowed, and the juice is rich and ſugary. Ripe towards the end of September.

The *Late Admirable* hath ſerrated leaves, and brownifh red ſmall contracted flowers. The fruit is rather large and round, of a bright red next the ſun, marbled with a deeper. The fleſh is of a greenifh-white, and ſticks to the ſtone, where it hath ſeveral red veins; the juice is rich and vinous. Ripe about the middle of September.

The *Nivette* hath ſerrated leaves, and ſmall contracted flowers. The fruit is large and roundiſh, of a bright red colour next the ſun, but of a pale yellow on the ſhady-ſide. The fleſh is of a greenifh-yellow, parts from the ſtone, where it is very red, and is copiouſly ſtored with a rich juice. It ripens about the middle of September.

Venus's Nipple hath finely ſerrated leaves, and roſe-coloured, ſmall contracted flowers, edged with carmine. The fruit is of a middling ſize, and has a riſing like a breaſt. It is of a faint red on the ſun-ſide, and on the ſhady one of a ſtraw-colour. The fleſh is melting, white, ſeparates from the ſtone, where it is red, and the juice is rich and ſugary. Ripens late in September.

The *Late Purple* hath large, ſerrated leaves, which are variouſly contorted, and the flowers are ſmall and contracted. The fruit is round, large, of a dark red on the ſunny-ſide, and yellowiſh on the other. The fleſh is melting, white, parts from the ſtone, where it is red, and the juice is ſweet and high flavoured. Ripens with the former.

The *Perſique* hath large, very long indented leaves, and ſmall contracted flowers. The fruit

is large, oblong, of a fine red next the ſun; the fleſh firm, white, but red at the ſtone, juicy, and of a high pleaſant flavour. The ſtalk has frequently a ſmall knot upon it. Ripe late in September.

The *Catharine* hath plain leaves, and ſmall flowers. The fruit is large, round, of a very dark red next the ſun. The fleſh white, firm, ſticks cloſe to the ſtone, and is there of a deep red. The juice is rich and pleaſant. It ripens early in October.

The *Monſtrous Pavy* hath large, very ſlightly ſerrated leaves, and large, but rather contracted flowers. The fruit is round, and very large, whence its name. It is of a fine red on the ſunny ſide, and of a greeniſh-white on the other. The fleſh is white, melting, ſticks cloſe to the ſtone, and is there of a deep red. It is pretty full of juice, which in dry ſeaſons, is ſugary, vinous and agreeable. Ripe towards the end of October.

The *Bloody Peach* hath rather large, ſerrated leaves, which turn red in Autumn. The fruit is of a middling ſize, the ſkin all over of a dull red, and the fleſh is red down to the ſtone. The fruit is but dry, and the juice rather ſharp and bitteriſh. It ſeldom ripens well in England, but is well worth cultivating notwithſtanding, for the fruit bake and preſerve excellent well.

NECTARINES.

Linnæus makes the *Nectarine* only a variety of the *Peach*, for its having a ſmooth coat was only an accident originally. There are many varieties of it now cultivated; and

the following are ſome of the moſt eſteemed ſorts commonly planted in England.

1 The *Elruge.*
2 The *Newington.*
3 The *Scarlet.*
4 The *Roman.*
5 The *Murrey.*
6 The *Italian.*
7 The *Golden.*
8 The *Temple's.*

The *Elruge* hath large ſerrated leaves, and ſmall flowers. The fruit is of a middling ſize, of a dark purple colour next the ſun, and of a greeniſh yellow on the ſhady ſide. The fleſh parts from the ſtone, and has a ſoft, melting, good flavoured juice. Ripe early in Auguſt.

The *Newington* hath ſerrated leaves, and large open flowers. The fruit is pretty large, of a beautiful red on the ſunny ſide, but of a bright yellow on the other. The fleſh ſticks to the ſtone, is there of a deep red colour, and the juice has an excellent rich flavour. Ripe towards the end of Auguſt.

The *Scarlet* is rather leſs than the former, of a fine ſcarlet colour next the ſun, but fades to a pale red on the ſhady ſide. It ripens near the time of the former.

The *Roman*, or *Cluſter Red Nectarine*, hath plain leaves, and large flowers. The fruit is large, of a deep red towards the ſun, but yellowiſh on the ſhady ſide. The fleſh is firm, ſticks to the ſtone, and is there red; the juice is rich, and has an excellent flavour. Ripe about the end of Auguſt.

The *Murrey* is a middling-ſized fruit, of a dirty red colour on the ſunny-ſide, and yellowiſh on the ſhady one. The fleſh is firm, and tolerably well flavoured. It ripens early in September.

The *Italian Nectarine* hath ſmooth leaves and

ſmall flowers; the fruit is red next the ſun, but yellowiſh on the other ſide; fleſh firm, adheres to the ſtone, where it is red, and when ripe, which is early in September, has an excellent flavour.

The *Golden Nectarine* has an agreeable red colour next the ſun, bright yellow on the oppoſite ſide; fleſh very yellow, ſticks to the ſtone, where it is of a pale red, has a rich flavour, and ripens in September.

Temple's Nectarine is of a middling ſize, of a fair red next the ſun, of a yellowiſh green on the other ſide; fleſh white near the ſtone, from which it ſeparates; ripens in September, and has a high poignant flavour.

Peaches and *Nectarines* are wholeſome fruits, and gently conſtringe the ſtomach, if eaten when not too mellow. The flowers of the former furniſh the ſhops with an excellent ſyrup for children, to whom it proves both gently emetic and cathartic.

2 CORNUS maſcula. *Cornelian Cherry. Lin. Sp. pl.* 171.

Cornus ſylveſtris mas. *Bauh. Pin.* 447.

This grows wild in the woods and hedges in Auſtria. It is a ſhrubby plant, dividing into many irregular branches, covered with a rough bark; theſe ſpread wide, and are furniſhed with oval, veined leaves, not indented on their edges, and are ſharp-pointed. The flowers come out in the ſpring before the leaves, and at the ends of the branches, in diſtinct umbels; they are ſmall, yellowiſh, compoſed of four petals each, with four

ſtamina longer than the petals, and one ſtyle. The germen is round, ſeated below the flower, and ſwells to an umbilicated oval berry, containing a nut with two cells.

Theſe fruits are about the ſize of Cherries, of a yellowiſh red colour, and an auſtere flavour, are therefore ſeldom eaten freſh off the buſhes, but are preſerved to make tarts and other devices. There is a variety of this ſhrub with white fruit.

3 OLEA europea. *Manured Olive. Lin. Sp. pl.* 11.

Olea ſativa. *Bauh. Pin.* 472.

This is an evergreen, and a native of Auſtria, but is cultivated in France, Spain, Portugal, and Italy. It is rather of a ſhrubby nature, frequently ſending forth ſeveral ſtems from the ſame root, though ſometimes there is only one. The branches are roundiſh, and furniſhed with ſpear-ſhaped leaves, of a bright green colour, and ſtand oppoſite. The flowers are produced in ſmall bunches at the footſtalks of the leaves; they are white, tubular, and cut into four ſegments at the brims. Each flower contains two ſtamina, which are much ſhorter than the petal, and one ſlender ſtyle, crowned with a ſimple ſtigma. The germen is roundiſh, and turns to an oval plum, about the ſize of a pigeon's egg, and when ripe of a greeniſh black colour.

Theſe plums are pickled, and ſent to different

ferent parts of Europe; but they are a very indifferent condiment, the oil with which they abound, being apt to pall and relax the ſtomach. They vary very much in regard to their nature, ſize, and colour, and this according to the ſoil and climate the trees are planted in. Thoſe raiſed in Italy are the ſmalleſt, have almoſt an inſipid taſte, and therefore are worth little. Thoſe propagated in Spain are the largeſt, but they have a rank, diſagreeable ſmell and flavour. The Provence Olives are of a ſize between the two former, have a pleaſant taſte, furniſh the moſt eſteemed oil, and are the moſt valuable when pickled.

The greateſt advantage ariſing from the cultivated *Olive*, is the abundance of oil that is expreſſed from the fruit; and this oil is of three ſorts. The pureſt and moſt valuable is that which runs upon a ſlight preſſure; the next in goodneſs from the ſame *Olives* more ſtrongly preſſed and ſlightly heated; and the laſt and worſt from the ſame operation more forcibly repeated. The great utility of this oil is ſufficiently known.

4 PRUNUS armeniaca. *The Apricot. Lin. Sp. pl.* 679.

Mala armeniaca majora. *Bauh. Pin.* 442.

In what particular part this grows naturally is not known. It riſes to a large tree,

with wide extending branches, furniſhed with nearly heart-ſhaped leaves. The flowers have very ſhort peduncles, and are compoſed of five roundiſh petals, ſurrounding twenty or more ſtamina, and one ſtyle. The varieties of this fruit moſt generally brought to the table, are,

1 The *Maſculine.*
2 The *Orange.*
3 The *Algier.*
4 The *Roman.*
5 The *Turkey.*
6 The *Alberge.*
7 The *Breda.*
8 The *Bruſſels.*

The *Maſculine* is a ſmall, roundiſh *Apricot*, red on the ſunny ſide, and of a greeniſh yellow on the other. It puts forth a prodigious number of flowers, and is the firſt ripe of any.

The *Orange* is a larger fruit than the former, and when ripe of a deep yellow colour. The fleſh of this is not delicate, and therefore it is more generally uſed for tarts.

The *Algier* is of an oval form, a little compreſſed on the ſides, and of a pale yellow, or ſtraw colour when ripe. The fleſh is dry, and but badly flavoured.

The *Roman* is a larger fruit than the former, and not quite ſo much flatted. The colour is rather deeper, but the fleſh is not ſo dry, and better flavoured.

The *Turkey Apricot* is round, and larger than either of the former. The fleſh too is firmer, and of a finer flavour.

The *Alberge* is a ſmall, compreſſed fruit, of a yellow colour on the ſunny ſide, running into a greeniſh yellow on the other.

The

The *Breda* is the beſt fruit of all the ſorts. It is large, roundiſh, of a deep yellow colour on the outſide, and of a gold colour within. The fleſh is ſoft, and full of a high flavoured juice. The ſtone is larger and rounder than in the others.

The *Bruſſels* is a middling ſized fruit, and ſomewhat of an oval form. The ſide next the ſun is red, with many dark ſpots; but on the ſhady ſide it is of a greeniſh yellow. The fleſh is firm, and of a very good flavour. It is the lateſt ripe of all the Apricots.

5 PRUNUS avium. *Wild Black Cherry.*

Prunus umbellis ſeſſilibus, foliis ovato-lanceolatis conduplicatis ſubtus pubeſcentibus. *Lin. Sp. pl.* 680.

This grows wild in the woods of England, where it arrives to a very large tree, ſending out many ſpreading branches, the twigs of which are furniſhed with cluſters of oval, ſerrated leaves, ending in a plain, ſpear-ſhaped point, and ſupported by purpliſh footſtalks, having two linear, toothed ſtipulæ, or leaves at the baſe of each. The leaves are downy on the underſide, with many prominent ribs running almoſt to the margin. The flowers are produced in ſeſſile umbels, on long purpliſh peduncles, and for the moſt part come out by threes from the centre of ſeveral ſmall, ſcaly, oval *, concave leaves, having their upper ſurfaces

* Some of theſe are often cut into three lobes, both in this and the following ſpecies.

covered

covered with ſhort hairs, after the manner of the leaves of the *Sundew*. Theſe ſerve as an involucrum to the umbel. Each flower is compoſed of five white, oblong, ſnipped petals, inſerted into a ſmall ſmooth calyx, conſiſting of five acute ſegments, which turn back to the peduncle, and are of a bright purple colour at the inſertion of the petals. The fruits are ſmall, nearly egg-ſhaped, almoſt black when ripe, and contain a thick, ſweet juice, which greatly tempt the birds to deſtroy them. Theſe fruits are much uſed for making Cherry Brandy.

There is a ſort growing in ſome of the woods in Norfolk, which appears to be a variety of this; its leaves are ſmaller than the above, more finely ſerrated, are not quite ſo downy underneath, but the ſtipulæ and leaves of the involucrum are of the ſame form, and the inſides of the latter are equally hairy. The flowers are large, the fruit ſmall, red, egg-ſhaped, and bitteriſh.

The nurſerymen ſow the ſtones of the *avium* for raiſing ſtocks to graft or bud the other ſorts of Cherries upon; and the general opinion is, that the only garden-variety procured by ſowing the ſtones, is the *Black Corone*.

There is a water kept in the ſhops made from the fruit of the *Wild Black Cherry*, and has long been in much eſteem among nurſes as a remedy for convulſions in children, but

it

it is with good reaſon now almoſt laid aſide; for it has been proved, that the diſtilled water made from the ſtones of theſe fruits will poiſon brutes very ſuddenly, and as the ſhop water muſt imbibe ſome of the pernicious quality of the ſtones, though probably in a ſmall degree, yet the quantity may be ſufficient to hurt the tender nerves of infants, and thereby increaſe the diſorder it was intended to cure.

6 PRUNUS ceraſus. *Wild Red Cherry.*

Prunus umbellis ſubſeſſilibus, foliis ovato-lanceolatis conduplicatis glabris. *Lin. Sp. pl.* 679.

This too grows in our woods and hedges, is a much ſmaller tree than the former, and the bunches of flowers and leaves are ſupported on ſhort woody footſtalks. The leaves are but little better than half the ſize of thoſe of the *avium*, more acute towards the footſtalk, and are ſmooth and gloſſy on the underſide, the ribs are leſs prominent, but they are ſtudded with a few whitiſh hairs. The flowers are moſtly produced four or five together; their peduncles are ſmooth, ſhort, and of a ſhining green. The ſegments of the calyx are obtuſe, the petals roundiſh, and very ſeldom ſnipped. The leaves of the involucrum are ſhort, poliſhed on the outſide, and very ſlightly hairy on the inner. The fruits are round, red, tolerably

lerably large, and of an acid flavour. Mr. Hudſon now makes the *avium* only a variety of this, but whoever will attend to the deſcriptions juſt given, will certainly conclude he is wrong, and be fully convinced they are diſtinct ſpecies.

Linnæus and other late writers on botany have ſuppoſed the *ceraſus* to be the parent of all the cultivated Cherries, except the *Black Corone*; what induced them to conjecture this is difficult to gueſs, as ſeveral of the garden ſorts retain more of the original properties of the *avium*, than they do of the *ceraſus*; and particularly the Bleeding Heart, the White Heart, the Black Heart, and the Ox Heart, the leaves, flowers, and involucra of which differ but very little from thoſe of the *avium* in its wild ſtate. Whether ſoil, ſituation, or their being conſtantly budded upon ſtocks raiſed from the ſtones of the latter, have any ſhare in producing theſe ſimilitudes, is uncertain, but if they be diſtinct ſpecies, why ſhould not the one be as liable to produce varieties as the other? The following are the names of the ſorts commonly cultivated in England.

1 The *Early May Cherry.*
2 The *May Duke.*
3 The *Archduke.*
4 *Holman's Duke.*
5 The *White Spaniſh.*
6 The *Yellow Spaniſh.*
7 The *White Heart.*
8 The *Black Heart.*
9 The *Red Heart.*
10 The *Ox Heart.*
11 The *Bleeding Heart.*
12 *Harriſon's Heart.*
13 *Tradeſcant's*

13 *Tradeſcant's Cherry.*
14 The *Late Archduke.*
15 The *Lukeward.*
16 The *Red*, or *Kentiſh.*
17 The *Black Corone.*
18 The *Large Mazard.*
19 The *Carnation.*
20 The *Morello.*

The fruit of moſt of theſe varieties are well known, and therefore I ſhall omit their particular deſcriptions.

7 PRUNUS domeſtica. *The Plum-tree. Lin. Sp. pl.* 680.

Prunus inermis, foliis lanceolato-ovatis. *Hort. cliff.* 186.

This grows wild in our woods and hedges. It is a ſmaller tree than the former. The leaves are oval, and ſpear-pointed. The flowers moſtly ſtand ſingly, and the branches have no ſpines. The cultivated varieties are many, and ſome of them have a moſt excellent flavour, but are deemed not very wholeſome, and ought to be eaten ſparingly. The following are ſome of the moſt eſteemed ſorts; viz.

1 The *White Primordian.*
2 The *Early Black Damaſk.*
3 The *Little Black Damaſk.*
4 The *Great Damaſk Violet.*
5 The *Fotheringham.*
6 The *Orleans.*
7 The *Black Perdigron.*
8 The *Violet Perdigron.*
9 The *White Perdigron.*
10 The *Bonum-magnum.*
11 The *White Mogul.*
12 The *Cheſton.*
13 The *Apricot Plum.*
14 The *Maître Claude.*
15 The *Red Diaper.*
16 The *Small Queen Claude.*
17 The *Large Queen Claude.*

18 The

18 The *Myrobalan.*
19 The *Date Plum.*
20 The *Cloth of Gold.*
21 The *St. Catharine.*
22 The *Royal Plum.*
23 The *Brignole.*
24 The *Empreſs.*
25 The *Late Red Damaſk.*
26 The *Wentworth.*
27 The *Bricette.*
28 The *White Pear Plum.*
29 The *Muſcle Plum.*
30 The *St. Julian.*

The *White Primordian* is a yellow, ſmall, longiſh Plum, covered with a white flue. It is but an indifferent fruit, and has only its earlineſs to recommend it, being ripe by the middle of July.

The *Early Black Damaſk* is a round, middling-ſized Plum, divided with a furrow, and is of a dark black colour, covered with a violet flue. The fleſh is yellow, of a good flavour, and parts from the ſtone. Ripe the beginning of Auguſt.

The *Little Black Damaſk* ripens juſt after the former. It is ſmall, and covered with a light violet bloom; the fleſh parts from the ſtone, and has a ſweet, ſugary juice.

The *Great Damaſk Violet* is inclining to an oval ſhape. The ſkin is of a dark blue, covered with a violet bloom. The fleſh is yellow, parts from the ſtone, and the juice is richly ſugared. Ripe in the middle of Auguſt.

The *Fotheringham* is of a blackiſh red colour, is rather of an oblong form, and deeply furrowed in the middle. The fleſh is firm, parts from the ſtone, and the juice is very rich. Ripe with the former.

The *Orleans* is a round, middle-ſized Plum, of a blackiſh red colour on the outſide, and of a yellowiſh green within. The fleſh is firm, parts from the ſtone, and has a tolerable good flavour. Ripe with the former.

The

The *Black Perdigron* is an oval, middle-ſized Plum, of a very dark colour, covered with a violet bloom. The fleſh is firm, and copiouſly ſtored with an excellent rich juice. Ripe at the end of Auguſt.

The *Violet Perdigron* is a large, roundiſh Plum, of a bluiſh-red colour on the outſide. The fleſh is yellowiſh, ſticks to the ſtone, and the juice has a moſt exquiſite rich flavour. Ripe with the former.

The *White Perdigron* is an oval, middling-ſized fruit, of a yellow colour, covered with a white bloom. The fleſh is firm, and has an agreeable ſweetneſs. Ripe the end of Auguſt.

The *Red Bonum-magnum* is a large, deep-red, oval Plum, covered with a fine bloom. The fleſh is firm, ſticks to the ſtone, and has an auſtere, acid flavour, on which account it is moſtly uſed for tarts. Ripe in September.

The *White Mogul* is alſo a large, oval fruit, of a yellowiſh colour, covered with a white bloom. The fleſh is acid, and unpleaſant raw, but it bakes well. Ripe juſt after the former.

The *Cheſton* is an oval, middle-ſized Plum, of a dark blue colour, powdered with a violet bloom. The juice is rich, and it is a great bearer. Ripe about the middle of September.

The *Apricot Plum* is large, round, and yellow, and is covered with a white bloom. The fleſh is firm, parts from the ſtone, and has a ſweet flavour. Ripe ſoon after the former.

The *Maître Claude*, as it is called in England, is a middle-ſized Plum, of a fine mixed colour, between red and yellow, and is of a roundiſh figure. The fleſh is firm, parts from the ſtone, and has a good flavour. Ripe in September.

The

The *Red Diaper* is a large, round Plum, of a reddiſh colour, covered with a violet bloom. The fleſh has a very high flavour, and ſticks to the ſtone. Ripe about the middle of September.

The *Small Queen Claude* is a round, whitiſh-yellow Plum, covered with a pearl-coloured bloom. The fleſh is thick, firm, parts from the ſtone, and the juice is richly ſugared. Ripe with the former.

The *Large Queen Claude* is a middling-ſized, round, yellowiſh green fruit. The fleſh is firm, of a dark green colour, parts from the ſtone, and the juice has an exceeding rich flavour. This is often confounded with the Green Gage, but it is a better Plum. Ripe about the middle of September.

The *Myrobalan* is a round, middle-ſized Plum, of a dark purple colour, powdered with a violet bloom. The juice is ſweet, and it is ripe early in September.

The *Date Plum* too is of a middle-ſize, but rather inclining to oblong. The ſkin is of a fine yellow, and frequently marked with bright red ſpots. The ſhady ſide is green, with a white bloom. Ripe in September.

The *Cloth of Gold* is a rounder Plum than the former, and more ſtreaked with red. The fleſh is yellow, and full of an excellent rich juice. Ripe about the middle of September.

The *St. Catharine* is an oval fruit, a little flatted. The ſkin is of an amber colour, covered with a whitiſh bloom; but the fleſh is of a bright yellow, firm, ſticks to the ſtone, and has an agreeable, ſweet flavour. Ripe juſt after the former.

The *Royal Plum* is a large, oval fruit, and pointed at the ſtalk. It is of a light red colour, covered with a whitiſh bloom. The fleſh ſticks

to

to the ſtone, and has a pleaſant, ſugary juice. Ripe towards the end of September.

The *Brignole* is a large, oval Plum, of a yellowiſh colour, mixed with red. The fleſh is of a bright yellow, is dry, but of an excellent taſte. Ripe about the middle of September.

The *Empreſs* is rather a large, oval Plum, of a violet colour, and thickly covered with a whitiſh bloom. The fleſh is yellow, ſticks to the ſtone, and has a very agreeable flavour. Ripe at the end of September.

The *Late Red Damaſk* is a middling-ſized Plum, of an oval form. It is of a deep red on the ſunny-ſide, and of a pale one on the other. The fleſh is yellowiſh, melting, and of a good flavour. Ripe late in September.

The *Wentworth* is a large, oval Plum, of a yellow colour, and much reſembles the *Bonum-magnum*. The fleſh is yellow, parts from the ſtone, and has a ſharp, acid taſte. It ripens at the end of September, and is principally uſed for tarts.

The *Bricette* is a ſmall, yellowiſh-green Plum, powdered with a white bloom. The fleſh is yellow, ſweet, but of a flattiſh flavour. Ripe the beginning of October.

The *White Pear Plum* is a rather longiſh, white fruit, of an unpleaſant, acid flavour, and therefore not proper to eat raw, but is a good fruit for preſerving. It comes ſo late that it ſeldom ripens well.

The *Muſcle* is an oblong, pointed Plum, of a dark blue colour. The ſtone is large, and the fleſh thin. There are ſeveral ſorts of the Muſcle Plum, as the Black, the Red, and the White, but they have all but an indelicate flavour.

The *St. Julian* is a ſmall, dark violet-coloured

Plum, covered with a mealy bloom. The flesh sticks to the stone, and in fine autumns the fruit will dry upon the trees. These last three sorts are raised more for stocks to bud upon, than for their fruits.

8 PRUNUS insititia. *The Bullace-tree. Lin. Sp. pl.* 680.

Pruna sylvestria præcocia. *Bauh. Pin.* 444.

This grows wild in our hedges. The flowers are mostly produced two together. The leaves are more oval than those of the *domestica*, are downy underneath, and the edges are rolled inward. The branches are a little spiny. The *Black Bullace* is too well known to require a description. There are two varieties of it, the Red and the White Bullace.

9 RHAMNUS zizyphus, *Common Jujube. Lin. Sp. pl.* 282.

Jujuba sylvestris. *Bauh. Pin.* 446.

The *Common Jujube* is a native of the warm parts of Europe. It hath a stiff woody stem, which divides into many irregular branches, set with erect spines in pairs. The leaves are of an oblong-oval form, smooth, and slightly serrated on the edges; they are about two inches long, and stand upon short footstalks. The flowers are produced by two or three at a place;

are yellowiſh, funnel-ſhaped, have no calyx, and are cut into five ſegments at their brims. Each includes five awl-ſhaped ſtamina, faſtened to the baſe of the petal, and two ſlender ſtyles, crowned with two obtuſe ſtigmata. The germen becomes an oval Plum, incloſing a ſtone with two cells, each having an oblong ſeed.

The fruit are about the ſize of Olives, of a yellowiſh red colour, ſweetiſh, and a little clammy. In the winter ſeaſon they are ſerved up at table in Spain and Italy, as a dry ſweetmeat. They were formerly kept in the ſhops, by the name of Jujubes, and ſtood recommended againſt coughs, aſthmas, pleuriſies, and heat of urine; but are ſeldom to be met with at preſent.

SECT. II.

Stone Fruit Exotic.

1 CHryſobalanus icaco. *Cocoa Plum.*
2 Coccoloba uvifera. *Sea-ſide Grape,* or *Sea-ſide Mangrove.*
3 Cordia myxa. *Cluſtered Sebeſten,* or *Aſſyrian Plum.*
4 Cordia ſebeſtena. *Rough-leaved Sebeſten.*
5 Corypha umbraculifera. *Umbrella Palm.*
6 Elais guineenſis. *Oil Palm.*

7 Eugenia jambos. *Malabar Plum.*
8 Grias cauliflora. *Anchovy Pear.*
9 Laurus perſea. *Avigato Pear.*
10 Mangifera indica. *Mango-tree.*
11 Phœnix dactylifera. *Common Date.*
12 Rhamnus jujuba. *Indian Jujube.*
13 Spondias lutea. *Yellow Jamaica Plum.*

1 CHRYSOBALANUS icaco. *Cocoa Plum. Lin. Sp. pl.* 681.

This tree is a native of South America, growing there in many parts near the ſea. It is a ſhrubby plant, not riſing more than eight or ten feet high, and ſending out many ſide branches, covered with a dark brown bark, ſpotted with white; theſe are furniſhed with ſtiff, rough leaves, which are ſnipped at their ends into the form of an inverted heart, and ſtand in an alternate order on ſhort footſtalks. Both at the wings of the leaves, and diviſions of the branches, the flowers are produced in looſe panicles. They are ſmall and white, conſiſt of a bell-ſhaped calyx each, cut into five ſpreading parts at the brim, containing five oblong petals, inſerted by their baſes into the calyx. The ſtamina are ten, or more, tipped with yellow ſummits; theſe ſurround a long ſtyle, ſitting upon an oval germen, and crowned with an obtuſe ſtigma.

The fruit are about the ſize of ſmall Olives, and of various colours, ſome being

whitiſh, ſome brown, ſome blue, and others blackiſh. The ſtone is ſhaped like a pear, and has five longitudinal furrows. The Plums have a ſweet luſcious taſte, and are brought to the tables of the inhabitants where they grow, by whom they are much eſteemed.

2 COCCOLOBA uvifera. *Sea-ſide Grape. Lin. Sp. pl.* 523.

Populus americana rotundifolia. *Bauh. Pin.* 430.

The *Sea-ſide Grape* grows upon the ſandy ſhores of moſt of the Weſt India iſlands, where it ſends up many woody ſtems, eight or ten feet high, covered with a brown ſmooth bark, and furniſhed with thick, veined, ſhining orbicular leaves, five or ſix inches diameter, ſtanding upon ſhort foot-ſtalks. The flowers come out at the wings of the ſtalks, in racemi of five or ſix inches long; they are whitiſh, have no petals, but each is compoſed of a monophyllous calyx, cut at the brim into five oblong, obtuſe ſegments, which ſpread open, continue, and ſurround ſeven or eight awl-ſhaped ſtamina, and three ſhort ſtyles, crowned with ſimple ſtigmata. The germen is oval, and becomes a fleſhy fruit, wrapped round by the calyx, and includes an oval nut, or ſtone.

Theſe Plums are about the ſize of Gooſeberries, of a purple red colour, and a tole-

rable good flavour. There are ſome other ſpecies of this genus whoſe fruits are eaten by the inhabitants where they grow, but they are ſmaller, and not ſo well taſted.

3 CORDIA myxa. *Aſſyrian Plum. Lin. Sp. pl.* 273.

Sebeſtena ſylveſtris et domeſtica. *Bauh. Pin.* 446.

The *Cultivated Sebeſten* grows wild in Aſſyria and Egypt, and alſo on the coaſt of Malabar. It riſes to the height of a middling Plum-tree, and its branches are furniſhed with oval, woolly leaves, ſtanding without order. The flowers are produced in bunches, are white, and conſiſt of one tubular petal, and a like calyx, nearly of an equal length, and both are cut into five parts at their brims. In their centre are five very ſmall ſtamina, and one ſlender ſtyle, crowned with an obtuſe ſtigma. The germen is roundiſh, and ſwells to a Plum of the ſame form, and about the ſize of a Damſon, of a dark brown colour, a ſweet taſte, and very glutinous.

Theſe Plums were formerly kept in the ſhops, and were accounted good for obtunding acrimony, and thereby ſtopping defluxions of rheum upon the lungs; but at preſent they are little uſed for theſe purpoſes.

In ſome parts of Turky they cultivate this

this tree in great abundance, not only for the ſake of the fruit to eat, but to make bird-lime of, which is a vaſt article of trade in a town called *Seid*.

4 CORDIA ſebeſtena. *Rough-leaved Sebeſten. Lin. Sp. pl.* 271.

Cordia foliis amplioribus hirtis, tubo floris ſubæquali. *Browne's Jam.* 202.

This grows naturally in both the Indies, and ſends forth ſeveral ſhrubby ſtalks eight or ten feet high. The young leaves are ſerrated, but the full grown ones are not. They are of an oblong-oval form, rough, of a deep green on the upper ſide, and ſtand alternately on ſhort footſtalks. The flowers terminate the branches in large cluſters, are nearly of the ſhape and colour of thoſe of the Marvel of Peru, and make a moſt beautiful appearance. Each has five ſtamina, and one bifid ſtyle. The Plums are much of the ſhape of thoſe of the *myxa*, and are eaten in the ſame manner.

The fruit of this tree is leſs valuable than the wood, a ſmall piece of which thrown upon a clear fire will perfume a room with a moſt agreeable odour.

5 CORYPHA umbraculifera. *Umbrella Palm. Lin. Sp. pl.* 1657.

Palma montana, folio plicatili flabelli-

formi maximo ſemel tantum frugifera. *Raii Hiſt.* 1363.

This is a ſpecies of *Palm*, and a native of India, where it is called *Codda-pana*. It riſes to a conſiderable height, and produces at the top many large palmated, plaited leaves, the lobes of which are very long, and are placed regularly round the end of a long ſpiny footſtalk, in a manner repreſenting a large umbrella. The flowers are produced on a branched ſpadix, from a compound ſpatha or ſheath; they are hermaphrodite, and each conſiſts of one petal, divided into three oval parts, and contains ſix awl-ſhaped ſtamina, ſurrounding a ſhort ſlender ſtyle, crowned with a ſimple ſtigma. The germen is nearly round, and becomes a large globular fruit of one cell, including a large round ſtone. Theſe Plums having a pleaſant flavour are held in eſteem by the Indians.

6 ELAIS guineenſis. *Oil Palm. Lin. Syſt. Nat.* 730.

Palma frondibus pinnatis ubique aculeatis nigricantibus, fructu majore. *Mill. Dict.*

This too is a ſpecies of *Palm*, and grows ſpontaneouſly on the coaſt of Guinea, but is much cultivated in the Weſt-Indies. It riſes to forty or fifty feet high, bearing at the top many winged leaves, the lobes of which

which are long, narrow and flexible. The footſtalks of the leaves claſp the ſtem with their broad baſes, from which they regularly diminiſh upward, and are all the way ſet with ſtrong, recurved, blackiſh ſpines. The flowers are male and female in ſeparate bunches, and come out between the leaves; thoſe of the male are monopetalous, cut at their brim into ſix ſegments, and each has a ſix-leaved calyx; in the centre are ſix ſlender ſtamina longer than the petal. The females have likewiſe a ſix-leaved calyx and ſix diſtinct petals, including three ſtigmata. The germen is oval, and ſwells to a fruit ſomewhat bigger than an Olive of a yellow colour, and contains a ſtone with three valves.

Theſe fruits are copiouſly ſtored with a ſweet luſcious oil, which the Indians are very fond of, and their manner of extracting it, is to roaſt the fruit in the embers, and then ſuck the oil out of them. But for the purpoſe of keeping, they draw the oil in the ſame manner as the Europeans do that of Olives, and uſe it in diet as we do butter. It is of the conſiſtence of an ointment, of an orange colour, a pleaſant taſte, of no diſagreeable ſmell, and enters our *materia medica* as an emollient, and a ſtrengthener of all kind of weakneſs of the limbs. It alſo ſtands recommended againſt bruiſes, ſtrains, cramps, pains, ſwellings, &c.

The

The Indians anoint their bodies with this oil, not only to prevent a too plentiful perſpiration, but to ſupple their ſtiffened fibres, and to render their ſkins ſoft and ſleek. The ſtones of the fruit contain agreeable-flavoured kernels, which the Negroes ſcoop out, and then ſtring the ſhells in the manner of beads, in order to wear about their necks. This is a valuable tree to the inhabitants, for beſides the benefits already mentioned to accrue from it, they alſo extract a liquor from the body, which they ferment into an intoxicating drink, called *Palm-wine*.

7 EUGENIA jambos. *Malabar Plum. Lin. Sp. pl.* 672.

Perſici officulo fructus malaccenſis ex candido rubeſcens. *Bauh. Pin.* 441.

This is a very tall tree, and a native of India. The body is covered with a greyiſh bark, and it ſends out many ſpreading branches, in the manner of the Walnut. The leaves are oblong, entire, ſharp-pointed, of a deep green on their upper ſide, of a pale one underneath, and are five or ſix inches long. The flowers come forth at the ends of the twigs, on branched peduncles. Each is compoſed of a monophyllous calyx, cut into four obtuſe ſegments; and four oblong, obtuſe petals, twice the length of the calyx, with many ſtamina inſerted into them. The germen is ſeated underneath;

underneath; it is top-ſhaped, ſupports a ſtyle longer than the ſtamina, and becomes a fruit about the ſize of a ſmall Pear, having one cell, containing a roundiſh ſtone.

The fruit vary in their colour from a fleſh to a dark red, and ſmell like Roſes. On the coaſt of Malabar, where the trees grow plentifully, theſe plums are in great eſteem. They are not only eaten freſh off the trees, but are preſerved with ſugar, in order to have them at table at all times in the year. Of the flowers they make a conſerve, as we do of Roſes, which is uſed medically for the ſame purpoſes as the latter is.

8 GRIAS cauliflora. *Anchovy Pear. Lin. Sp. pl.* 732.

Calophyllum foliis tripedalibus obovatis, floribus per caulem et ramos ſparſis. *Browne's Jam.* 245.

The *Anchovy Pear* is a native of Jamaica. The leaves are nearly oval, and about three feet long. It hath a ſtraight ſtem, upon the upper part of which come forth the flowers, each compoſed of a monophyllous calyx, containing four roundiſh, ſtiff, concave petals, and many briſtly ſtamina, inſerted into the calyx. The germen is depreſſed, ſunk in the calyx, has no ſtyle, but ſupports a croſs-ſhaped ſtigma. The fruit is large, and contains a ſtone with eight furrows.

Theſe

Theſe fruits are eaten by the inhabitants, but their flavour or quality I know nothing of.

9 LAURUS perſea. *Avigato Pear. Lin. Sp. pl.* 529.

Pyro ſimilis fructus in Nova Hiſpania, nucleo magno. *Bauh. Pin.* 439.

The *Avigato Pear* is a native of the Weſt-India Iſlands, and is a large tree, growing thirty or forty feet high. The trunk is covered with a ſmooth aſh-coloured bark, and the branches are furniſhed with large leaves like thoſe of Laurel, but of a tougher texture; theſe are of a deep green colour, and continue the year through. The flowers are moſtly produced near the extremities of the branches; they are of a dirty yellow colour, and agreeable ſmell, have no calyx, but each is compoſed of ſix oval, ſharp-pointed, ſpreading petals, ſurrounding nine ſtamina, (three of which are often imperfect) about half the length of the petals, and one ſhort ſtyle. The germen is Pear-ſhaped, and ſwells to a large fleſhy fruit of the ſame form, covered with a ſtrong, tough ſkin or ſhell, which is ſmooth, of a beautiful green at firſt, but when ripe of a yellow colour, and contains a pale green pulp, that melts in the mouth like marrow, which it greatly reſembles in flavour, and is very nouriſhing. Dr. Bancroft ſays it is the moſt nutritious

nutritious of all the tropical fruits. Within is a large, roundiſh, ruſſet-coloured wrinkled nut, without any kernel.

Though this tree is ſaid to be a native of the Weſt-Indies, yet it is probable it was originally brought thither from New Spain, where it grows in great abundance, and is of great uſe to the inhabitants. The unripe fruit have but little taſte, nevertheleſs, they being very ſalubrious, and of a refreſhing comfortable nature, are frequently brought to table, and eaten with ſalt and pepper. The ſailors, when they arrive at the Havanna and thoſe parts, purchaſe plenty of theſe fruits, and chopping them into ſmall pieces with green Capſicums and a little ſalt, regale themſelves moſt heartily with them.

As the pulp is very ſoft and delicious in the ripe fruit, the inhabitants often break the ſhells and ſcoop out the marrow with a tea-ſpoon; but the moſt common method is to ſerve it up to table on a plate, mixed with ſugar, roſe-water, and the juice of Limes, which render it quite delicate, and in this form it warms and fortifies the ſtomach, and is counted good againſt dyſenteries.

Of the buds of this tree a ptiſan is made; which is deemed excellent againſt the venereal diſeaſe; and an infuſion of them, drank in a morning faſting, is ſtrongly recommended

mended for diſlodging coagulated blood in the ſtomach, produced there by means of a ſtroke or fall. The wild hogs greedily devour the fruit of this tree, and thoſe of the *Mammea*, which give their fleſh a moſt agreeable and luſcious flavour.

10 MANGIFERA indica. *Mango-tree. Lin. Sp. pl.* 290.

Perſicæ ſimilis putamine villoſo. *Bauh. Pin.* 440.

The *Mango-tree* grows naturally on the coaſt of Malabar, but is cultivated almoſt all over Aſia. It is a large ſpreading tree, having the branches thickly ſet with long, narrow leaves, ſomewhat reſembling thoſe of the Peach, but larger. The flowers come out in compound racemi, are compoſed of five white, ſpear-ſhaped petals each, ſurrounding five awl-ſhaped ſtamina, longer than the petals, and tipped with heart-ſhaped ſummits. The germen is roundiſh, ſupports one ſlender ſtyle, crowned with a ſimple ſtigma, and ſwells to a kind of kidney-ſhaped fruit, about the ſize of a Peach, and covered with a ſoft downy ſkin of like nature.

Theſe fruits when ripe are juicy, of a good flavour, and are ſo fragrant, as to perfume the air to a conſiderable diſtance. They are eaten either raw, or preſerved with ſugar. Their taſte is ſo luſcious that they

ſoon

ſoon pall the appetite. The unripe fruits are pickled in the milk of the Cocoa Nut that has ſtood till ſour with ſalt, Capſicum, and garlick, and thus managed they are eaten in the manner of Mango, and are ſaid to have a pleaſant flavour.

11 PHOENIX dactylifera. *Common Date. Lin. Sp. pl.* 1658.

Palma dactylifera major vulgaris. *Sloan. Jam.* 174.

The *Date-tree* is a ſpecies of *Palm*, and grows plentifully in Africa and moſt parts of India. It hath a ſort of pithy trunk, which in ſome places riſes to near an hundred feet. This is round, ſtraight, and ſtudded with protuberances, which are the veſtiges of decayed leaves; for as the tree advances in height, the old leaves fall off. When the tree is arrived to a bearing ſtate, the leaves at the top are ſix or eight feet long, extending all round like an umbrella, and regularly bending towards the earth. They are pinnated, with lobes near a yard long, about an inch broad, ſharpiſh pointed, and of a bright green colour. The trees are male and female in diſtinct plants. The flowers of both come out between the leaves; thoſe of the male are produced on a long branched ſpadix, iſſuing from a large ſpatha, and are compoſed of a ſmall tripar-

tite

tite * calyx, containing three oval, white petals, and three very ſhort ſtamina, tipped with long, four-ſquare ſummits. The female flowers come out in the ſame manner as the former, and much reſemble them, but have a roundiſh germen, ſupporting a ſhort ſtyle, crowned with an acute ſtigma. When theſe fall they are ſucceeded by fruit about the ſize of Olives, but of different caſts and colours on the outſide, and contain a yellowiſh, agreeable-flavoured pulp, in the midſt of which is a round, hard ſtone, of an aſh-colour, and marked with deep furrows.

Unripe *Dates* are rather rough and aſtringent, but when they are perfectly matured, they are much of the nature of the Fig. The Senegal *Dates* are deemed the beſt, they having a more ſugary agreeable flavour than thoſe produced at Egypt, and other places. This tree is of ineſtimable value to the inhabitants where it grows, almoſt every part ſerving ſome œconomical purpoſe. Dr. Haſſelquiſt's relation of it is as follows:

"In Upper Egypt many families ſubſiſt almoſt entirely upon *Dates*; in Lower Egypt they do not eat ſo many, rather chooſing to ſell them. The Egyptians make a conſerve with freſh *Dates*, mixing them

* Cut into three parts.

with

with ſugar; this has an agreeable taſte. The kernels of the *Dates* are as hard as horn, and no one would imagine that any animal would eat them. But the Egyptians break them, and grind them in their mills, and, for want of better food, give them to their Camels, who eat them. In Barbary, they turn beads for pater-noſters, of theſe ſtones. Of the leaves they make baſkets, or ſhort bags, which are uſed in Turkey, on journies, or in their houſes. In Egypt they make fly-flaps of them, convenient enough to drive away theſe numerous inſects, which much incommode a man in this country. I have likewiſe ſeen bruſhes made of them, with which they clean their ſoffas and cloaths. The hard boughs they uſe for fences round their gardens, and cages to keep their fowls in, with which they carry on a great traffick. They alſo uſe the boughs for other things in huſbandry, inſtead of wood, which they are deſtitute of. The trunk or ſtem is ſplit, and uſed for the ſame purpoſes as the branches; they even uſe it for beams to build houſes, as they are ſtrong enough for ſmall buildings. It is likewiſe uſed for firing, where there is want of better. The integument, which covers the tree between the boughs, entirely reſembles a web, and has threads, which run perpendicularly and horizontally over one another; this is of conſiderable uſe in

Egypt, for of it they make all the rope they uſe to their ciſterns, &c. They have alſo rigging of the ſame kind for their ſmaller veſſels; it is pretty ſtrong and laſting. They reckon in Egypt, that *Date-trees* afford to their owners a Sequin * annually of profit for each tree. It is common to ſee two, three, or four hundred fruit-bearing trees all belonging to one family, and one may ſometimes ſee three or four thouſand in the poſſeſſion of one man, which, at the above rate, bring in a conſiderable revenue to their owner, for the little ſpot of ground they occupy. A full grown *Date-tree* does not, at moſt, take up above four feet in diameter, ſo that they may be planted within eight feet of each other."

The *Date-tree*, as has been ſhewn in the deſcription, is male and female in diſtinct plants, and the huſbandry practiſed by the cultivators of theſe trees, in order to be ſure of a crop, is one of the main pillars that ſupport the ſexual ſyſtem; for, unleſs the flowers of the female be impregnated by thoſe of the male, the crop will be very ſcanty, and the quality of the fruit inferior, nor will the ſtones of ſuch *Dates* vegetate when ſown. It greatly behoves

* A Sequin in Egypt is worth about nine ſhillings ſterling, and allowing nine feet for every tree (which is one foot more than Haſſelquiſt mentions) an acre of land would contain 1613 trees, and produce to the owner 725 pounds annually.

female

the husbandman, therefore, to see that his female trees are plentifully supplied with the farina of the male, and as the manner of performing this is curious, and may be new to many readers, Dr. Hasselquist's relation of it may not prove unacceptable. In a letter to Dr. Linnæus, dated at Alexandria. ——"The first thing I did, says he, after my arrival in Egypt, was to see the *Date-tree*; the ornament, and a great part of the riches of this country. It had already blossomed, but I had, nevertheless, the pleasure of seeing in what manner the Arabs assist its fecundation, which is as follows: when the spadix, or receptacle of the *Date*, bears female flowers, they search on a male *Date-tree* for a spadix, which has not yet burst, or been protruded from its sheath; this they open, take out its spadix, and cut it lengthways in several pieces, taking care not to hurt the flowers; a piece of this spadix with male flowers, is put lengthways between the small branches of the spadix with female flowers, over which is laid a Date-leaf. In this situation I yet saw the greatest part of the spadices, or heads of flowers, which bore their young fruit; but the male flowers, which were intermingled with the female, were withered. The Arab, who informed me of these particulars, gave me likewise the following anecdotes. First, unless they wed, and fecundate the *Date-*

tree in this manner, it bears no fruit *. Secondly, they always take the precaution to preſerve ſome unopened ſpathæ with male flowers, from one year to another, to be applied for this purpoſe, in caſe the male flowers ſhould miſcarry, or ſuffer damage. Thirdly, if they permit the ſpadix of the male flowers to burſt, or come out, it becomes uſeleſs for fecundation: it muſt have the maidenhead, ſay the Arabs, which is loſt in the ſame moment the bloſſoms burſt out of their caſe. The perſon, therefore, who cultivates *Date-trees*, muſt be careful to hit the proper time of aſſiſting their fecundation, which is almoſt the only article in their cultivation."

12 RHAMNUS jujuba. *Indian Jujube. Lin. Sp. pl.* 282.

The *Indian Jujube* is a ſmaller tree than the *Zizyphus*, deſcribed in the laſt Sect. The branches of this are covered with a yellowiſh bark, and the ſpines are bent, and ſtand ſingly, whereas thoſe of the *Zizyphus* are ſtraight, and placed two together. The leaves are almoſt round, woolly underneath,

* This muſt be underſtood, that it bears no fruit of a good quality, and ſuch as the ſeeds will not vegetate when ſown, by reaſon they want the *punctum vitæ*, the ſame as eggs laid without the aſſiſtance of a cock; which, though they may appear perfect in every reſpect, yet wanting the ſpeck of life, can never be brought one jot the forwarder by the incubation of the hen.

and

and notched at the footſtalks. The flowers come out in cluſters, ſome having two ſtyles, others only one. The fruit are almoſt globular, and have been by many ſuppoſed to be the true Sebeſten of the ſhops, but Linnæus and his diſciples have amply proved the contrary, and ſhewn that the ſhop Sebeſten is the fruit of the *Zizyphus*.

13 SPONDIAS lutea. *Yellow Jamaica Plum. Lin. Sp. pl.* 613.

Spondias foliis plurimis pinnatis ovatis, racemis terminalibus, cortice interno rubente. *Browne's Jam.* 229.

This tree is a native of America, and it is highly probable it grows alſo in the Eaſt Indies. It is of ſmall ſtature, ſeldom riſing more than twelve or fourteen feet, breaking into many branches, which are furniſhed with pinnated leaves, compoſed of a great number of ſerrated pinnæ, placed alternately along the midrib, which is terminated by an odd one. The flowers are produced at the ends of the branches, in long racemi, they are of a pale yellow colour, and each conſiſts of a ſort of bell-ſhaped calyx, cut into five ſegments, together with five oblong, plain, ſpreading petals, ſurrounding ten briſtly ſtamina, ſhorter than the petals, and five ſhort, perpendicular ſtyles, crowned with obtuſe ſtigmata. The germen is oval, and becomes an oblong fruit, of a pale

yellow colour, covered with a mealy farina, and contains a woody, fibrous ſtone, having five cells.

Theſe Plums have a ſweet luſcious taſte, but are thinly furniſhed with fleſh, otherwiſe they would be much more valued; they are, however, in general eſteem among the inhabitants of the Weſt India iſlands, and are of great uſe to the hogs, being their principal food all the time they are in ſeaſon.

It is probable theſe Plums were one of the ſorts of Myrobalans formerly kept in the ſhops, which conſiſted of five different ſpecies. There is another tree of this genus, natural to the Eaſt Indies, and differs little from this, but in the colour of the fruit, which is purple, and therefore it is not unlikely but this was another of the ſhop Myrobalans, as one ſort of them was of this colour.

CHAP. VII.

ESCULENT APPLES*.

SECT. I.

Apples of Herbaceous Plants.

1 CUCUMIS melo. *Muſk Melon.*
——— *melo albus.* Spaniſh White Melon.
——— *melo lævis.* Smooth, green-fleſhed Melon.
——— *melo flavus.* Yellow Winter Melon.
——— *melo parvus.* Small Portugal Muſk Melon.
——— *melo piloſus.* Hairy-ſkinned Melon.
——— *melo reticulatus.* Netted-ſkinned Melon.
——— *melo ſtriatus.* Late ſmall ſtriated Melon.
——— *melo tuberoſus.* Warted Cantaleupe.

* Linnæus defines an *Apple* to be a pulpy ſeed-veſſel, without a valve; and containing within it a membranous capſule, with ſeveral cells to receive the ſeeds.

Cucumis *melo turbinatus*. Top-ſhaped Melon.

——— *melo virens*. Green rinded Melon.

2 Cucumis chate. *Egyptian Melon*.

3 Cucumis ſativus. *Common prickly Cucumber*.

——— *ſativus albus*. White prickly Cucumber.

——— *ſativus longus*. Long prickly Cucumber.

4 Cucumis flexuoſus. *Green Turkey Cucumber*.

——— *flexuoſus albus*. White Turkey Cucumber.

5 Cucurbita lagenaria. *Bottle Gourd*.

6 Cucurbita citrullus. *Water Melon*.

7 Cucurbita pepo. *Common Pompion*.

——— *pepo oblongus*. Long Pompion.

8 Cucurbita verrucoſa. *Warted Gourd*.

9 Cucurbita melopepo. *The Squaſh*, or *Melon Gourd*.

10 Melothria pendula. *Small Creeping Cucumber*.

1 CUCUMIS melo. *Muſk Melon*. *Lin. Sp. pl.* 1436.

Melo vulgaris. *Bauh. Pin.* 310.

What particular country the *Muſk Melon* is a native of is not known, but it is now cultivated in almoſt every part of Europe. The varieties mentioned in the liſt are the moſt

moſt diſtinguiſhed ones, but ſome of them are not worth the expence of raiſing. The ſmall *Portugal Melon* is a tolerable good one, and is the more to be eſteemed becauſe it comes early, and is a plentiful bearer.

The *Cantaleupe* is a middle-ſized fruit, of a roundiſh form, the outer coat is ſtudded with rough knobs, or protuberances like warts, the fleſh is generally of an orange colour, of a delicious flavour, and may be eaten in conſiderable quantities, without hurt to the ſtomach, which is not the caſe of moſt of the other ſorts. The Dutch are ſo fond of this that they pay little regard to any other, and by the way of pre-eminence, call it only *Cantaleupe*, not joining Melon to it. It takes its name from a place called *Cantaleupe*, about fourteen miles from *Rome*, where it is greatly cultivated, and where the Pope has a country-ſeat. But Miller ſays it was firſt brought thither from that part of *Armenia*, bordering on *Perſia*, in which place it is produced in ſuch plenty, that a horſe-load is ſometimes ſold for a French crown.

2 CUCUMIS chate. *Egyptian Melon. Lin. Sp. pl.* 1437.

Cucumis Ægyptius rotundifolius. *Bauh. Pin.* 310.

This is an annual, and grows ſponta-neouſly in Egypt. It hath long procum-bent,

bent, obſolete angled ſtalks, which put forth claſpers, and are furniſhed with erect, pellucid, white hairs. The leaves are almoſt round, and, like the ſtalks, are covered with a pluſh of ſoft white hairs. The fruit alſo is hairy, long, tapering, and the fleſh almoſt of the ſame conſiſtence as that of other Melons. Miller reports that it is of an inſipid taſte, and not worth cultivating; probably it may be ſo here, for want of proper management, or a natural ſoil and climate; but in Egypt it is in ſo much eſteem, as to have obtained the name of *Queen of Cucumbers*. The taſte is ſweet, and a little watery. Haſſelquiſt aſſerts, that the Grandees and Europeans in Egypt, eat theſe as the moſt pleaſant and refreſhing fruit they have, and thoſe from which they have the leaſt to apprehend; that they are the moſt excellent of this tribe of any yet known, and that the Nobles of Europe might wiſh them at their tables.

The plant is found in the fertile plains round Cairo, after the inundation of the Nile, and not in any other place in Egypt, nor in any other ſoil.

3 CUCUMIS ſativus. *Common Cucumber. Lin. Sp. pl.* 1437.

Cucumis ſativus vulgaris. *Bauh. Pin.* 310.

The *Common Cucumber* is another of thoſe plants

plants whoſe native country is not known. It is univerſally cultivated in all the four quarters of the globe. The methods of eating the fruit here are too well known to require any thing ſaid about them, but in Egypt they have one perhaps peculiar to themſelves: this is to ſcoop out the chief of the fleſh, and fill the ſhell with fleſh and aromatic herbs, and then boil it in the manner of a pudding, which is ſaid to be extremely palatable, and ſatisfactory. In ſome parts of the Eaſt they boil the fruit whole, and eat them with ſalt and vinegar. The ſeeds of Cucumbers, and thoſe of the Melon, are two of the greater cold ſeeds, are deemed balſamic, cooling, and emollient, and are preſcribed amongſt diuretics.

4 CUCUMIS flexuoſus. *Green Turkey Cucumber. Lin. Sp. pl.* 1437.

Cucumis oblongus. *Bauh. Hiſt.* II. *p.* 247.

This is ſuppoſed to be a native of India. The ſtalks and leaves are longer than thoſe of the former, and the fruit are ſmooth, and generally double the length of the *Common Cucumber*. The variety, called the *White Turkey*, is leſs watery than the green, and therefore is more generally eſteemed; but the beſt ſorts are counted unwholeſome, and by their coldneſs, apt to diſpoſe the blood to putrid fermentations, and lay

the foundation of many of thoſe malignant fevers, which often appear in autumn. To prevent theſe effects, therefore, they ſhould always be eaten with plenty of ſalt, pepper, and vinegar.

5 CUCURBITA lagenaria. *Bottle Gourd. Lin. Sp. pl.* 1434.

Cucurbita oblonga, flore albo, folio molli. *Bauh. Pin.* 313.

The *Bottle Gourd* is a native of America, and is there much cultivated. This is the moſt conſtant ſpecies of the genus, in regard to the form of its fruit. When the plant is in a ſoil that ſuits it, the ſtalks run to a prodigious length, and are covered with a fine, ſoft, hairy down. The leaves are large, heart-ſhaped, toothed on their edges, with two glands each at their baſe, and woolly like the ſtalks. The flowers are bell-ſhaped, are large and white, have reflexed brims, and are ſupported on long peduncles. The fruit is pear-ſhaped, moſtly a little bent inwards, and when ripe, the rind is woody, and of a pale yellow colour.

In both the Indies this plant is much cultivated, and the fruit ſold in the markets for the table. In theſe parts they make a principal part of the food of the common people, for three or four months ſucceſſively. The inhabitants boil and eat them with vinegar. The large full grown fruit they frequently

frequently ſcoop, and filling the ſhells with meat and rice, boil them as a pudding. Theſe ſhells being hard and ligneous, ſerve them for funnels, and many other houſhold utenſils.

6 CUCURBITA citrullus. *Water Melon. Lin. Sp. pl.* 1435.

Anguria Citrullus dicta. *Bauh. Pin.* 312.

The *Water Melon* is a native of the ſouthern parts of Italy, and is not only much cultivated there and other parts of Europe, but alſo in Aſia, Africa and America. It is an annual plant, and varies very much in the ſize, ſhape, and colour of both its fruit and the ſeeds; the latter are black in ſome, red in others, and the fleſh yellow or red. The leaves are cut and divided into many parts, even almoſt to the midrib. The poor people in Perſia, and the Levant, live almoſt entirely upon theſe, Muſk Melons, Cucumbers, and milk, during the hot months. They are cooling, diuretic, and very wholeſome, if uſed in moderation. In Egypt, ſays Haſſelquiſt, they furniſh the inhabitants with meat, drink, and phyſic. When the fruit is perfectly ripe, they make a hole in it, where the juice ſoon collecting, affords them a hearty draught; and in burning fevers, this liquor is mixed with roſe-water, and a little ſugar, and given the patient with great ſucceſs. The unripe fruit are eaten

with bread, when in ſeaſon, and by the common people counted their beſt proviſion, as they are obliged to put up with worſe fare all the remaining part of the year. Notwithſtanding this, ſtrangers ſhould be cautious of making too free with them at firſt, eſpecially in the heat of the day, as they are apt to chill the blood too much, and thereby occaſion cholics and violent fluxes.

7 CUCURBITA pepo. *Common Pompion. Lin. Sp. pl.* 1435.

Cucurbita major rotunda, flore luteo, folio aſpero. *Bauh. Pin.* 213.

The *Common Pompion* is cultivated all over England, and the country people frequently raiſe it upon their dunghills, where it often bears very good fruit. The leaves are large, rough, and lobed, and the flowers yellow. The fruit are roundiſh, ſmooth, and yellow, and the ſeeds are ſwelled, or puffed up at their margins.

Many people eat this fruit, after they have prepared it in the following manner: they cut a piece from the ſide, and take out the pulp, which they clear from the ſeeds, and mixing it with ſliced apple, ſugar, and ſpice, then fill the ſhell with the compoſition, and bake the whole in an oven. When ſufficiently done it is brought to table, where it furniſhes them with a hearty meal.

meal. The native place of the plant is not known.

8 CUCURBITA verrucoſa. *Warted Gourd. Lin. Sp. pl.* 1435.

This is an annual, and the plant is in ſo many reſpects like the *pepo*, as hardly to be diſtinguiſhed from it; but the fruit is ſmaller, the ſhell more woody, and ſtudded with knobs or warts. Some people boil theſe fruits, and eſteem them delicate, but for what good qualities I know not. The Americans, however, cultivate them on purpoſe for the table, and, when about half grown, boil and eat them with their meat. Where the plant grows naturally has not yet been aſcertained.

9 CUCURBITA melopepo. *The Squaſh. Lin. Sp. pl.* 1435.

Melopepo clypeiformis. *Bauh. Pin.* 312.

The *Squaſh* is alſo an annual, has lobate leaves like the former, but the ſtalk is moſtly ſtrong, buſhy, and erect. It puts forth claſpers, although it does not climb, nor is it procumbent. The fruit is knobby, depreſſed, or ſhield-ſhaped. The native place of the plant is not known, but it is much cultivated in North America, where the inhabitants boil the fruit, when about the ſize of large Walnuts, and eat them as the former.

10 MELOTHRIA

10 MELOTHRIA pendula. *Small Creeping Cucumber. Lin. Sp. pl.* 49.

This is an annual, a native of America, and the only plant at present known of the genus. It sends forth many trailing stalks, which extend to a great length, and strike root at every joint; these are furnished with angular leaves, resembling those of the Melon, but they are not so large. The flowers are of a pale sulphur colour, and each is composed of a bell-shaped, monophyllous calyx, having five teeth (the upper one of which often falls off) and a wheel-shaped petal, snipped at the edge into five obtuse segments, with three conical filaments, tipped with twin, compressed summits, and inserted into the tube of the petal. The germen is an oblong-oval, and supports a cylindrical style, crowned with three oblong stigmata, and becomes a smooth, black, oval berry *, about the size of a sloe.

The inhabitants in the West Indies pickle these berries, and use them as we do Capers.

* This plant ought to have been placed in the Vth Chap. but as its general habit much resembles some of the plants just now described, I judged it would be as well to set it after them.

SECT.

SECT. II.

Apples of Trees.

1 ACHRAS ſapota. *Oval-fruited Sapota.*
2 Averrhoa carambola. *Goa Apple*, or *Starry Plum.*
3 Averrhoa bilimbi. *Bilimbi.*
4 Punica granatum. *Pomegranate-tree.*
5 Pyrus communis. *Pear-tree.*
6 Pyrus malus. *The Crab-tree.*
7 Pyrus cydonia. *Quince-tree.*

1 ACHRAS ſapota. *Oval-fruited Sapota.* *Lin. Sp. pl.* 470.

Anona foliis laurinis glabris viridi-fuſcis, fructu minore. *Sloane's Jam.* 206. *Hiſt.* II.

This tree is a native of South America, and is commonly planted in their gardens there. It riſes to about thirty feet high, breaking into many branches, which form a regular head, and are furniſhed with leaves, ſhaped like thoſe of the Laurel, but are near a foot long, two or three inches broad, and of a browniſh-green colour. The flowers are produced from the ſides of the branches, ſtanding ſingly, and are of a cream colour. Each has a permanent calyx, compoſed of

five oval, acute-pointed leaves, ſurrounding five heart-ſhaped petals, ending in an acute point, and joined together at their baſe. In the centre of theſe are five ſhort awl-ſhaped ſtamina, and one ſtyle, longer than the petals, ending with an obtuſe ſtigma. The germen is roundiſh, and becomes an oval, ſucculent Apple, encloſing two or three oval ſeeds. There is a variety of this tree, bearing top-ſhaped fruit, with ſharp-pointed ſeeds, and having a ruſſet-coloured coat. This laſt is the cultivated ſort.

The pulp of this fruit has a luſcious taſte, reſembling that of marmalade of Quinces, whence it is called natural marmalade. The ſtones taken in emulſion are reckoned good againſt the gravel.

2 AVERRHOA carambola. *Starry Plum. Lin. Sp. pl.* 613.

Mala goënſia, fructu octangulari pomi vulgaris magnitudine. *Bauh. Pin.* 433.

This grows on the coaſt of Malabar, where it gets to the ſize of a ſmall Apple-tree. It puts forth many branches from the top, from which ſhoot many flexile twigs, furniſhed with oval, ſharp-pointed, dark-green leaves, of a rough bitteriſh taſte. The flowers come out at the joints of the twigs, upon ſhort peduncles; they have a permanent, pentaphyllous calyx, ſurrounding five ſpear-ſhaped, bluſh-coloured petals, including

including ten hair-like ſtamina, tipped with roundiſh ſummits, and five ſhort ſtyles, crowned with ſimple ſtigmata. The germen is oblong, octangular, and becomes a yellowiſh, eight-cornered fruit, about the ſize of an hen's egg, containing many ſmall angular ſeeds.

Theſe Apples have a pleaſant acid taſte, are very cooling, and grateful to the ſtomach.

3 AVERRHOA bilimbi. *Bilimbi. Lin. Sp. pl.* 613.

This grows in the ſame parts of India as the former, and differs little from it except in the angles of the fruit; they being in this ſpecies obtuſe, and in the *carambola* acute; a difference not attended to by travellers, which occaſioned their confounding them as one.

4 PUNICA granatum. *Pomegranate-tree. Lin. Sp. pl.* 676.

Malus punica ſylveſtris. *Bauh. Pin.* 438.

This is a native of Spain, Portugal, and Italy. It hath a woody ſtem, which riſes ſixteen or eighteen feet high, ſending out many branches, garniſhed with ſhining-green, ſpear-ſhaped leaves, ſtanding oppoſite. The flowers proceed from the extremities of the branches, ſome ſtanding ſingly, and others three or four together,

regularly expanding in their turns, by which there is a ſucceſſion of flowers for a conſiderable time. The calyx conſiſts of a bell-ſhaped, red, fleſhy leaf, cut at the brim into five ſharp ſegments, and includes five roundiſh ſcarlet petals, inſerted into the bottom of the calyx, as are the ſtamina, which are many in number, very ſlender, and ſurround one ſtyle, longer than themſelves. The germen is roundiſh, and ſwells to a large round fruit, having a hard reddiſh rind, crowned with the remains of the calyx, and contains many roundiſh, ſucculent ſeeds.

The fleſh of theſe fruits is of a yellowiſh colour, and a vinous flavour, but it is ſubject to generate wind, and cauſe pains in the ſtomach and bowels. They ſhould always be eaten cautiouſly, leſt they throw the blood into a ſtate of putrefaction.

There are ſeveral varieties of this tree now cultivated in gardens, and two or three with double flowers; the calyces of the latter are the Balauſtines of the ſhops, and are of an aſtringent nature.

5 PYRUS communis. *Pear-tree. Lin. Sp. pl.* 686.

Pyrus ſylveſtris. *Bauh. Pin.* 439.

This grows wild in the woods and hedges of England. The generic characters are: the flower hath a permanent calyx of one concave

concave leaf, divided into five ſegments at the margin, and five concave petals, inſerted into it. The ſtamina are about twenty in number, are awl-ſhaped, ſhorter than the petals, and are inſerted into the calyx. The germen is round, ſeated under the flower, and ſupports five erect ſtyles, crowned with ſingle ſtigmata. The fruit is large, fleſhy, hath five membranaceous cells, each containing one ſmooth, oblong, pointed ſeed.

Neither *Pears* nor *Apples* in their wild ſtate are of much value, but art and induſtry have obtained many varieties from them, which can hardly be excelled by any fruits in the world. Nor do any add more to the œconomy of human life than theſe; for beſide the pleaſure and refreſhment they afford when eaten raw, they furniſh excellent pies, tarts, and other devices, and ornament the table with the wholeſome and cooling liquors of *Cider* and *Perry*. In ſetting down the varieties of the *Pear*, I ſhall reject ſuch as are of an ordinary quality, and divide the reſt into three Claſſes: the firſt comprehending ſuch as are adapted for the table; the ſecond ſuch as are well enough qualified for this purpoſe, but degenerate when grafted on Quince-ſtocks; and the laſt, thoſe that are proper for baking.

CLASS I.

1 *Petit Muſcat*, or *Supreme.*
2 *Little Baſtard Muſk.*
3 *Early Ruſſet.*
4 The *Magdalen.*
5 *Great Blanquette.*
6 *Muſk Blanquette.*
7 *Long-ſtalked Blanquette.*
8 *Red Orange.*
9 *Auguſt Muſkat.*
10 *Summer Boncretien.*
11 *Swan's Egg.*
12 *Princes' Pear.*
13 *Roſewater.*
14 The *Red Butter.*
15 *Summer Bergamot.*
16 *Autumn Bergamot.*
17 The *Rouſſeline.*
18 The *Royal Muſcat.*
19 The *Jargonelle.*
20 The *Melting Muſk.*
21 *Red Bergamot.*
22 *Swiſs Bergamot.*
23 *Late Bergamot.*
24 *Fig Pear.*
25 *German Muſcat.*
26 *Dutch Bergamot.*
27 *St. Martial.*
28 *St. Germain.*
29 *Chaumontelle Wilding.*
30 The *Autumn Beauty.*
31 *Good Lewis.*
32 *Grey Dean.*
33 *Winter Thorne.*
34 The *Royal Winter.*
35 The *Marchioneſs.*
36 *Winter Orange.*
37 The *Donville.*
38 *Winter Ruſſelet.*
39 *Beautiful Winter.*
40 The *Saraſin.*

The *Little Muſk*, or *Supreme Pear*, is rather round than long, and is generally produced in cluſters. The ſtalk is ſhort, the ſkin yellow, the juice a little muſky, and is beſt flavoured when not too ripe, which is early in July *.

The *Little Baſtard Muſk* is ſhaped like the *Su-*

* The ſummer 1782 being a very unkind one for ripening fruit, more kind ſeaſons may perfect ſome of them a fortnight or more ſooner than here mentioned.

preme,

preme, but is ſmaller. It is ſeldom produced in cluſters, and the ſide next the ſun has a few ſtreaks of red. It ripens much at the ſame time with the former, and it is more valuable for coming early, than for its extraordinary qualities.

The *Early Ruſſet* is a ſmall top-ſheaped Pear, with a yellow ſkin, daſhed with red and grey on the ſunny ſide; the fleſh is yellowiſh, half-breaking, a little ſtony next the kernels, and has a perfumed, ſugary juice.

The *Magdalen* is a middling-ſized fruit, rather long, of a greeniſh-yellow when ripe; the fleſh is white, melting, the juice perfumed, ſweet, and mixed with a pleaſant acid.

The *Great Blanquette*, or *Bagpipe of Anjou*, is a pretty large Pear, approaching to round. The ſkin is ſmooth, of a pale green colour, and full of a rich-flavoured juice. The ſtalk is ſhort, thick, and ſpotted, and the leaf is like that of the Jargonelle. It ripens early in Auguſt.

The *Muſk Blanquette* is a ſmall fruit, much leſs than the former, and more pinched in at the ſtalk, which is about the ſame length with the other, but ſlenderer. The ſkin is ſoft, of a pale green, the fleſh tender, and full of a rich muſky juice. It ripens rather later than the Blanquette.

The *Long-ſtalked Blanquette* is ſhaped like the *Muſk*, but it is more hollowed at the crown, and has a larger eye. It is plumpiſh towards the ſtalk, and a little crooked. The ſkin is ſmooth, of a greeniſh-white, ſometimes has a ruſſet tinge on the ſunny ſide. The fleſh is white, partly breaking, and plentifully ſtored with a vinous, ſugary, perfumed juice. It ripens with the former.

The *Red Orange* is a middling-ſized round Pear, much the ſhape of a Bergamot; of a greeniſh co-

lour, except next the ſun, where it is often purple, or red. The ſtalk is ſhort, the eye very hollow, the fleſh melting, and the juice ſugary and muſky.

The *Auguſt Muſcat*, or the *Royal Pear*, is very much ſhaped like a Bergamot. The ſtalk is long, ſtraight, a little ſpotted, and the eye a little hollowed. The ſkin is ſmooth, of a whitiſh yellow colour, the fleſh breaking, and the juice very ſugary and much perfumed. It ripens at the end of Auguſt, and is eſteemed one of the beſt Pears the ſummer produces.

The *Summer Boncretien*, or *Good Chriſtian*, is a large oblong Pear, with a thin, ſmooth, whitiſh green ſkin, except on the ſunny ſide, where it is of a good red. The fleſh is between breaking and tender, and is ſtored with a rich juice, of a high perfumed flavour. It ripens early in September.

The *Swan's Egg* has its name from its ſhape. The ſkin is of a green-yellow, and ſtriped with a ruſſet-red and green on the ſun-ſide. The fleſh is firm, a little melting, the juice ſugary, ſlightly muſky, but of an agreeable flavour.

The *Princes' Pear* is a ſmall roundiſh, yellowiſh fruit, except next the ſun, where it is of a bright red. The fleſh is between melting and breaking, and the juice highly flavoured. It ripens in September, and is the more valuable becauſe it is a good bearer.

The *Roſewater* is a large round Pear, rather flattiſh, hath a very ſhort ſtalk, at the inſertion of which it is hollowed like an apple. The ſkin is rough, of a brown colour, the fleſh breaking, the juice very ſweet, and it becomes ripe in September.

The

The *Red Butter*, *Grey Butter*, or *Green Butter*, is of different colours, according to the ſtock it hath been grafted upon. When propagated upon a free ſtock it is brown. As to its general ſhape, it is large and long. The fleſh is very melting, full of a rich ſugary juice, and it becomes ripe about the middle of October.

The *Summer Bergamot*, or *Hemden's Bergamot*, is a pretty large, flattiſh Pear, of a greeniſh-yellow colour, and hollowed at both ends like an apple. The fleſh is melting, the juice highly perfumed, and it ripens a little before the former.

The *Autumn Bergamot* is a ſmaller fruit than the former, but much of the ſame ſhape. The ſkin is of a faint red on the ſunny ſide, but of a yellowiſh-green on the other; the fleſh is melting, and when ripe, which is in the beginning of October, the juice is highly perfumed.

The *Rouſſeline*, or *Long-ſtalked Autumn Muſcat*, is a ſmalliſh Pear, having a ſmooth ſkin, of a greeniſh-yellow colour, except on the ſunny ſide, where it is red, with ſome ſpots of grey. The ſtalk is long, the fleſh tender, delicate, and very ſweet, with an agreeable perfume. It ripens towards the end of October.

The *Royal Muſcat* is a ſmall top-ſhaped fruit, with a roughiſh grey ſkin, inclining to brown next the ſun. The fleſh is white and coarſiſh, but the juice is ſweet, muſky, and tolerably agreeable.

The *Jargonelle* is a long top-ſhaped fruit, of a fine red colour next the ſun, but very yellow on the ſhady ſide. The fleſh is white, half breaking, tolerable fine, and the juice a little muſky.

The *Melting Muſk* is alſo a long top-ſhaped Pear, of a middling ſize. The ſkin is even, ſmooth,

ſmooth, of a graſs-green round the apex, but of a yellowiſh one near the ſtalk. The fleſh is melting, the juice high flavoured, and very muſky.

The *Red Bergamot* is rather a ſmalliſh Pear, top-ſhaped, and flatted; next the ſun it is of a yellow-red colour; the fleſh is melting, the juice high flavoured, and very perfumed.

The *Swiſs Bergamot* is a roundiſh Pear, with a tough, greeniſh-coloured ſkin, ſtriped with red. The fleſh is melting and full of juice, but is not ſo richly perfumed as the former. It ripens the beginning of October.

The *Late Bergamot*, *Colmar*, or *Manna Pear*, is ſomewhat like a Boncretien, but the head is flat, the eye large and deeply hollowed. It is thickeſt in the middle, ſloping toward the ſtalk, which is ſhort, thick and a little bent. The ſkin is green, with a few yellow ſpots, and ſometimes it is a little coloured next the ſun; the fleſh is tender, and the juice greatly ſugared.

The *Fig Pear* is a middling ſized fruit, of a long top-ſhape. The ſkin is rather ſmooth, of a brown-iſh-green when ripe, and the fleſh white and melting. The juice is ſweet, ſugary, and heightened with a pleaſant ſharpneſs. Ripe the beginning of October.

The *German Muſcat* is rather a long top-ſhaped Pear, much of the form of the Royal Winter, but more contracted near the eye; the ſkin too is of a more ruſſet-colour, and red on the ſunny ſide. The fleſh is melting, buttery, and a little muſky.

The *Dutch Bergamot* is ſhaped like the Common Bergamot, but it is a larger fruit. The juice is highly flavoured, the ſkin greeniſh, and the fleſh half buttery and tender.

The *St. Martial*, or the *Angelick Pear*, is oblong,

much the ſhape of the Boncretien, but it is not ſo large, and a little flatter at the crown. The ſtalk is very long, the ſkin ſmooth and yellowiſh, except next the ſun, where it is generally purpliſh. The fleſh is melting, the juice very rich, and a little perfumed. It is a late fruit, and counted one of the beſt yet produced.

The *St. Germain* is a large, long Pear, of a yellowiſh-green colour, and melting. In dry ſeaſons it abounds with a ſweet agreeable juice, and is a very good fruit, but in moiſt ones, or on damp ſoils, it is roughiſh and auſtere. It is in eating for about two months after Chriſtmas.

The *Chaumontelle Wilding* is rather a large Pear, and flatted at the crown. The ſkin is roughiſh, of a pale green colour, except on the ſunny ſide, where it is purpliſh. The fleſh is melting, the juice very rich, and a little perfumed. This is eſteemed an excellent fruit, and is in eating from November to January.

The *Autumn Beauty* is a pyramidal-ſhaped Pear, with a tolerable ſmooth ſkin, of a fine deep red next the ſun, ſpeckled with grey. The ſhady ſide is partly red, but not ſo deep, and partly yellow, ſpeckled with fawn colour. The fleſh is white, breaking, ſometimes half melting, the juice copious, and of a high flavour.

The *Good Lewis* is nearly of the ſhape of the St. Germain, but is not quite ſo pointed. The ſtalk is very ſhort, a little bent, the ſkin very ſmooth, and the eye ſmall. When ripe it is of a whitiſh-green colour, and if it grow upon a dry ſoil, the fleſh will be very tender, and full of a rich ſweet juice. It is in eating in December.

The *Grey Dean* is a middling-ſized, roundiſh Pear; the ſkin ſmooth, of a greeniſh-grey colour, the

the flesh buttery, melting, and not subject to be woolly like the Yellow Dean. The juice is very sugary, and of a tolerable good flavour. It ripens in November.

The *Winter Thorn* is rather a large Pear, of a pyramidal figure, the skin smooth, of a whitish-green at first, but of a pale yellow when ripe. The stalk is short and slender; the flesh melting and buttery, the juice very sweet, and, if the season prove dry, highly perfumed. It ripens at the end of December.

The *Royal Winter* is a large top-shaped fruit, with a fine smooth, beautiful red skin on the sunny side, and when ripe, yellow on the other. It is often speckled with brown spots upon the red, and fawn-coloured upon the yellow. The flesh is inclining to yellow, is very fine, half buttery, melting, and on dry soils the juice is very sugary. It ripens in December.

The *Marchioness* is a large pyramidal Pear, of a green colour at first, with dots of a deeper green; but when ripe becomes yellow, and frequently with a slight tinge of red. The flesh is melting, buttery, the juice sweet, sugary, and sometimes a little musky. Ripe the beginning of December.

The *Winter Orange* is a middle-sized fruit, of the shape of an Orange. The skin is studded with small knobs, and is of a pale brown-green when ripe, with some little dots of a browner green. The flesh is white, fine, breaking, and the juice musky and agreeable. Ripens in February.

The *Donville* is a middle-sized Pear, sharpish at both ends, the skin smooth and shining, of a deep lemon colour, and scattered with fawn-coloured spots on the shady side, but of a bright red, speckled with small grey dots on the other. The flesh is inclining

inclining to yellow, it is breaking, and the juice is highly flavoured, with a little ſharpneſs. Ripens in February.

The *Winter Ruſſelet* is a ſmall top-ſhaped Pear, with the ſkin partly greeniſh and partly reddiſh. The fleſh is half breaking, copiouſly ſtored with juice, which is of a tolerable high flavour. Ripens at the end of February.

The *Beautiful Winter* is a pretty large fruit, and nearly round. The ſkin is ſmooth, and yellow on the ſhady ſide, ſpeckled with fawn-colour; but on the ſunny ſide it is of a beautiful red, ſpeckled with bright grey. The fleſh is tender, the juice copious, and of a pleaſant ſweetneſs. It ripens in February.

The *Saraſin* is the moſt valuable of all the Pears for duration, as it will keep ſound both upon, or off the tree for twelve months. It is of a middle ſize, about a third part longer than broad, the ſhady ſide of a pale yellow when ripe, but the ſunny ſide of a browniſh red, ſpeckled with grey. The fleſh is white, almoſt buttery, the juice ſugary, highly flavoured, and a little perfumed.

CLASS II.

Pears which degenerate when grafted on Quince-ſtocks.

1 *Meſſire John.*
2 The *Green Sugar.*
3 The *Dauphine.*
4 The *Dry Martin.*
5 The *Large-ſtalked.*
6 The *Little Lard.*
7 The *Ronville.*
8 The *Gate.*
9 The *Eaſter Bergamot.*
10 The *Winter Boncretien.*

The *White and Grey Meſſire John* are deemed one and the ſame fruit, the difference of their colour being

being occaſioned by the ſoils they may grow in, or the ſtocks they may be grafted upon. It is a large roundiſh Pear, moſtly having a brown, rough ſkin. If grafted on a free-ſtock, and planted in a moiſt ſoil, the fleſh will be breaking, and copiouſly ſtored with a rich ſugary juice; but on a Quince-ſtock it will be harſh and ſtony. Ripe in October.

The *Green Sugar* is ſhaped like the Winter Thorn, deſcribed in the former Claſs, but is ſmaller. The ſkin is very ſmooth, green, and the fleſh buttery, ſugared, and of a good flavour; but if grafted on a Quince-ſtock, it will be ſtony. It ripens at the beginning of November.

The *Dauphine*, or *Lanſac*, is a top-ſhaped Pear, about the ſize of a Bergamot, flatted near the head, but a little lengthened near the tail. It is ſmooth, of a yellowiſh-green colour on the outſide, yellow within, the fleſh tender and melting, the juice ſugared, and ſlightly perfumed. The eye is very large, and the ſtalk long and ſtraight. It ripens in November, and if planted in a good ſoil, and grafted on a free-ſtock, it is one of the beſt table Pears then in ſeaſon.

The *Dry Martin*, or *Champagne*, is much like the Ruſſelet both in ſhape and colour, but it is rather more oblong. The fleſh is fine and breaking, and the juice ſugared, with a ſlight perfume, and if grafted on a free-ſtock, is an excellent Pear. It comes in eating at the end of November.

The *Large-ſtalked* is a yellow, roundiſh Pear, with a very thick ſtalk, whence it had its name. The fleſh is dry, breaking, and has a muſky flavour; it is much improved by being planted in a moiſt ſoil, and grafted on a free-ſtock. It comes in eating with the former.

The

The *Little Lard*, or *Anjou Ruſſet*, alſo the *Winter's Wonder*, is a middle-ſized fruit, but is apt to vary in ſhape, it being ſometimes nearly oval, and at others reſembles a Bergamot. The ſkin is a little rough, greeniſh at firſt, but turns yellowiſh when ripe, and is ſprinkled with little knobs. The ſtalk is long and ſlender, the eye large, and deeply hollowed; the fleſh fine, buttery, and melting, the juice ſugary, muſky, and of an agreeable flavour, but is much hurt when grafted on a Quince-ſtock. It ripens at the beginning of November.

The *Ronville*, or *Lord Martin*, is about the ſize of a large Ruſſelet, but the middle of the Pear is moſtly ſwelled more on one ſide than on the other, and the eye is hollowed a little. The ſkin is ſoft, very ſmooth, of a lively red next the ſun, but when ripe, of a yellow on the other. The fleſh is breaking, full of juice, which is very ſweet, and a little perfumed. On a Quince-ſtock it is apt to be ſtony.

The *Gate* is a round Pear, and has a ſweet, ſugary juice, a little perfumed, if grafted on a free-ſtock, and planted in a rich ſoil; but in a dry ſoil, and upon a Quince-ſtock, it is good for nothing.

The *Eaſter Bergamot* is a large Pear, and nearly round, except towards the ſtalk, where it lengthens a little. The eye is flat, the ſkin at firſt green, but turns yellow when ripe, with ſmall brown dots, and a tinge of red on the ſunny ſide. The fleſh is fine, inclining to yellow, and is buttery and melting. If grafted on a free-ſtock the juice is very ſweet, ſugary, and high flavoured. It ripens in January.

The *Winter Boncretien* is a very large Pear, of a pyramidal

pyramidal form, flat at the top, the ſkin very fine, of a bright yellow colour, inclining to green, but of a ſoft fleſh-red on the ſunny ſide. If planted in a good ſoil, and grafted on a free-ſtock, the fleſh will be fine, tender, full of a ſweet, ſugary juice, of a perfumed, vinous flavour. Ripens in January.

CLASS III.

Pears proper for Stewing and Baking.

1 Le *Beſidéri*, or *Heri*.
2 The *Spaniſh Boncretien*.
3 The *Pound*, or *Lovely Pear*.
4 The *Winter Citron*.
5 The *Golden End of Winter*.
6 The *Catillac*.
7 The *Double flowering*.
8 The *Burnt Cat*.
9 The *Pope's Pear*.
10 The *Union*.

The *Le Beſidéri* is a middling-ſized round Pear, of a pale green colour, inclining to yellow. The ſtalk is very long and ſlender, and the fleſh dry. It ripens near the end of November.

The *Spaniſh Boncretien* is a large pyramidal fruit, of a pale yellow colour on the ſhady ſide, but of a fine lively red on the other. The ſkin is ſmooth, and all over ſpeckled with ſmall brown dots. The fleſh is white, mixed with greeniſh ſpots, and it is either tender, hard, dry, or juicy, according to the ſoil, ſeaſon, or ſtock it may be grafted on. Ripe at the end of November, or beginning of December.

The *Pound*, or *Lovely Pear*, alſo *Parkinſon Warden*, is a large fruit, which commonly weighs a pound or more. The ſkin is rough, of a dull red

next

next the ſun, but ſomewhat paler on the other ſide. The ſtalk is very ſhort, and the eye much hollowed. Comes in ſeaſon in December.

The *Winter Citron*, or *Muſk Orange*, is a tolerable large Pear, nearly of the ſhape and colour of an Orange. It is an ordinary Pear for the table, but will bake well, and is in ſeaſon with the former.

The *Golden End of Winter* is a very large fruit, almoſt of a globular form. The ſtalk is ſhort, the ſkin yellow, ſpotted with red, the fleſh dry, and very apt to be ſtony. Comes in ſeaſon in January.

The *Catillac* is a large Pear, and nearly of the ſhape of a Quince. The ſkin is generally yellow, but turns to a deep red on the ſunny ſide. The fleſh is hard, the juice auſtere, yet it bakes well. Comes into uſe in January.

The *Double-flowering Pear* is a thick, ſhort fruit, with a long, ſtraight ſtalk. The ſkin is very ſmooth, of a yellowiſh colour, except on the ſunny ſide, where it is moſtly red or purple. It is a moſt excellent Pear for baking, and comes in ſeaſon in February. The flower having two ranges of petals obtained it the name it goes by.

The *Burnt Cat* is rather a ſmall Pear, of an oblong form. The ſkin is ſmooth and ſhining, reddiſh next the ſun, but of a ſort of lemon colour on the other. The fleſh is tender, but dryiſh, and acquires in baking a beautiful red. It ripens in February.

The *Pope's Pear* is of a middling ſize, and common ſhape. The ſkin is roughiſh, yellow, or inclining to a cinnamon colour. The fleſh tender, white, and moſtly without ſtones.

The *Union* is a large, long Pear, of a reddiſh

colour next the ſun, but of a deep green on the other ſide. It comes in ſeaſon in January, is a good baking Pear, and a plentiful bearer.

6 PYRUS malus. *The Crab-tree. Lin. Sp. pl.* 686.

Pyrus foliis ſerratis, pomis baſi concavis. *Hort. Cliff.* 189.

The *Crab-tree* is common in every part of England, and is the parent of all the *Apple-trees* at preſent cultivated. Its varieties are ſo exceedingly numerous, that it is impoſſible for any one clearly to aſcertain them; for even in its wild ſtate, almoſt every different ſoil and ſituation the ſeeds may chance to vegetate in, produce ſome ſmall variation in the form, colour, or flavour of the fruit. It is remarkable that the *Crab*, or *Apple-tree*, though it exactly agrees in the generic characters of the fructification, with thoſe of the *Pear* and *Quince*, yet it will not take when grafted upon either of them, nor they upon the *Apple*; which ſeem to indicate, that this genus is not a natural one *, and that nature has placed ſome boundary between the latter, and the two former, but

* This was a main argument with Miller for ſplitting the genus, and it was conſtantly contradicted by his own experience as a gardener; for he acknowledges the *Peach* to be a diſtinct genus from the *Plum*, and yet it is a common practice in the nurſery to bud the former either upon the latter or upon an *Apricot*, and they are found to take very well.

ſuch

ſuch as is beyond our penetration to diſcover. Linnæus certainly, therefore, did right in placing them all under one genus, and not ſeparate them, as Miller and others have done; as in any ſyſtematical arrangement, we muſt always be governed by what is plain and obvious in the ſtructure of the plants, otherwiſe the deſign will be rendered abortive.

In ſetting down the varieties of the cultivated *Apple*, I ſhall deſcribe only ſome of the moſt valuable ones, and divide them into two Claſſes: the firſt to contain ſuch as are immediately adapted to the table, in order to be eaten raw; and the ſecond to conſiſt of thoſe proper for boiling, baking, &c.

CLASS I.

1 The *Summer Calville.*
2 The *Aniſe.*
3 The *Common Codlin.*
4 The *Margaret.*
5 The *Summer Pearmain.*
6 *Loan's Pearmain.*
7 The *Quince Apple.*
8 The *Ruſſet Rennet.*
9 The *French Rennet.*
10 The *Rennet Griſe.*
11 The *Red Rennet.*
12 The *White Calville.*
13 The *Red Calville.*
14 The *Aromatic Pippin.*
15 The *Golden Pippin.*
16 The *Violet Apple.*
17 The *Hollow Crown'd Pippin.*
18 The *Winter Rambour.*
19 The *Great Faros.*
20 The *Nonpareil.*

The *Summer Calville* is a middling-ſized Apple, of a longiſh form, and the ſkin is ſtreaked with red and white. The fleſh is light and dry, of no

extraordinary flavour, but the fruit is eſteemed for coming early.

The *Aniſe Apple* is a middling-ſized fruit, of a greyiſh colour, and rather longer than a Golden Pippin. The fleſh is tender, and hath a ſpicy flavour like Aniſe-ſeed or Fennel.

The *Common Codlin* is a large, early, good-flavoured Apple, and is too well known to require any deſcription.

The *Margaret* is a middling-ſized fruit, ſhorter than the Codlin, and the ſkin on the ſunny ſide is of a faint red, the other ſide of a pale green. The fleſh is firm, and of a pleaſant flavour, but ſoon decays.

The *Summer Pearmain* is an oblong Apple, and is ſtriped with red on the ſunny ſide. The fleſh is tender, but it ſoon becomes mealy.

Loan's Pearmain is a middle-ſized Apple, of a beautiful red on the ſunny ſide, and is ſtriped with red on the other. The fleſh has a vinous, quick flavour, but it ſoon grows mealy.

The *Quince Apple* has its name from its ſhape, which is like that of a Quince. It is about the ſize of a Golden Pippin, but of a longer form, eſpecially near the ſtalk. It is of a ruſſet colour on the ſunny ſide, and inclining to a yellow on the other. The flavour is very agreeable.

The *Ruſſet Rennet* is a ſmall fruit. Its name ſpeaks its colour. It will keep a long time, and the fleſh has a high flavour.

The *French Rennet* is a large, roundiſh, yellowiſh-green Apple, dotted with ſmall grey ſpots. The juice is ſugary, and of a good flavour. This is an excellent fruit for keeping.

The *Rennet Griſe* is a middle-ſized Apple, and is ſhaped like the Golden Rennet; it is of a deep grey

grey colour on the ſunny ſide, but mixed with yellow on the other. The fleſh is very juicy, and of a quick flavour.

The *Red Rennet* is ſomewhat rounder than the former, and of a beautiful red colour, on a whitiſh ground. The fleſh is firm, and the juice ſugary. It ſeems to be only a variety of the French Rennet.

The *White Calville* is a large, white, ſquariſh Apple. The fleſh has a high flavour, without any acid. It will keep a long time, which makes it much eſteemed.

The *Red Calville* is a large, red fruit, and longer than round. The fleſh of this is ſometimes reddiſh, and has a fine vinous flavour.

The *Aromatic Pippin* is near the ſize of the Nonpareil, but a little longer. The ſide next the ſun is of a bright ruſſet colour. The fleſh is tender, and hath an aromatic flavour.

The *Golden Pippin* is a middle-ſized fruit, of a yellow-gold colour, and is rather longer than round. It is dotted with ſmall red ſpots. Its juice is ſugary, and very high-flavoured.

The *Violet Apple* is a pretty large fruit, of a greeniſh white, ſtriped with a deep red on the ſunny ſide. The fleſh is white, very fine, and the juice ſugary, with ſome faint flavour of a violet.

The *Hollow-crowned Pippin* is a middling-ſized Apple, and very hollow at the top, whence its name.

The *Winter Rambour* is a very large fruit, and nearly round. It is quite green, and the juice has a ſharp acid taſte.

The *Great Faros* is a large, flattiſh Apple, ſtreaked with red. The fleſh is breaking, and plentifully ſtored with juice.

The *Nonpareil* is a ſmalliſh ſized fruit, rather

conical, of a ruſſet-green colour, a little inclining to red on the ſunny ſide. The fleſh has a fine flavour, and is much eſteemed.

CLASS II.

Apples proper for boiling, baking, &c.

1 The *Summer Rambour.*
2 The *Kentiſh Fill-Baſket.*
3 The *Golden Rennet.*
4 The *Hertfordſhire Pearmain.*
5 The *Kentiſh Pippin.*
6 The *Holland Pippin.*
7 The *Embroidered Apple.*
8 The *Royal Ruſſet.*
9 *Wheeler's Ruſſet.*
10 *Pile's Ruſſet.*

The *Summer Rambour* is a very large fruit, and rather flatter than the Winter Rambour. The ſkin is white, with ſome few ſtreaks of red. It comes early, and is an excellent Apple for ſtewing.

The *Kentiſh Fill-Baſket* is a large ſort of Codlin, but is longer than the Common Codlin. This is a good baking Apple.

The *Golden Rennet* is proper either for eating raw, or baking.

The *Hertfordſhire*, or *Winter Pearmain*, is a tolerable ſized fruit, rather longer than round. It is of a fine red on the ſunny ſide, and ſtriped with the ſame colour on the ſhady one. The fleſh is juicy, and it ſtews well.

The *Kentiſh Pippin* is a large, oblong Apple, of a pale green colour. The fleſh is juicy and breaking, of a quick acid flavour, and it boils well.

The *Holland Pippin* is both a larger and longer Apple than the former, and the ſkin is of a darker green

green colour. It is firm and juicy, and boils well.

The *Embroidered Apple* is a largiſh fruit, and ſomewhat reſembles the Winter Pearmain, but the ſtripes of red are broader. It is uſed as a kitchen Apple.

The *Royal Ruſſet*, or *Leather Coat*, is a large, oblong Apple, with a deep ruſſet-coloured ſkin. This is an excellent fruit for boiling, and a good one to eat raw.

Wheeler's Ruſſet is a flat, middling-ſized Apple. The ſide next the ſun is of a pale ruſſet-colour, the other is inclining to yellow. The juice has a very quick acid flavour, and it boils well.

Pile's Ruſſet is of an oval figure, and is a ſmaller Apple than the former. The ſkin is of a ruſſet-colour on the ſunny ſide, and of a dark green on the other. The fleſh has a quick acid taſte, and it is a good fruit for baking.

There is a large number of valuable *Apples* yet remaining, but their appellations are ſo various in different places, that it is impoſſible to deſcribe them by any certain general names. Thoſe commonly uſed for the making Cyder are the following:

1 The *Red Streak*.
2 The *Devonſhire Royal Wilding*.
3 The *Whitſour*.
4 The *Hertfordſhire Underleaf*.
5 The *John Apple*.
6 The *Everlaſting Hanger*.
7 The *Gennet Moyle*.
8 The *Cat's Head*.

7 PYRUS cydonia. *The Quince-tree. Lin. Sp. pl.* 687.

Malus cotonea ſylveſtris. *Bauh. Pin.* 434.

The *Quince-tree* grows naturally on the banks of the river Danube, in Hungary. It is a rather ſmaller tree than the Crab. The leaves are nearly of the ſame ſhape, but have more prominent ribs, and are whiter on their under ſide. The flowers come out ſingly, and the calyx is ſerrated, ſpreading, and of the length of the petals. The fruit is very well known. The varieties of it are, the *Pear* and *Portugal Quince*. The laſt is deemed the beſt, and is the ſort now moſt generally cultivated. The fleſh of this is leſs auſtere than the other, of the fineſt purple colour when ſtewed, and it makes the moſt agreeable and beſt flavoured Marmalade.

Quinces are very aſtringent; employed medically they ſtrengthen the ſtomach, and ſtop fluxes of the bowels. A ſyrup is frequently made of the juice, and preſcribed for theſe purpoſes. The bruiſed ſeeds impart a very ſtrong mucilage to any watery liquor, which makes an excellent gargariſm for ſore mouths. An ounce will render three pints of water as ropy as the whites of Eggs.

CHAP.

CHAP. VIII.

LEGUMINOUS* PLANTS.

SECT. I.

Pods and Seeds of Herbaceous Plants.

1 ARRACHIS hypogæa. *American Ground Nut.*
2 Cicer arietinum. *The Chich Pea,* or *Gravances.*
3 Dolichos ſoja. *Eaſt India Kidney Bean.*
4 Ervum lens. *Lentil.*
5 Lotus edulis. *Incurved-podded Bird's-foot Trefoil.*
6 Lotus tetragonolobus. *Square Podded Crimſon Pea.*
7 Lupinus albus. *White-flowering Lupine.*
8 Phaſeolus vulgaris. *Common Kidney Bean.*
——— *coccineus.* Scarlet-flowering Kidney Bean.
——— *albus.* White-flowering Kidney Bean.
9 Piſum ſativum. *Common Garden Pea.*

* A Legumen is a pod with two valves, incloſing a number of ſeeds that are faſtened along one ſuture only.

Piſum

Pisum umbellatum. Rose, or Crown Pea.
—— *quadratum.* Angular-stalked Pea.
10 Pisum Americanum. *Cape,* or *Lord Anson's Pea.*
11 Pisum maritimum. *Sea Pea.*
12 Vicia faba. *Common Garden Bean.*
—— *minor.* The Horse Bean.

1 ARRACHIS hypogæa. *American Ground Nut. Lin. Sp. pl.* 1040.

This is an annual plant, and a native of Brasil and Peru. The stalks are long, trail upon the ground, and are furnished with winged leaves, composed of four hairy lobes each. The flowers are produced singly on long peduncles; they are yellow, of the pea kind, and each contains ten awl-shaped stamina, nine of which are tyed together, and the upper one stands off. In the centre is an awl-shaped style, crowned with a simple stigma. The germen is oblong, and becomes an oval-oblong pod, containing two or three oblong blunt seeds.

This plant is cultivated in all the American Settlements for the seeds, which make a considerable part of the food of the slaves. The manner of perfecting them is very singular, for as the flowers fall off, the young pods are forced into the ground by a natural motion of the stalks, and there they are entirely buried, and not to be discovered without

without digging for them, whence they have taken the name of *Ground Nuts*.

2 CICER arietinum. *Chich Pea. Lin. Sp. pl.* 1040.

Cicer ſativum. *Bauh. Pin.* 347.

The *Chich Pea* grows naturally among the corn in Spain and Italy, and it is much cultivated in theſe places for the table. It is an annual, ſending up ſeveral hairy ſtalks, near two feet high, which are ſet with pinnated leaves, compoſed of eight or nine pair of oval, ſerrated pinnæ, with an odd one at the end. The flowers are ſmall and whitiſh, are of the pea kind, moſtly but one on a peduncle, have ten ſtamina each, nine of which are joined together, and the tenth ſtands off. The germen is oval, and becomes a turgid, hairy, rhomboidal pod, containing two roundiſh ſeeds, of the ſize of common peas, each having a protuberance on the ſide.

Though theſe Peas are common at table in Spain and Italy, they would badly ſuit an Engliſh ſtomach, being far from delicate, but are ſtrong, flatulent, and hard of digeſtion. There are two varieties of this plant, one with red, and the other with black ſeeds. It is much cultivated in Barbary, by the name of *Gravances*, and is counted one of their beſt ſorts of pulſe.

3 DOLICHOS

3 DOLICHOS ſoja. *Indian Kidney Bean. Lin. Sp. pl.* 1023.

This is a perennial, and a native of India. It ſends up an erect, ſlender, hairy ſtalk, to the height of about four feet, furniſhed with leaves much like thoſe of the Common Kidney Bean, but more hairy underneath. The flowers are produced in erect racemi, at the boſoms of the leaves; they are of the pea-kind, of a bluiſh white colour, and are ſucceeded by pendulous, hairy pods, reſembling thoſe of the Yellow Lupine, each containing three or four oval, white ſeeds, a little larger than peas.

This plant is much cultivated in Japan, where it is called *Daidſu*, and where the pods ſupply their kitchens for various purpoſes; but the two principal are with a ſort of butter, termed *Miſo*, and a pickle, called *Sooju* or *Soy*.

The *Miſo* is made by boiling a certain quantity of the beans for a conſiderable time in water, till they become very ſoft, when they are repeatedly brayed with a large quantity of ſalt, till all is incorporated. To this maſs they add a certain preparation of Rice, named *Koos*, and having well blended the whole together, it is put into a wooden veſſel, where in about two months it becomes fit for uſe, and ſerves the purpoſes of butter. The manner of preparing the *Koos* is a kind of ſecret buſineſs, and is

 in

in the hands of ſome certain people only, who ſell the *Koos* about the ſtreets, to thoſe who make *Miſo*.

In order to prepare *Sooju* they take equal quantities of beans, wheat, or barley-meal, and boil them to a pulp, with common ſalt. As ſoon as this mixture is properly incorporated, it is kept in a warm place for twenty-four hours to ferment; after which the maſs is put into a pot, covered with ſalt, and a quantity of water poured over the whole. This is ſuffered to ſtand for two or three months, they never failing to ſtir it well at leaſt once a day, if twice or thrice it will be the better; then the liquor is filtered from the maſs, and preſerved in wooden veſſels, to be uſed as occaſions require. This liquor is excellent for pickling any thing in, and the older it is the better.

4 ERVUM lens. *The Lentil. Lin. Sp. pl.* 1039.

Lens vulgaris. *Bauh. Pin.* 346.

The *Lentil* is a common weed in the corn-fields in France. It is an annual, and ſends up ſeveral weak ſtalks, about half a yard high, putting forth winged leaves at the joints, each being compoſed of many pair of narrow lobes, and the midrib ending with a tendril. The flowers come out from the ſides of the branches, two or three together on a ſhort common peduncle; they are ſmall,

ſmall, of the pea-kind, of a pale purple colour, contain ten ſtamina each, nine of which are united, and the tenth ſtands off. The germen is oblong, and becomes a jointed, taper pod, containing three or four round, convex ſeeds.

Lentils are a ſtrong, flatulent food, very hard of digeſtion, and therefore are ſeldom uſed now but to boil in ſoups, in order to thicken them.

5 LOTUS edulis. *Incurved-podded Birds-foot Trefoil. Lin. Sp. pl.* 1090.

Lotus pentaphyllos, ſiliqua cornuta. *Bauh. Pin.* 332.

It ſends forth ſeveral trailing ſtalks about a foot long, furniſhed at their joints with trifoliate, roundiſh, ſmooth leaves, having oval ſtipulæ. The flowers come ſingly from the ſides of the ſtalks, on long peduncles, with three oval floral leaves, the length of the flower; the latter is ſmall, yellow, and is ſucceeded by a thick arched pod, having a deep furrow on its outſide.

The plant is an annual, and a native of ſeveral parts of Italy, where the inhabitants eat the young pods as we do Kidney Beans.

6 LOTUS tetragonolobus. *Square-podded Pea. Lin. Sp. pl.* 1089.

Lotus ruber, ſiliqua anguloſa. *Bauh. Pin.* 332.

This is a native of Sicily, and being rather an ornamental plant, has been long cultivated in the Engliſh gardens. It is an annual, ſending out ſeveral decumbent ſtalks, about a foot long, furniſhed with dark green, trifoliate leaves, having two appendages at the baſe of their footſtalks. The flowers ſpring alternately from the joints of the ſtalks, and each is ſupported on a long peduncle; they are of the pea kind, of a dark red colour, and are ſucceeded by long taper pods, having four longitudinal, leafy membranes, which render them ſquare.

The green pods of this plant were formerly gathered, and dreſſed in the manner of Kidney Beans, and are uſed ſo ſtill in ſome of the northern counties of England; but they are coarſe, and not very agreeable to ſuch as have been accuſtomed to feed upon better fare.

7 LUPINUS albus. *White Lupine. Lin. Sp. pl.* 1015.

Lupinus ſativus, flore albo. *Bauh. Pin.* 347.

This grows naturally in the Levant, is an annual, and puts forth a thick, erect ſtalk, near two feet high, which branches towards the top, and is furniſhed with compounded leaves, made up of ſeven or eight oblong, greyiſh-green, hairy lobes, joined to the top of the footſtalk by their tails, and are covered

covered with a ſilvery down. The branches are terminated by looſe ſpikes of white flowers, having little or no peduncles; they are of the pea kind, and are followed by ſtraight, compreſſed, hairy pods, about three inches long, each containing five or ſix flattiſh white ſeeds, having a ſcar like a navel.

This plant is cultivated in ſome parts of Italy, as an eſculent pulſe, but the ſeeds have a bitter diſagreeable flavour.

8 PHASEOLUS vulgaris. *Kidney Bean. Lin. Sp. pl.* 1016.

Smilax hortenſis ſive Phaſeolus major. *Bauh. Pin.* 339.

The *Common Kidney Bean* is a native of both the Indies, and is well known by being cultivated almoſt all over Europe. The varieties of it are very numerous, but to deſcribe them all would anſwer no good purpoſe, as many of them are very ordinary, and not fit for the table. Thoſe generally intended for an early crop are the *White Dwarf*, the *Black Dwarf*, and the *Liver-coloured*; but the moſt valuable ones, though but ſeldom cultivated, are the *Scarlet-bloſſomed*, with purple ſeeds ſpotted with black, and the *White-bloſſomed*, with white ſeeds.

9 PISUM ſativum. *The Pea. Lin. Sp. pl.* 1026.

This is a native of England, and, like all plants

plants that are in conſtant cultivation, is now run into many varieties. The names of thoſe generally raiſed for the table are,

1 The *Golden Hotſpur.*
2 The *Charlton.*
3 The *Reading Hotſpur.*
4 *Maſter's Hotſpur.*
5 The *Eſſex Hotſpur.*
6 The *Dwarf Pea.*
7 The *Sugar Pea.*
8 The *Spaniſh Morotto.*
9 The *Nonpareil.*
10 The *Dwarf Sugar.*
11 The *Sickle Pea.*
12 The *Marrowfat.*
13 The *Roſe*, or *Crown Pea.*
14 The *Rouncival.*

10 PISUM Americanum. *Lord Anſon's Pea.*

The ſeeds of this Pea were brought to England by Lord Anſon's cook, who collected them when they were at Cape Horn, in South America. It hath weak trailing ſtalks, furniſhed with compound leaves, that have two lobes on each footſtalk; thoſe below are ſpear-ſhaped, and ſharply indented on their edges, but the upper ones are ſmall and arrow-pointed. The flowers are blue, and come out by three or four on a common peduncle, and are ſucceeded by taper pods, containing ſeveral ſmall peas, about the ſize of Tares.

Theſe Peas are not valuable for their flavour, being inferior to any of our cultivated ſorts, but they proved very beneficial to the ſailors in their voyage, who when they met with them were greatly afflicted

with the ſcurvy, and ſtood much in need of ſome ſorts of vegetables.

11 PISUM maritimum. *Sea Pea. Lin. Sp. pl.* 1027.

Piſum marinum. *Raii Hiſt.* 892.

The *Sea Pea* grows wild on our ſea-coaſt, where its roots penetrate to a conſiderable depth, and alſo ſpread in various directions for ſeveral feet juſt under the ſurface. The ſtalk is angular, uſually lodges on the ground, and grows to near a yard in length. The leaves on the main ſtalks ſtand by pairs, but thoſe on the branches are pinnated, having three or four pair of oval lobes each, and their midrib is terminated with a branched tendril. The flowers finiſh the ſtalks in cluſters of eight or ten on a common peduncle; they are ſmaller than thoſe of the garden Pea, and are of a pale purple, tinged in the middle with a bluiſh purple. The Peas have a bitteriſh, diſagreeable taſte, and therefore whilſt more pleaſant food is to be obtained, theſe are rejected; but in times of ſcarcity they have been the means of preſerving thouſands of families from periſhing, the delicacy of flavour at ſuch times weighing little with a keen appetite. Both *Stowe* and *Camden* relate, that in the year 1555, being a year of great dearth, the people collected large quantities of theſe peas between Orford and Aldborough, in

Suffolk, upon a barren heath, where even grafs would not grow; and as they never had obferved any fuch plant as this there in the time of their fullnefs, when the eye is carelefs, they attributed their fpringing up then as a pure miracle, to keep the poor from ftarving, though in all probability they had been growing thereabouts for centuries before.

12 VICIA faba. *The Broad Bean. Lin. Sp. pl.* 1039.

The *Common Broad Bean* is a native of Egypt, and like the Pea is now run into many varieties, which have their diftinguifhing appellations among the gardeners, as,

1 The *Mazagan.*
2 The *Portugal.*
3 The *Small Spanifh.*
4 The *Broad Spanifh.*
5 The *Sandwich.*
6 The *Toker.*
7 The *Windfor*, and
8 The *Muntford.*

Which laft is a fmall fort of the *Windfor.* The only variety taken notice of by Linnæus is the *Horfe-bean*, and even this now is run into many variations. Thefe are not eaten in England, but our Merchants fhip them for Africa, where they are bought as fupport for the flaves in their voyage to the Weft Indies.

The diftilled water of the flowers of *Beans* has been held in great efteem as a good cofmetic among the Ladies.

SECT. II.

Pods and Seeds of Trees.

1 CASSIA fiſtula. *Sweet Caſſia,* or *Pudding-pipe Tree.*
2 Ceratonia Siliqua. *Carob,* or *St. John's Bread.*
3 Coffea Arabica. *Arabian Coffee.*
4 Coffea occidentalis. *American Coffee.*
5 Cytiſus cajan. *Pigeon Pea.*
6 Epidendrum vanilla. *Sweet-ſcented Vanilla.*
7 Hymenæa courbaril. *Baſtard Locuſt Tree.*
8 Tamarindus indica. *The Tamarind.*

1 CASSIA fiſtula. *Sweet Caſſia. Lin. Sp. pl.* 540.

Caſſia fiſtula Alexandrina. *Bauh. Pin.* 405.

This is a native of Alexandria, and both the Indies. It is a large tree, ſometimes reaching to fifty feet high, having a thick trunk, which divides into many branches, furniſhed with winged leaves, compoſed of five pair of ſmooth, ſpear-ſhaped lobes. The flowers come forth in long ſpikes at the ends of the branches, ſuſtained on long peduncles;

peduncles; they are yellow, and each consists of five large concave petals, surrounding ten stamina, the three lower of which are long, and tipped with arched, beaked, gaping summits. In the centre is seated a long taper germen, which becomes a pod divided into many cells by transverse partitions, and is from one to two feet long, with a seam running the whole length on one side, and the mark of one on the other. The partitions of the pod are covered with a black sweet pulp, which is agreeable, but purgative.

There are two sorts of *Cassia* kept in the shops, one brought from the East Indies, and the other from the West. The pods of the latter are mostly large, thick rind, and contain a nauseous pulp; those of the former are generally smaller, smoother, the pulp blacker, and of a sweet and more pleasant taste. The pulp is the part used in medicine, and is frequently ordered either alone or in composition against costive habits of body. The young tender pods, when about the size of small Kidney Beans, are preserved with sugar in the Indies, and pod, pulp and all, eaten in the above disorders.

2 CERATONIA siliqua. *Carob-tree. Lin. Sp. pl.* 1513.

Siliqua edulis. *Bauh. Pin.* 400.

This tree grows naturally in many places

of the Levant, and alſo in ſome parts of Spain and Italy, as is aſſerted, but this ſeems doubtful. It is male and female in diſtinct trees, and grows to a large ſize. The body is covered with an aſh-coloured bark, and the branches are furniſhed with winged, oval-lobed leaves, terminated by an odd one. The male flowers have no petals, but each conſiſts of a large calyx, cut into five parts, and contains five long, awl-ſhaped ſtamina, tipped with large twin ſummits. The female flowers alſo have no petals, but a fleſhy germen ſituated within the receptacle, which becomes a long, fleſhy, compreſſed pod, divided into ſeveral cells, each containing one large, roundiſh, compreſſed ſeed.

Theſe pods are thick, mealy, and of a ſweetiſh taſte, and are eaten by the poor inhabitants in times of ſcarcity; but they are apt to pain the bowels, and prove purgative. They are called *St. John's Bread*, from an aſſertion of ſome writers on Scripture, that theſe pods were the *Locuſts* St. John eat with his honey in the Wilderneſs. But Dr. Haſſelquiſt has ſufficiently refuted this wild conceit, he obſerving that the animals, called *Locuſts*, are plentifully eaten to this day in the places where St. John was, and it is not to be doubted but they were the food he is ſaid to have been ſupported with.

3 COFFEA Arabica. *Arabian Coffee. Lin. Sp. pl.* 245.

This is ſuppoſed to be a native of Arabia Felix, where it is greatly cultivated. It is but a ſmall tree, ſeldom growing above fifteen or eighteen feet in its natural ſtate, but the planters crop it, and ſcarcely ſuffer it to reach ſix. The ſtem is covered with a light brown bark, and the branches diverge oppoſite each other in an horizontal direction; they are furniſhed with numerous beautiful, ſharp-pointed leaves, ſomewhat reſembling thoſe of the Sweet Cheſnut. The flowers are produced in cluſters at the baſe of the leaves, ſitting cloſe to the branches, and each conſiſts of a funnel-ſhaped petal, having a cylindrical tube, and is cut at the brim into five parts. They are white, have a moſt grateful ſmell, but are of ſhort duration. In the tube of the flower are inſerted five awl-ſhaped ſtamina, and below is a roundiſh germen, which turns to an oval berry, containing two oval ſeeds, which are plain on one ſide, and convex on the other.

4 COFFEA occidentalis. *American Coffee. Lin. Sp. pl.* 246.

Pavetta foliis oblongo-ovatis oppoſitis, ſtipulis ſetaceis. *Browne's Jam.* 142. *t.* 6. *f.* 1.

This is a native of America, and it differs

from the former in the flower being cut into four parts, and in the berry containing but one ſeed.

Of theſe two ſorts of *Coffee*, the Arabian is to be preferred, as having the moſt grateful flavour when infuſed. They are both of a drying nature, and are therefore good in diſorders of the head, proceeding from fumes and moiſture. They alſo promote digeſtion, and remove drowſineſs, but their frequent uſe is forbidden in thin hectic conſtitutions, as they are apt to dry the nerves of ſuch perſons, and bring on tremblings.

5 CYTISUS cajan. *Pigeon Pea. Lin. Sp. pl.* 1041.

Laburnum humilius, ſiliqua inter grana et grana juncta, ſemine eſculento. *Sloane's Jam.* 139. *Hiſt.* 2. *p.* 31.

This is a native of India, but is now cultivated in almoſt all the American iſlands. It is a ſhrubby tree, and ſeldom exceeds ten feet in height. The leaves ſtand three together upon a common footſtalk, two of which are ſeſſile and oppoſite, and the middle one is protruded beyond them. They are woolly, and nearly lance-ſhaped. The flowers come out in racemi from the ſides of the branches, are of the pea kind, of a deep yellow colour, about the ſize of the common Laburnum, and are ſucceeded by hairy,

hairy, ſickle-ſhaped pods, about three inches long, ending in an acute point. Theſe are of a ruſſet colour, and each contains ſeveral roundiſh kidney-ſhaped ſeeds, which have a ſlight aſtringent taſte; but when boiled they afford an agreeable and nutritious food.

This tree is of great utility to the inhabitants of the Weſt Indies, for it not only furniſhes them with a wholeſome diet, but alſo affords a conſtant ſupport for their Pigeons, whence the name of *Pigeon Pea*.

6 EPIDENDRUM vanilla. *Sweet-ſcented Vanilla. Lin. Sp. pl.* 1347.

Epidendrum ſcandens, foliis eliptico ovatis nitidiſſimis ſubſeſſilibus, inferioribus claviculis jugatis, ſuperioribus oppoſitis. *Browne's Jam.* 326.

This is a paraſitical plant, and grows naturally in both the Indies, where it climbs up the bodies of trees by means of its ſpiral tendrils, ſhooting its fibres into the bark in manner of our ivy. The leaves are oblong-heart-ſhaped, of a bright green colour on the upper ſide, of a paler one on the other, and have ſeveral prominent veins running through them. They are produced alternately at every joint, and have no footſtalks. The flowers are of a yellowiſh-green colour, mixed with white; they have no calyx, but each is compoſed of five ſpreading, oblong petals, included in a ſheath,

fitting

ſitting upon the germen. Theſe have top-ſhaped nectariums on their backs, and their brims are oblique, and bifid, except the upper one, which is ſhort and trifid. The germen is ſlender, twiſted, and ſeated under the flower, ſupports a ſhort ſtyle, having two ſtamina ſitting upon it, is crowned by an obſolete ſtigma, and is faſtened to the upper lip of the flower. It ſwells to a long, taper, fleſhy pod, including many ſmall ſeeds.

Theſe pods are ſix or ſeven inches long, of a reddiſh colour, wrinkled, and very oily. They contain a pulp that ſmells like Balſam of Peru, of an aromatic taſte, and is made uſe of by the manufacturers of Chocolate to give it a flavour. As theſe pods furniſh an article of trade, the inhabitants collect them juſt as they turn ripe, and in order to preſerve them for ſale, they firſt lay them in heaps for two or three days to ferment, after which they are ſpread in the ſun, and when about half dried, they flat them, and rub them over at the ſame time with the oil of Palma Chriſti. This done, they are again expoſed to the ſun, and being once more rubbed with the ſame oil, they are covered over with the leaves of the Canna Indica, and are then properly prepared for market. *Vanillas* are deemed cordial, good to ſtrengthen the ſtomach, help digeſtion, diſſipate wind, and to fortify the brain.

7 HYMENÆA courbaril. *Baſtard Locuſt-tree. Lin. Sp. pl.* 537.

Arbor ſiliquoſa ex qua Gummi Elemi. *Bauh. Pin.* 404.

This is a large tree, growing naturally in the Spaniſh Weſt Indies. The trunk is covered with a light aſh-coloured bark, is often more than ſixty feet high, and three in diameter. The branches are furniſhed with dark green leaves, which ſtand by pairs on one common footſtalk, diverging from their baſe in manner of a pair of ſhears, when opened. The flowers come out in looſe ſpikes at the ends of the branches, and are yellow, ſtriped with purple. Each conſiſts of five petals, placed in a double calyx, the outer leaf of which is divided into five parts, and the inner one is cut into five teeth at its brim. In the centre are ten declining ſtamina, longer than the petals, ſurrounding an oblong germen, which becomes a thick, fleſhy, brown pod, four or five inches long, and one broad, with a ſuture on both edges, and includes three or four purpliſh ſeeds, ſomewhat of the ſhape of Windſor Beans, but ſmaller.

The ſeeds are covered with a light brown ſugary ſubſtance, which the Indians ſcrape off and eat with great avidity, and which is very pleaſant and agreeable.

At the principal roots under ground is found collected in large lumps a yellowiſh-

red,

red, transparent gum, which dissolved in rectified spirit of wine affords a most excellent varnish, and is the gum *Anime* of the shops, not the gum *Elemi* *.

8 TAMARINDUS indica. *The Tamarind. Lin. Sp. pl.* 48.

Siliqua Arabica, quæ Tamarindus. *Bauh. Pin.* 403.

The *Tamarind* is a pretty large tree, growing naturally in both the Indies, but those in the East produce the best and largest fruit. The trunk is covered with a brown bark, and spreads into many branches at the top, plentifully furnished with long, slender, pinnated leaves, the lobes of which are very narrow, and not above half an inch long; these are of a bright green colour, a little hairy, and sit close to the midrib. The flowers are produced from the sides of the branches, in small clusters of six or eight together upon a common peduncle. Each has a calyx composed of five equal, oval leaves, surrounding five reddish petals, so disposed as to resemble a pea-flower, but they contain only three awl-shaped stamina, seated in the sinuses of the calyx, and are arched towards the upper petal. The germen is

* This gum has been generally, though wrongfully, supposed to be the gum *Elemi*, but that is the gum of a tree called *Amyris Elemifera*, and is of a much paler colour than the *Anime*.

an

an oblong-oval, and ſupports a ſlender aſcending ſtyle, crowned by a ſingle ſtigma.

The pods when fully grown are from three to ſix inches long, and filled with a ſtringy, acid pulp, ſurrounding ſeveral hard ſeeds. This pulp is of a cooling laxative nature, is good to quench thirſt, allay immoderate heat, and is an ingredient in the Lenitive Electuary of the ſhops.

CHAP.

CHAP. IX.

ESCULENT GRAIN AND SEEDS.

SECT. I.

The various Sorts of Wheat.

LINNÆUS comprehends all the ſorts of *Wheat* at preſent cultivated, under the ſix following ſpecies :

1 Triticum æſtivum. *Summer*, or *Spring Wheat*.
2 Triticum hybernum. *Winter*, or *Common Wheat*.
3 Triticum turgidum. *Short thick-ſpiked Wheat*.
4 Triticum Polonicum. *Poland Wheat*.
5 Triticum ſpelta. *German*, or *Spelt Wheat*.
6 Triticum monococcum. *St. Peter's Corn*.

Cultivation has produced ſo many varieties from theſe ſix ſpecies, that the moſt curious examiner cannot fix with certainty to which of them they individually belong ; but ſuch as are not to be doubted, ſhall be mentioned after the deſcription of each ſpecies.

1 TRITICUM æſtivum. *Spring Wheat. Lin. Sp. pl.* 126.

Triticum radice annua, ſpica glabra ariſtata. *Roy. lugdb.* 70.

This hath four flowers in a calyx, three of which moſtly bear grain. The calyces ſtand pretty diſtant from each other on both ſides a flat, ſmooth receptacle. The leaves of the calyx are keel-ſhaped, ſmooth, and they terminate with a ſhort ariſta. The glumes of the flowers are ſmooth and bellying, and the outer leaf of three of the glumes in every calyx is terminated by a long ariſta, but the three inner ones are beardleſs. The grain is rather longer and thinner than the common Wheat. It is ſuppoſed to be a native of ſome part of Tartary. The farmers call it *Spring Wheat*, becauſe it will come to the ſickle with the Common Wheat, though it be ſown in February or March. The varieties of it are:

Triticum æſtivum ſpica et grana rubente. Spring Wheat, with a red ſpike and grain.

Triticum æſtivum rubrum, ſpica alba. Red Spring Wheat, with a white ſpike.

Triticum æſtivum, ſpica et grana alba. Spring Wheat, with a white ſpike and grain.

2 TRITICUM hybernum. *Common Wheat. Lin. Sp. pl.* 126.

Triticum

Triticum radice annua, ſpica mutica. *Roy. lugdb.* 70.

This hath alſo four flowers in a calyx, three of which are moſtly productive. The calyces ſtand on each ſide a ſmooth, flat receptacle, as in the former ſpecies, but they are not quite ſo far aſunder. The leaves of the calyx are bellying, and ſo ſmooth, that they appear as if poliſhed, but they have no ariſta. The glumes of the flowers too are ſmooth, and the outer ones near the top of the ſpike are often tipped with ſhort ariſta. The grain is rather plumper than the former, and is the ſort moſt generally ſown in England, whence the name of *Common Wheat*. Its varieties are:

Triticum hybernum, ſpica et grana rubente. Common Wheat, with a red ſpike and grain.

Triticum hybernum rubrum, ſpica alba. Common Red Wheat, with a white ſpike.

Triticum hybernum, ſpica et grana alba. Common Wheat, with a white ſpike and grain.

3 TRITICUM turgidum. *Thick-ſpiked Wheat. Lin. Sp. pl.* 126.

Triticum radice annua, glumis villoſis. *Roy. lugdb.* 70.

This ſpecies is eaſily diſtinguiſhed from either

either of the former, for though it has four flowers in a calyx after the manner of them, yet the whole calyx and the edges of the glumes are covered with ſoft hairs. The calyces too ſtand thicker on the receptacle, which make the ſpike appear more turgid. Some of the outer glumes near the top of the ſpike are terminated by ſhort ariſtæ, like thoſe of the Common Wheat. The grain is ſhorter, plumper, and more convex on the back, than either of the former ſpecies. Its varieties are numerous, and have various appellations in different counties, owing to the great affinity of ſeveral of them. Thoſe moſt eaſily to be diſtinguiſhed are:

Triticum turgidum conicum album. White Cone Wheat.

Triticum turgidum conicum rubrum. Red Cone Wheat.

Triticum turgidum ariſtiferum. Bearded Cone Wheat.

Triticum turgidum, ſpica multiplici. Cone Wheat, with many ears.

The third variety is what the farmers call Clog Wheat, Square Wheat, and Rivets. The grain of this is remarkably convex on one ſide, and when ripe the awns generally break in pieces and fall off. This ſort is very productive, but it yields an inferior flour to what the former two ſpecies do.

4 TRITICUM Polonicum. *Poland Wheat. Lin. Sp. pl.* 127.

This has ſome reſemblance to the turgidum, but both grain and ſpike are longer. The calyx contains only two flowers, and the glumes are furniſhed with very long ariſtæ. The teeth of the midrib are bearded. As this ſort is ſeldom ſown in England, there is no telling what varieties it produces.

5 TRITICUM ſpelta. *Spelt Wheat. Lin. Sp. pl.* 127.

Zea dicoccos vel ſpelta major. *Bauh. Pin.* 22.

At firſt view this has a great reſemblance to Barley, but it has no involucrum. The calyx is truncated, that is, it appears as if the ends were ſnipped off, and it contains four flowers, two of which are hermaphrodite, and the glumes bearded, but the intermediate ones are neuter. There are two rows of grain as in Barley, but they are ſhaped like Wheat. It is much cultivated in France, Germany, and Italy, but neither the native place of this, nor of the former three ſpecies is yet known.

6 TRITICUM monococcum. *St. Peter's Corn. Lin. Sp. pl.* 127.

Zea Briza dicta ſive monococcos germanica. *Bauh. Pin.* 21.

This

This has three flowers in each calyx, alternately bearded, and the middle one neuter. The ſpike is ſhining, and has two rows of grain in the manner of Barley. Where it grows naturally is not known, but it is cultivated in Germany, and in conjunction with Spelt Wheat is there made into bread, which is coarſe, and not ſo nouriſhing as that made of Common Wheat. Malt made of any of our Wheats is often put into Beer, and a ſmall quantity of it will give a large Brewing a fine brown, tranſparent tincture.

Before I quit this article of Wheat, I ſhall make an obſervation or two that may prove of ſome benefit to the generality of Farmers. The common allowance of ſeed to ſow an acre, is not leſs than three buſhels, a quantity, as Miller obſerves, which is certainly too much, but not perhaps altogether for the reaſons he gives. If the huſbandman has ten coombs per acre, for his three buſhels of ſeed, he thinks he has had an excellent crop, nor does he ſet himſelf about reflecting how much miſſed coming to perfection. Now if all the grain he ſowed, vegetated, and produced only two tolerable good ears each, and each ear contained only forty grains, (which is rating them full low) the produce of one grain ſown would be 80, and the increaſe from the three buſhels would be 240 buſhels, or

60 coombs; conſequently when he reaps but 10 coombs, he has the profit of only half a buſhel of his ſeed. It ſtands the farmer in hand then to be careful about ſowing his ſeed-corn, and not throw it away to birds and other vermin, and which he frequently does by ſowing it too late. In order to prevent the ravages of theſe creatures, he ought to have all his Wheat into ground by the end of October at longeſt, before the birds find a ſcarcity of food; for while there remains any part of the laſt year's offal on the fields, they will not trouble themſelves much about the new ſown grain; but as ſoon as they feel themſelves pinched, they repair by flights to the freſh ſown lands, and pick up all they can poſſibly get at; and though the ſeeds in general may have vegetated, yet if they be not ſtrongly rooted, they make little difficulty of pulling them up by their leaves, and then twitch off the grain. Several ſorts of birds are dexterous at this buſineſs, but Larks in particular are quite adepts at it; a ſmall parcel of them will ſoon make a place as bare as it was before ſown. Now this waſte never happens when there is plenty of food for theſe animals, nor can it be performed when the corn is much advanced, it then requiring more than their ſtrength to draw it up, ſo that if it be ſown in time, and before theſe creatures

creatures are diſtreſſed, it ſuffers little or nothing, but from the ſeverity of hard ſeaſons. From what has been obſerved it muſt appear evident, that a much leſs quantity of ſeed ſown early, properly ſcattered, and well covered, will be productive of as large a crop as the uſual allowance is; and probably a larger, for the grains being leſs liable to be diſturbed by the birds when ſtriking root, and their roots ſtanding more diſtinct, they will be better ſupplied with nouriſhment, enabled to ſupport their ſtems, and bring their ſeed to greater perfection.

SECT. II.

Oats, Barley, and Rye.

1 AVENA ſativa. *Manured Black Oat.*
——— *alba.* Manured White Oat.
2 Avena nuda. *Naked Oat*, or *Pilcorn.*
3 Hordeum vulgare. *Common Barley.*
——— *cæleſte.* Siberian Barley.
4 Hordeum diſtichon. *Long-eared Barley.*
——— *nudum.* Naked Barley.
5 Hordeum hexaſtichon. *Big*, or *Square Barley.*

6 Hordeum zeocriton. *Battledore*, or *Sprat Barley*.
7 Secale cereale. *Common Rye*.
—— *vernum*. Spring Rye.

1 AVENA ſativa. *The Oat*. *Lin. Sp. pl.* 118.

Avena nigra. *Bauh. Pin.* 23.

The *Oat* was found growing wild by Lord Anſon in the iſland of Juan Fernandez, at the back of the coaſt of Chili, in the South Sea; but probably it never was natural to this place, but had been dropped by the Spaniards, who had been here before Anſon. In Scotland, and ſome of the northern counties of England, *Oats* form the chief bread of the inhabitants. They are much uſed likewiſe in Germany; but in Norway, *Oat-bread* is a luxury among the common people, for they ſpare the grain by mixing Fir-bark with it, and grinding both into meal. And they do this not only in times of ſcarcity, but alſo when *Oats* are plentiful, that they may be inured to it when the latter fail them. The Fir gives the bread a bitteriſh taſte; and therefore lately they have generally ſubſtituted Elm-bark for it, which they find much pleaſanter. *Oats* are very nutritive, and eaſy of digeſtion, to ſuch as feed conſtantly upon them.

The White Oat is only a variety of the Black, and though the former are generally preferred

preferred for feeding horſes, yet it has been found on ſome fair trials, that the latter are the beſt for this purpoſe, and that ſuch horſes as are kept with the Black Oat, appear moſt healthy, and fulleſt of ſpirits.

2 AVENA nuda. *Naked Oat. Lin. Sp. pl.* 118.

This is ſometimes found in our cornfields, and is therefore ſuppoſed to be natural to England. It ſo much reſembles the Tartarian Oat, in its manner of growth and general appearance, that it may eaſily be miſtaken for it by any one not well ſkilled in plants. The difference is, this has three flowers in a calyx, whereas the Tartarian has only two; and the ſeed of the nuda lies bare in the huſk in the manner of Rye; but that of the Tartarian is enwrapped in the glume. In former ages this was the chief *Oat* cultivated here, for the ſeeds being naked was a great inducement to its propagation, before the method of huſking the Common Oat became general, as when they were boiled, they turned for the moſt part into flour.

3 HORDEUM vulgare. *Common Barley. Lin. Sp. pl.* 125.

Hordeum polyſtichon vernum. *Bauh. Pin.* 22.

This is the *Barley* moſt generally cultivated. It has three or four rows of flowers,

two of which are erect, and ſtand in a regular order. They are all hermaphrodite, and bearded. The ſkin which covers the ſeed is very thin, and conſequently it is a good ſort for the maltſter. *Barley* is leſs nouriſhing than Wheat, apt to purge the body, and therefore is not made into bread here, but when the latter becomes too dear for the pockets of the common people. In the Greek iſlands, Barley-bread is much in uſe; this and dried Figs being the principal food of the Monks, the ſame as Wheaten bread and cheeſe are here. In Scotland too the poor people eat frequently of Barley-bread. In many parts of India this grain is much cultivated for their cattle, the inhabitants making the meal into dough, which they form into balls, and give them to their Oxen and Camels. Its native place of growth is not known.

4 HORDEUM diſtichon. *Long-eared Barley. Lin. Sp. pl.* 125.

This is the *Barley* generally cultivated in Norfolk and Suffolk. The ears are very long, and the grains are regularly ranged in a row on each ſide the receptacle. They are angular, and have a very thin ſkin, which laſt circumſtance renders this ſort alſo very proper for malting. The French and Pearl Barley of the ſhops are ſaid to be prepared from this ſpecies, but as there is little difference

ſerence between the ſeeds of this and the former, I imagine they are both promiſcuouſly uſed for this purpoſe. The Pearl-barley is prepared in Holland and Germany, by firſt ſhelling the grain, and then grinding it into round granules, which gives them a pearly whiteneſs. This boiled is very ſoft and lubricating, and is either drank alone to ſlake thirſt, and to obtund acrimonious humours, or it is ordered in emulſions. In Scotland they prepare a deal of both ſorts, and they are there boiled in broths to thicken them.

5 HORDEUM hexaſtichon. *Square Barley. Lin. Sp. pl.* 125.

This goes by the ſeveral names of *Winter Barley*, *Square Barley*, *Bear*, *Big*, and *Clog Barley*. The flowers are all bearded, and ranged in ſix rows ſo equally, as to form a perfect ſix-ſided figure. In many parts of Scotland they ſeldom cultivate any ſort but this, it being more hardy than the reſt, and the ears there come to a very large ſize, but the ſkin being rather thickiſh, the grain is not ſo good for malting as either of the former. In Switzerland, and alſo in ſome of the Provinces of Germany, they make bread of this, Spelt Wheat, and Oats, all mixed together. In Egypt, where they ſow no Oats, they cultivate this as food for their horſes.

6 HORDEUM zeocriton. *Sprat Barley. Lin. Sp. pl.* 125.

Zeocriton ſive Oriza germanica. *Bauh. Pin.* 22.

This has two regular rows of ſeed, one on each ſide the midrib, the ſame as the *diſtichon*, but the ear is ſhorter and broader, the awns are very long, the grains are cloſer crouded together, and when ripe they diverge ſo as to cauſe the awns to ſpread very wide, and give the idea of a Battledore; whence the name of *Battledore Barley*. The grain is angular like the common Barley, but it is rather ſhorter, and has a thicker ſkin, ſo is not ſo eligible for malting. It generally yields plentifully to the grower, but the ſtraw is ſo coarſe, that cattle will ſeldom eat it, for which reaſon the farmers are not fond of cultivating this ſort. The native country of any of theſe three laſt ſpecies is not known.

7 SECALE cereale. *Common Rye. Lin. Sp. pl.* 124.

Secale hybernum vel majus. *Bauh. Pin.* 23.

This is a native of the iſland of Candia, but has been cultivated in England for many ages. About a century paſt, *Rye* made the principal bread of the common inhabitants here, but it was black, clammy, very detergent, and conſequently leſs nouriſhing

rifhing than Wheat. It is ftill ufed in Wales, in conjunction with the latter, and in fome parts of Sweden and Norway, the poor people feed on little elfe, Wheat-bread being moftly preferved for feafts and weddings.

SECT. III.

Mifcellaneous Grain and Seeds.

1 COIX lacryma Jobi. *Job's Tears.*
2 Cynofurus coracanus. *Indian Cock's-Foot Grafs.*
3 Feftuca fluitans. *Flote Fefcue Grafs.*
4 Holcus forghum. *Guinea Corn,* or *Indian Millet.*
5 Holcus faccharatus. *Indian Reed Millet.*
6 Nymphæa nelumbo. *Egyptian Bean.*
7 Oryza fativa. *Rice.*
8 Panicum miliaceum. *Common Millet.*
9 Panicum Italicum. *Indian Millet.*
10 Phalaris canarienfis. *Canary Grafs.*
11 Polygonum fagopyrum. *Buck Wheat.*
12 Quercus efculus. *Cut-leaved Italian Oak.*
13 Quercus phellos. *Carolinian Willow-leaved Oak.*
14 Sefamum orientale. *Eaftern Fox-glove.*
15 Sefamum Indicum. *Indian Fox-glove.*
16 Sinapis nigra. *Black Muftard.*

17 Sinapis

17 Sinapis arvenſis. *Charlock.*
18 Zea mays. *Turkey*, or *Indian Wheat.*
19 Zizania aquatica. *Water Zizania.*

1 Coix lacryma Jobi. *Job's Tears. Lin. Sp. pl.* 1378.

Lithoſpermum arundinaceum. *Bauh. Pin.* 258.

This is a native of both the Indies. It is a perennial, and ſends up two or three crooked ſtalks, about two feet high, having a long graſſy leaf at every joint, at the baſe of which come out the ſpikes of flowers, on ſhort footſtalks. The ſpikes are compoſed of all male flowers, and juſt below them are two or three females. The male has a bivalve, huſky calyx, and a bivalve glume, containing three ſlender ſtamina, tipped with oblong, four-cornered ſummits. The female flower is alſo compoſed of a bivalve calyx and glume, and contains an oval germen, which becomes a hard, ſmooth, roundiſh ſeed, nearly like that of Gromwel.

This plant is cultivated in Spain and Portugal, for the uſe of the poor inhabitants in the time of ſcarcity, the ſeeds being then ground, and made into a coarſe ſort of bread. As they are hard and of different colours, they are often perforated by the negroes, ſtrung upon ſilk, and then worn for necklaces.

2 CYNOSURUS coracanus. *Indian Cock's-foot Grass. Lin. Sp. pl.* 106.

Gramen Dactylon Ægyptiacum. *Bauh. Pin.* 7.

This is an annual, and a native of India. It hath woolly grassy leaves, among which rise the stems, not more than three or four inches high. These are flattish, erect, and terminated by four (sometimes six) linear spikes, that spread in the form of a cross. The flowers are all hermaphrodite, several standing together in a bivalve, husky calyx, and each has a bivalve glume, containing three slender stamina, and two hairy reflexed styles. The germen is small, and top-shaped.

The seeds are near as large as small Millet, and are used by the inhabitants for the same purposes that Millet is.

3 FESTUCA fluitans. *Flote Fescue Grass. Lin. Sp. pl.* 111.

Gramen aquaticum fluitans, multiplici spica. *Bauh. Pin.* 2.

This grows very common by ditches, and almost all moist places in England. It hath a creeping root, which sends forth several curved stalks, a little flatted towards the base; these are terminated by long panicles, which are very much branched when the plant grows in the water, or on a very moist place; but in drier situations the panicles

are

are ſcarcely branched at all. They are of a ſilvery green colour, and the ſpiculæ are round, linear, and beardleſs. The flowers are hermaphrodite, and ſeveral of them are common to a bivalve, huſky calyx. Each is compoſed of a bivalve glume, longer than the calyx, and contains three ſlender ſtamina, tipped with oblong ſummits, together with two ſhort, reflexed ſtyles, crowned with ſimple ſtigmata. The ſeed is ſlender, oblong, and hath a longitudinal furrow.

Theſe ſeeds are not regarded here as eſculent grain, but in Poland they are yearly collected, and ſent into Germany and Sweden, where they are ſold by the name of Manna Seeds, for the uſe of the table of people of the firſt rank, and are much eſteemed for their agreeable and nouriſhing quality. Linnæus affirms, that the bran of this grain will kill Bots in horſes, if they be kept from drinking ſome time before it be given them; and that the grain itſelf will fatten Geeſe ſooner than any yet known; all which clearly point out the utility of Botany to a farmer; for from this common plant only, if he ſhould be able to diſtinguiſh it, he may draw a medicine for his diſeaſed horſes, and a profitable and nouriſhing food for his geeſe. The poorer ſort of people too might collect the ſeeds for ſale as they do in Poland, for if they are ſo pleaſant and agreeable at the tables of the

German

German and Swediſh gentlemen, why ſhould they not be ſo at thoſe of the Engliſh? The plant grows prodigiouſly plentiful in moſt marſhes, and in thoſe near the ſea; and in the middle of a hot day, I have ſeen the ſpikes quite covered with a brown ſubſtance, as ſweet as ſugar.

4 Holcus ſorghum. *Guinea Corn. Lin. Sp. pl.* 1484.

Milium arundinaceum, ſubrotundo ſemine, Sorgho nominatum. *Bauh. Pin.* 26.

This is an annual plant, and a native of India. It ſends up thick, ſtrong ſtalks, like thoſe of Turkey Wheat, to ſeven or eight feet high, and ſet at their joints with large graſſy leaves, often more than two feet long, and three inches broad in the middle, embracing the ſtalks with their baſe. The midrib of theſe is very depreſſed on the upper ſurface, and prominent on the back. The ſtalks are terminated with large, cloſe, oval panicles of chaffy flowers, ſome of which are male, and others hermaphrodite on the ſame panicle. The male flowers have no glumes, but each conſiſts of an hairy, huſky, bivalve calyx, containing three hairy ſtamina, tipped with oblong ſummits. The hermaphrodite flowers have a like, but larger calyx, together with a bivalve glume, containing three hairy ſtamina, and two ſmall ſtyles, crowned with pencil-ſhaped

ſtigmata. The germen is roundiſh, and becomes an oval ſeed, wrapped in the glume, having a ſmall ariſta, the bottom of which is brown, and the top white.

5 Holcus ſaccharatus. *Indian Reed Millet*. *Lin. Sp. pl.* 1484.

Frumentum indicum, quod Milium indicum vocant. *Bauh. Theatr.* 488.

This too is a native of India, grows to the ſize of the former, and makes the like general appearance; but the panicle of this ſpreads open, the branches ſtanding nearly horizontally upon the receptacle. The calyces of the flowers too are ſmooth, but the ſeeds are much of the ſame ſize as the former; theſe vary in both with reſpect to colour, they being white, yellow, or reddiſh. The ſtalks of this ſpecies are almoſt as copiouſly ſtored with a ſaccharine juice as the Sugar Cane.

Both theſe plants are cultivated in Africa by the name of Guinea Corn, and they have been confounded as only one ſort by moſt travellers. The grain is there made into bread, and otherwiſe uſed, and is deemed wholeſome food. From Africa the Negroes carried them to the Weſt Indies, where they are both ſown for their uſe, and each ſlave is generally allowed from a pint to a quart per day.

6 NYMPHÆA nelumbo. *Egyptian Bean. Lin. Sp. pl.* 730.

Nymphæa foliis orbiculatis peltatis ſubtus radiatis. *Browne's Jam.* 343. Faba Ægyptia.

This is a perennial, growing naturally in ſtagnated waters, in both the Indies. It ſends forth large, orbicular leaves, which float upon the ſurface of the water, and are about half a yard diameter, having their footſtalks, which are long and prickly, inſerted into their centre. From the middle of each leaf iſſue a great number of large rays or ribs, all diverging towards the margin, breaking into many ramifications, and making a beautiful appearance. Among the leaves come the flowers, ſupported on long peduncles; they are large, and conſiſt of many deep fleſh-coloured petals, diſpoſed in rows, as they are in the White Water Lily. In the middle are numerous incurved ſtamina, ſurrounding an oval germen, which becomes a top-ſhaped ſeed-veſſel, having many cells, that form as many holes upon its ſurface, in manner of a ſand-diſh, each containing a ſingle ſeed.

When theſe ſeeds are young and green, they are boiled and eaten by the inhabitants of India, they being then agreeable; but when full ripe, they are hard and bitteriſh. I knew a perſon who eat many of them raw, as they were ſent from the Weſt Indies, and they made him very ill for ſome time after.

The flowers of this plant are ſacred in ſome heathen countries, and with them they adorn the altars of their temples. Often too their gods are painted ſitting upon them.

The ancient writers on Botany moſtly confounded this plant with the *Arum colocaſia*, which cauſed much confuſion in their accounts of both plants, and was the means of inducing many to believe that the *Faba Ægyptia* exiſted only in the brains of ſuch as wrote about it. This uncertainty ſeems to have ariſen from ſome affinity in the leaves of the two plants, they both being peltated, and though not exactly of a ſhape, yet in more remote times, when this ſcience was very imperfect, ſuch differences were not ſtrictly attended to, and therefore it is probable, that thoſe who did not ſee the plants in flower, miſtook the one for the other; which they might eaſily do, as they both grow in the ſame kind of ſoil and ſituations.

7 ORYZA ſativa. *Rice. Lin. Sp. pl.* 475.

Rice is a native of India, and is cultivated in almoſt every part of Aſia. It is an annual, and riſes to about a yard high, with broader and thicker leaves at the joints of the ſtalks, than thoſe of Wheat. Each ſtalk is terminated by a ſpreading panicle, plentifully furniſhed with ſmall flowers, ſtanding ſingly in a bivalve chaffy calyx, and

and having a bivalve, boat-ſhaped glume, ending in a ſpiral beard. The ſtamina are ſix, of the length of the glume, and are terminated by ſummits, which ſplit at their baſe. There are two hairy, reflexed ſtyles, crowned with feathered ſtigmata, and placed on a top-ſhaped germen, which becomes an oblong compreſſed ſeed.

This grain is the principal food of the inhabitants in all parts of the Eaſt, where it is boiled and eaten either alone or with their meat. Large quantities of it are annually ſent into Europe, and it meets with a general eſteem for family purpoſes. The people of Java have a method of making puddings of *Rice*, which ſeems to be unknown here, but is not difficult to put in practice, if it ſhould merit attention. They take a conical earthen pot, which is open at the large end, and perforated all over; this they fill about half full with *Rice*, and putting it into a larger earthen pot of the ſame ſhape, filled with boiling water, the *Rice* in the firſt pot ſoon ſwells and ſtops the perforations, ſo as to keep out the water; by this method the *Rice* is brought to a firm conſiſtence, and forms a pudding, which is generally eaten with butter, oil, ſugar, vinegar, and ſpices. The Indians eat ſtewed *Rice* with good ſucceſs againſt the bloody-flux, and in moſt inflammatory diſorders they cure themſelves with only a decoction of it. The ſpirituous

liquor, called *Arrack*, is made from this grain.

Rice grows naturally in moiſt places, and will not come to perfection when cultivated, unleſs the ground be ſometimes overflowed, or plentifully watered. The grain is of a grey colour when firſt reaped, but the growers have a method of whitening it, before it is ſent to market. The manner of performing this and beating it out in Egypt, is thus related by Haſſelquiſt: They have hollow iron, cylindrical peſtles, about an inch diameter, lifted by a wheel worked with oxen. A perſon ſits between the peſtles, and as they riſe, puſhes forward the Rice, whilſt another winnows, and ſupplies freſh parcels. Thus they continue working, until it is entirely free from chaff. Having in this manner cleaned it, they add one-thirtieth part of ſalt, and rub them both together, by which the grain acquires a whiteneſs; then it is paſſed through a ſieve, to ſeparate the ſalt again from it.

In the Iſland of Ceylon they have a much more expeditious method of getting out the Rice, for in the field where it is reaped, they dig a round hole with a level bottom, about a foot deep, and eight yards diameter, and fill it with bundles of the corn. Having laid it properly, the women drive about half a dozen oxen continually round the pit, and thus they will tread out forty or fifty buſhels a-day.

a-day. This is a very ancient method of treading out corn, and is ſtill practiſed in Africa upon other ſorts of grain.

8 PANICUM miliaceum. *Common Millet. Lin. Sp. pl.* 86.

Milium ſemine luteo & albo. *Bauh. Pin.* 26.

This is a native of India. It ſends up a channelled, reed-like ſtalk, to the height of about four feet, compoſed of four or five joints, and furniſhed with a large graſſy leaf at each, the baſe of which is covered with ſoft hairs, and embraces the ſtalk up to the next joint. The ſtalk is terminated by a large looſe panicle of green flowers, each conſiſting of a trivalve calyx, one part of which is very ſmall, and a bivalve glume, containing three hairy ſtamina, and two hairy ſtyles, crowned with pencil-ſhaped ſtigmata. The germen is roundiſh, and becomes a ſeed of the ſame form, covered with the glume.

This plant is cultivated in moſt eaſtern countries, and alſo in ſeveral of the warm parts of Europe. The ſeeds vary in their colour, and are white, yellow, or blackiſh. They are pretty well known here, being frequently made uſe of for puddings.

9 PANICUM Italicum. *Indian Millet. Lin. Sp. pl.* 83.

Panicum Italicum ſive paniculâ majore, *Bauh. Pin.* 27.

This is a native of both the Indies, and grows to much the ſame height as the former; but it has a compound ſpike, not a panicle, and the ſmaller ſpikes grow in cluſters, mixed with briſtles, upon hairy peduncles, and a hairy midrib. The baſes of the leaves are covered with hairs. It is much cultivated in Italy, and ſome parts of Germany, where they make puddings of the ſeeds, and alſo boil them in moſt of their ſoups and ſauces.

10 PHALARIS canarienſis. *Canary Graſs, Lin. Sp. pl.* 79.

Phalaris major, ſemine albo. *Bauh. Pin.* 28.

This is a graſs-leaved plant, and grows naturally in the Canary Iſlands. It riſes to about two feet high, having crooked, channelled ſtalks, with a leaf at each joint, the ſheath of which embraces the ſtalk to the next joint. The ſtalk is terminated with an egg-ſhaped, compound ſpike, thickly ſet with flowers, each having a bivalve, keel-ſhaped calyx, of a yellowiſh colour, ſtriped with green, and a bivalve glume, containing three ſtamina and two ſtyles.

The ſeed is well known, being the uſual food of Canary-birds. In its native country the

the inhabitants grind it into meal, and make a coarſe ſort of bread with it.

11 POLYGONUM fagopyrum. *Buck Wheat. Lin. Sp. pl.* 522.

Eryſimum cereale, folio hederaceo. *Bauh. Pin.* 27.

The *Buck Wheat* is ſo often found wild in our tilled lands, that it is ſuppoſed to be natural here, but it is probable it was at firſt introduced from Aſia. It is frequently cultivated by the farmers, which makes it generally known, and therefore it will be needleſs to deſcribe it. In ſeveral parts of Europe this conſtitutes the principal food of the poor inhabitants; and in Ruſſia in particular, it was formerly not only eaten by the lower claſs, but even the nobility were contented with it. Boiled and then buttered it was ſuch a favourite diſh of the Czar Peter the Great, that it is ſaid he ſeldom ſupped on any thing elſe. This method of eating *Buck Wheat* is ſtill in great eſteem both in Germany and Switzerland. They make cakes and puddings of it too, and boil it in their broths and ſoups.

12 QUERCUS eſculus. *Italian Oak. Lin. Sp. pl.* 1414.

Quercus parva ſive Fagus Græcorum et Eſculus. *Bauh. Pin.* 420.

This ſort of *Oak* grows naturally in the

ſouth of France and Italy. It hath ſmooth ſinuated leaves, ſo deeply cut, that they appear like lobes. Their footſtalks are ſhort, and ſome of the ſinuſes end in an acute point, others in an obtuſe one. The young branches are covered with a purpliſh bark, and the acorns ſit cloſe to them. The latter are long, ſlender, with very rough cups.

In times of ſcarcity the poor people in France collect theſe acorns, and grind them into meal, of which they make bread. They have a ſweetiſh taſte, but afford little nouriſhment.

13 QUERCUS phellos. *Willow-leaved Oak. Lin. Sp. pl.* 1412.

This is an ever-green, and a native of Virginia. It is a very large tree, often riſing upwards of forty feet high. The wood is hard, tough, and coarſe. The branches are covered with a greyiſh bark, and are garniſhed with oblong, ſpear-ſhaped leaves, ſomewhat like thoſe of Sallow, but of a thicker conſiſtence. The acorns are oblong, and ſit in very ſhort cups; they are ſweeter than a Cheſnut, and are much ſought after by the Indians, in order to lay up to regale with in Winter. They likewiſe draw an oil from them, which they uſe inſtead of butter, and it is little inferior to the oil of Almonds. In America the tree goes by the name of *Live Oak*.

14 SESAMUM orientale. *Eaſtern Foxglove. Lin. Sp. pl.* 883.

Seſamum veterum. *Bauh. Pin.* 27.

This is an annual, and grows naturally in the iſland of Ceylon, and on the coaſt of Malabar. It ſends up a round, hairy ſtalk, about two feet high, divided into a few branches, furniſhed with oblong-oval leaves, ſtanding oppoſite on footſtalks; they are entire on their margins, veined, and thinly covered with a few ſoft hairs. The flowers come out ſingly at the boſoms of the leaves, upon ſhort peduncles; they are white, and each has a permanent calyx, cut at the brim into five equal parts, which ſpread open, and contain a petal ſhaped like that of the Foxglove. In the centre of the tube are four ſtamina, two ſhorter than the other, and all ſhorter than the petal; theſe ſurround an oval hairy germen, ſupporting a ſtyle longer than the ſtamina, and crowned by a ſpear-ſhaped ſtigma, divided into two parts. When the flower falls, the germen becomes an oblong capſule, having four cells, containing many ſmall oval, compreſſed ſeeds.

This plant is not only cultivated in Aſia, but alſo in Africa, and from the latter the negroes have carried it to South Carolina, where they raiſe large quantities of it, being very fond of the ſeeds, and make ſoups and puddings of them, as with Rice and Millet. They parch them too over the fire,

fire, and with other ingredients, ſtew them into a hearty food. The ſeed in Carolina is called *Oily Grain*, it yielding oil very copiouſly. This when firſt drawn has a warm pungent taſte, and is otherwiſe not palatable, but after being kept a year or two, the diſagreeableneſs goes off, and it becomes mild and pleaſant, is then uſed in their ſallads, and for all the purpoſes of *Olive Oil.*

15 SESAMUM Indicum. *Indian Foxglove. Lin. Sp. pl.* 884.

This too is an annual, and a native of ſome parts of India. The ſtalk riſes higher than in the former ſpecies, and the lower leaves are cut into three diviſions. The flower reſembles the other, and the grain is eaten in India in the ſame manner.

16 SINAPIS nigra. *Black Muſtard. Lin. Sp. pl.* 933.

Sinapi rapi folio. *Bauh. Pin.* 99.

This is an annual, and grows wild in hedges, and on the borders of our fields. It ſends up a branched ſtalk, three or four feet high, furniſhed with variouſly jagged leaves at the diviſions of the branches; thoſe at the lower part reſemble Turnep leaves, tho' ſmaller, but towards the top they are leſs jagged, and nearly oval. The flowers terminate the branches in looſe ſpikes; they are yellow, and each is compoſed of a calyx

of four narrow leaves, which ſpread open in form of a croſs, and fall off when the flower fades; and of four roundiſh petals, ſtanding in the ſame manner, having four oval glands, one on each ſide the ſtamina and ſtyle. In the centre are ſix awl-ſhaped ſtamina, two ſhorter than the reſt, ſurrounding a taper germen, which becomes a ſmooth four-ſquare pod, about an inch long, ending in a ſharp point.

This plant is cultivated for the ſeed, of which that excellent and wholeſome ſauce, called Muſtard, is made.

17 SINAPIS arvenſis. *Charlock. Lin. Sp. pl.* 933.

Rapiſtrum flore luteo. *Bauh. Pin.* 95.

This is the *Common Charlock*, and it is generally known by being a troubleſome weed among corn. It is ſaid the *Durham* flour of Muſtard is made from the ſeeds of this; but the truth of it I know not. There is another plant called *Charlock*, or *Wallock*, by the farmers, and grows larger than the former. This is the *Raphanus raphaniſtrum*, the calyx of which is ſhut, or ſtands upright, the flower is whitiſh, and the pod is long, round, ſmooth, and has but one cell. This is a more pernicious weed among corn than the firſt *Charlock*.

18 ZEA

18 ZEA mays. *Indian Wheat. Lin. Sp. pl.* 1378.

Frumentum Indicum Mays dictum. *Bauh. Pin.* 25.

The *Turkey Wheat* is a native of America, where it is much cultivated, as it is alſo in ſome parts of Europe, eſpecially in Italy and Germany. There are many varieties, which differ in the colour of the Grain, and are frequently raiſed in our gardens by way of curioſity, whereby the plant is well known. It is the chief bread corn in ſome of the ſouthern parts of America, but ſince the introduction of Rice into Carolina, it is but little uſed in the northern colonies. It makes a main part too of the food of the poor people in Italy and Germany. This is the ſort of *Wheat* mentioned in the Book of Ruth, where it is ſaid that *Boaz* treated *Ruth* with parched ears of corn dipped in vinegar. This method of eating the roaſted ears of *Turkey Wheat* is ſtill practiſed in the Eaſt, they gathering the ears when about half ripe, and having ſcorched them to their minds, eat them with as much ſatisfaction as we do the beſt flour-bread. In ſeveral parts of South America they parch the ripe corn, never making it into bread, but grinding it between two ſtones, mix it with water in a Calabaſh, and ſo eat it.

The Indians make a ſort of drink from this grain, which they call *Cici*. This liquor

quor is very windy and intoxicating, and has nearly the taſte of ſour Small Beer; but they do not uſe it in common, being too lazy to make it often, and therefore it is chiefly kept for the celebration of feaſts and weddings, at which times they moſtly get intolerably drunk with it. The manner of making this precious beverage, is to ſteep a parcel of the corn in a veſſel of water, till it grows ſour; then the old women, being provided with Calabaſhes for the purpoſe, chew ſome grains of the corn in their mouths, and ſpitting it into the Calabaſhes, empty them ſpittle and all into the ſour liquor, having previouſly drawn off the latter into another veſſel. The chewed grain ſoon raiſes a fermentation, and when this ceaſes, the liquor is let off from the dregs, and ſet by till wanted. In ſome of the iſlands in the South Sea, where each individual is his own lawgiver, it is no uncommon thing for a near relation to excuſe a murderer, for a good drunken-bout of *Cici*.

19 ZIZANIA aquatica. *Water Zizania. Lin. Sp. pl.* 1408.

Arundo alta gracilis, foliis e viridi cæruleis, locuſtis minoribus. *Sloane's Jam.* 33. *Hiſt.* I. *p.* 110.

This is a reed-like plant, growing in the ſwampy parts of Jamaica and Virginia. The leaves are of a green-purpliſh colour, and the

the ſtalks terminate in ſpreading panicles of male and female flowers in diſtinct cups. The male hath no calyx, but conſiſts of a bivalve, equal glume, containing ſix ſmall ſtamina, tipped with oblong ſummits. The female alſo hath no calyx, but is compoſed of a bivalve glume, wrapped round the germen, and having a long ariſta. The germen ſupports two ſmall ſtyles, and becomes a ſmall oblong ſeed.

The Indians are exceedingly fond of this grain, and count it more delicious than Rice. If this valuable plant were brought into England, as is juſtly obſerved by a late writer, it is probable it would ſucceed well upon ſome of our low meadows, and amply reward the pains of ſuch as might cultivate it.

CHAP. X.

ESCULENT NUTS*.

1 AMYGDALUS communis. *Sweet and Bitter Almond.*
2 Anacardium occidentale. *Cashew Nut.*
3 Avicennia tomentosa. *Eastern Anacardium*, or *Malacca Bean.*
4 Corylus avellana. *Hazel Nut.*
——— *racemosa.* Cluster Nut.
——— *maxima.* Large Cob Nut.
——— *rubens.* Red Filbert.
——— *alba.* White Filbert.
5 Cocos nucifera. *Cocoa Nut.*
6 Fagus castanea. *Common Chesnut.*
7 Fagus pumila. *American Chesnut.*
8 Juglans regia. *Common Walnut.*
9 Juglans nigra. *Black Virginian Walnut.*
10 Jatropha curcas. *Indian Physic Nut.*
11 Jatropha multifida. *French Physic Nut.*
12 Pinus pinea. *Stone*, or *manured Pine.*
13 Pistacia vera. *Pistachia Nut.*
14 Pistacia narbonensis. *Trifoliate-leaved Turpentine-tree.*
15 Theobroma cacao. *Chocolate Nut.*
16 Trapa natans. *Jesuit's Nut.*

* A Nut is defined to be a hard, woody seed-vessel, inclosing a meat or kernel.

1 AMYGDALUS communis. *The Almond-tree. Lin. Sp. pl.* 677.

Amygdalus ſylveſtris. *Bauh. Pin.* 441.

This grows wild in Africa, and riſes to a very large tree, ſpreading its arms to a great width. Theſe put forth numerous ſlender branches, furniſhed with leaves nearly like thoſe of the Peach. The flowers come out by pairs, and have little or no peduncles; they reſemble the Peach flowers, but are of a lighter colour, and are ſucceeded by dry, ſkinny fruit, containing the nuts called *Almonds*.

The *Almonds* are of two kinds, one ſweet, the other bitter, yet both are promiſcuouſly produced from kernels of the ſame tree; nor does there appear any difference in the nuts to the eye. They both yield by expreſſion a copious quantity of oil, which has neither ſmell or any particular taſte. This oil is of a ſoft relaxing nature, and is given internally againſt coughs, heat of urine, and inflammations. The kernels of the Sweet Almond are eaten in abundance, and about half a ſcore of them peeled are ſaid to give relief in the heart-burn.

2 ANACARDIUM occidentale. *Caſhew Nut. Lin. Sp. pl.* 548.

This tree grows naturally in both the Indies, and is the only plant of the genus. It is rather low, ſeldom exceeding twenty

feet, but breaks into wide crooked branches, which are furniſhed with oval leaves, about the ſize of thoſe of the Pear-tree. The flowers are ſmall, white, and come out at the ſides of the branches; they have a pentaphyllous * calyx, compoſed of oval, ſharp-pointed leaves, and a bell-ſhaped petal, cut at the brim into five ſegments. In the centre are ten ſtamina, and one inflexed, awl-ſhaped ſtyle, crowned by an oblique ſtigma. The germen is roundiſh, and becomes a large, yellow, oval, fleſhy fruit, about the ſize of a Lemon, ſupporting at its apex, which is the thickeſt end, a ſmooth, aſh-coloured nut, ſhaped like a hare's kidney, and about an inch and a half long, and one broad.

The fleſhy fruit is ſtringy, and full of a rough, acid juice, which is uſed in America to acidulate punch. The ſhell of the Nut is very hard, and the kernel, which is ſweet and pleaſant, is covered with a thin film; between this and the ſhell is lodged a thick, blackiſh, inflammable liquor, of ſuch a cauſtic nature in the freſh Nuts, that if the lips chance to touch it, bliſters will immediately follow. The kernels are eaten raw, roaſted, or pickled.

The cauſtic liquor, juſt mentioned, is eſteemed an excellent coſmetic with the Weſt India young Ladies, but they muſt

* Having five leaves.

certainly ſuffer a great deal of pain in its application; and as fond as our Engliſh females are of a beautiful face, it is highly probable they would never ſubmit to be flayed alive to obtain one. When any of the former think themſelves too much tanned by the heat of the ſun, they take the *Caſhew* kernels, and gently ſcrape off the thin ſkins with which they are ſurrounded; with theſe they rub their faces all over, which cauſe them immediately to ſwell and grow black, but in a few days the ſkin of the whole face flakes off in pieces, and in about three weeks a new one will be formed, which will be as ſmooth and fair as that of a young child. I have been told by perſons who have ſtood under theſe trees for ſhelter in a ſtorm, that by chance this liquor has dropped on their hands from ſome decaying Nuts, and it has eaten the ſkin nearly as quick as *aqua fortis*.

The yellow fruit is famous for curing the Braſilian negroes of diſorders in the ſtomach, to which they are very ſubject; but they ſeldom uſe it voluntarily for this purpoſe, as their humane maſters, when they find them much indiſpoſed, knowing what is good for their health, drive them to woods abounding with *Caſhew Nuts*, and leave them there either to periſh by famine, or cure themſelves. In a ſhort time hunger forces them to eat plentifully of the fruit, there being nothing

nothing elſe to be had, and in two or three weeks they are brought back again perfectly ſound, and fit for their cuſtomary labour. The milky juice of this tree will ſtain linen of a good black, which cannot be waſhed out again.

3 AVICENNIA tomentoſa. *Eaſtern Anacardium. Lin. Syſt. Natu.* 426.

Bontia foliis ſubtus tomentoſis. *Jacq. Amer.* 25. Anacardium. *Bauh. Pin.* 511.

This tree is a native of both the Indies. The leaves are oblong, entire, woolly underneath, and ſtand oppoſite, on very ſhort thick footſtalks. The flowers are produced in long bunches, and each conſiſts of a permanent calyx, cut into five roundiſh lobes, and containing a white bell-ſhaped petal, having a ſhort tube, with its brim cut into two lips, each of which is moſtly divided into three equal oval parts. It hath four awl-ſhaped erect ſtamina, tipped with roundiſh, twin ſummits, and one erect ſtyle, crowned with an acute, bifid ſtigma. The capſule is tough, compreſſed, ſomewhat the ſhape of a rhombus, and contains one large ſeed of the ſame figure, having four fleſhy gills.

Theſe ſeeds are ſaid to be the Malacca Beans formerly kept in the ſhops, (but this is doubtful) the kernels of which were eaten as Almonds.

The plant is the *Bontia germinans* of the Species Plantarum.

4 CORYLUS avellana. *The Hazel. Lin. Sp. pl.* 1417.

Corylus ſylveſtris. *Bauh. Pin.* 418.

The *Hazel* is ſo common in our woods and hedges, that it muſt be generally known. The different kinds of *Filberts*, ſo commonly planted in gardens, are only varieties of this. Whether the Spaniſh Nut be another variety is uncertain, but Miller thinks the latter is the *Corylus colurna*.

It will be needleſs to mention the manner of eating the Nuts here, but in China they put the meats into their Tea, and count they give it a more grateful flavour.

5 Cocos nucifera. *Cocoa Nut. Lin. Sp. pl.* 1658.

Palma indica coccifera anguloſa. *Bauh. Pin.* 502.

This is a ſpecies of Palm, growing naturally in the Eaſt Indies, but it is much cultivated in South America, and the Weſt India iſlands. It riſes to fifty or ſixty feet high, the body or trunk generally leaning on one ſide; but is regularly ſhaped, being equally thick at both ends, and ſmalleſt in the middle. The bark is ſmooth, and of a pale brown colour. At the top come out from twenty to thirty branches, or rather leaves, ſome of them fifteen feet long; theſe

are

are winged, ſtraight, and tapering. The lobes are green, ſword-ſhaped, and about three feet long towards the baſe of the mid-rib, but diminiſh towards the extremity. The branches or leaves are bound at their baſe by ſtringy threads, about the ſize of ſmall packthread, which are interwoven like a web. The flowers are of a pale yellow colour, are produced in long bunches at the inſertions of the leaves, and are male and female iſſuing from the ſame ſheath. The male is compoſed of a ſmall, three-leaved calyx, containing three oval, ſharp-pointed petals, and ſix ſtamina, tipped with arrow-ſhaped ſummits. The female alſo has a three-leaved calyx, and three petals, ſurrounding one ſtyle, crowned by a three-lobed ſtigma. The germen is oval, and ſwells to a large berry, incloſing an oval nut, with a hard ſhell, having three holes at the top, and is covered with a kind of tow, which the Indians twiſt off, and make into cordage. With this tow they likewiſe make an excellent caulking for their veſſels.

Within the Nut is found a kernel, as pleaſant as an Almond, and alſo a large quantity of liquor reſembling milk, which the Indians greedily drink before the fruit is ripe, it being then pleaſant, but when the Nut is matured, the liquor becomes ſour. Some full-grown Nuts will contain a pint or more of this milk, the frequent drinking of

which ſeems to have no bad effects upon the Indians, yet Europeans ſhould be cautious of making too free with it at firſt, for when Lionel Wafer was at a ſmall iſland in the South Sea, where this tree grew in plenty, ſome of his men were ſo delighted with it, that at parting they were reſolved to drink their fill, which they did; but their appetites had like to have coſt them their lives, for though they were not drunk, yet they were ſo chilled and benumbed, that they could not ſtand, and were obliged to be carried aboard by thoſe who had more prudence than themſelves, and it was many days before they recovered.

The ſhells of theſe Nuts being hard, and capable of receiving a poliſh, they are often cut tranſverſely, when being mounted on ſtands, and having their edges ſilvered or gilt, or otherwiſe ornamented, thus ſerve the purpoſe of drinking cups. The leaves of the tree are uſed for thatching, for brooms, baſkets, and other utenſils; and of the reticular web, growing at their baſe, the Indian women make cauls and aprons.

6 FAGUS caſtanea. *Common Cheſnut. Lin. Sp. pl.* 1416.

Caſtanea ſylveſtris. *Bauh Pin.* 419.

The *Common Cheſnut* is a native of the ſouthern parts of Europe, but is much cultivated in England, where it produces as good

good fruit as it does in Spain and Italy, though they are not altogether ſo large. It is now ſo common in gentlemens plantations, that it is generally known. It will be needleſs to ſpeak about the nature of the Nuts, but it may be obſerved, that the tree affords excellent timber, the wood being equal to the beſt Oak for many purpoſes.

7 FAGUS pumila. *American Cheſnut. Lin. Sp. pl.* 1416.

Fagus foliis ovato-lanceolatis ſerratis. *Roy. lugdb.* 79.

This is a native of America. It differs from the former in the tree being much ſmaller; in the leaves being woolly underneath, and in the catkins of flowers being ſlenderer and knotted. The Nuts are a little bigger than Hazel-nuts, but far exceed the Common Cheſnut in ſweetneſs. The woods of South Carolina abound with theſe trees.

8 JUGLANS regia. *Common Walnut. Lin. Sp. pl.* 1415.

Nux juglans ſive regia vulgaris. *Bauh. Pin.* 417.

The *Common Walnut* is known to all by being ſo univerſally cultivated, but its native place of growth has not yet been aſcertained. There are many varieties of it, which are only ſeminal variations. The

meats are ſuppoſed to be much of the nature of Almonds, yet they are certainly leſs emollient, as they are apt to excite coughing. The Chineſe candy theſe Nuts into a Sweetmeat, and the raw kernels they put into their tea, as has been mentioned of the Hazel-nuts.

9 JUGLANS nigra. *Black Virginian Walnut. Lin. Sp. pl.* 1415.

This grows naturally in Virginia and Maryland, where it arrives to a large ſize, having its branches furniſhed with leaves, compoſed of five or ſix pair of ſpear-ſhaped lobes; theſe are ſerrated, ſharp-pointed, and the lower pair the leaſt. When rubbed they emit a ſtrong aromatic ſmell, as do alſo the Nuts, which are rough, rounder than the Common Walnut, their ſhells very hard and thick, the kernels ſmall, but ſweeter than our nuts.

10 JATROPHA curcas. *Indian Phyſic Nut. Lin. Sp. pl.* 1429.

Jatropha aſſurgens, ficûs folio, flore herbaceo. *Browne's Jam.* 348.

This grows naturally in the Weſt India iſlands, where it riſes with a ſtrong ſtem to about fourteen feet, divided into ſeveral branches, furniſhed with angular heart-ſhaped leaves, ſomewhat reſembling thoſe of the Fig. The flowers are male and female

male diſtinct on the ſame plant, of an herbaceous colour, and are produced in umbels at the ends of the branches. The females are ſucceeded by oblong-oval capſules, with three cells, each containing one oblong black ſeed.

11 JATROPHA multifida. *French Phyſic Nut. Lin. Sp. pl.* 1429.

Jatropha aſſurgens, foliis digitatis: laciniis anguſtis pinatifidis. *Browne's Jam.* 348.

This is a native of South America, but is cultivated in the Weſt Indies. It is a lower ſhrub than the former, and the leaves are divided into nine or ten narrow lobes, which are joined at their baſe, and have many jagged teeth on their edges, ſtanding oppoſite. The upper ſurface of the leaves are of a ſhining green, but the under ſide greyiſh. The flowers are male and female diſtinct on the ſame plant, and of a bright ſcarlet colour; they come out in umbels in manner of the former, and make a beautiful appearance, whereby the ſhrub is as much cultivated for ornament, as for uſe.

The kernels of the Nuts of both theſe ſpecies are violently emetic and cathartic, as many European ſailors have experienced; for only three or four of them, eaten by people ignorant of the Nuts, and the effects of the kernels, have purged them both ways

for

for many hours after. The natives affirm that this purgative quality consists entirely in a film that runs through the centre of the kernel; and Dr. Bancroft says he really believes this to be the case, he having frequently eaten the meats when divested of this membrane, without feeling any of the above effects. The kernels have a grateful flavour.

12 PINUS pinea. *Stone Pine. Lin. Sp. pl.* 1419.

Pinus officulis duris, foliis longis. *Bauh. Hist.* I. *p.* 248.

This is a large tree, and grows naturally in France, Spain, and Italy. The leaves grow two in a sheath, are a little ciliated, inclining to a sea-green colour, and are rather thinner and shorter than those of the Pineaster. The cones are roundish, very thick, about five inches long, and the scales end in an obtuse point. The seeds are near three quarters of an inch long, thick, inclining to an oval form, round backed, and of a light brown colour.

The kernels of these Nuts or seeds have a pleasant, agreeable taste, and in Italy are frequently served up in deserts. An oil is drawn from them, which is equal in goodness to that obtained from Hazel-nuts. Between the wood and inner bark of this tree, lies a soft white substance, which in

the Spring the Swedes prepare a much-esteemed dish from; and the bark is often ground and mixed with Oat-meal for bread.

13 PISTACIA vera. *Pistachia Nut. Lin. Sp. pl.* 1454.

Pistacia peregrina, fructu racemoso sive Terebinthina indica. *Bauh. Pin.* 401.

The *Pistachia* grows in several parts of Asia. It rises to between twenty and thirty feet; the young branches are covered with a light-brown bark. The leaves are pinnated, and composed of about three pair of oval lobes, with an odd one at the end. The lobes emit an odour on being rubbed, and their edges are turned backwards. It hath male and female flowers in distinct plants. The males are produced in loose sparsed catkins. They have no petals, but each consists of a small five-pointed calyx, containing five small stamina, terminated by four-cornered summits. The female flowers come out in clusters from the sides of the branches; these have no petals, but each has a large oval germen, supporting three reflexed styles, and are succeeded by oval Nuts.

The kernels of these Nuts have a sweet, unctuous taste, resembling that of sweet Almonds. They are of a healing balsamic nature, and are deemed serviceable in distempers of the breast.

14 PISTACIA

14 PISTACIA narbonenſis. *Trifoliate-leaved Turpentine-tree. Lin. Sp. pl.* 1454.

Terebinthus indica major, fructu rotundo. *Bauh. Hiſt.* I. *p.* 277.

This grows naturally in Perſia, and ſome parts of Armenia. It is a middling-ſized tree, ſending out many ſide branches, furniſhed with light-green winged leaves, compoſed of three or five roundiſh lobes, ſtanding on long footſtalks. It is male and female in diſtinct plants, as the former. The Nuts are ſmall, but their kernels are eaten in manner of the true ſort.

15 THEOBROMA cacao. *Chocolate Nut. Lin. Sp. pl.* 1100.

Amygdalis ſimilis guatimalenſis. *Bauh. Pin.* 442.

The *Chocolate Nut-tree* grows naturally upon moſt parts of the iſthmus of Darien, and ſeveral of the Spaniſh ſettlements in the Weſt Indies. It riſes to a conſiderable height in its natural ſtate, but when cultivated for a crop, it is topped to keep it low. The leaves are very large, oval, and entire. The flower is compoſed of five fleſh-coloured petals, which are irregularly indented, and ſurround five erect, awl-ſhaped ſtamina, and one like ſhaped ſtyle, crowned with a ſimple ſtigma. The germen is nearly oval, and becomes a yellow oblong pod, about the ſize of a Melon, pointed at both ends,

ends, and having five cells, filled with oval, compreſſed, fleſhy ſeeds.

Theſe ſeeds or Nuts are about the ſize of Olives, are of an oily nutritive nature, and conſtitute a principal part of what is ſold in the ſhops by the name of *Chocolate*.

In order to cure the Nuts for ſale, the negroes cut the pods lengthways, and take them out, at the ſame time carefully diveſting them of the pulp which ſticks about them. This done, they are carried to a houſe, and laid in large wooden veſſels raiſed above the ground, when they are covered with mats, upon which they place boards with weights upon them, to preſs the Nuts cloſe. In theſe veſſels they are kept to ferment for four or five days, but they muſt be well ſtirred every morning, leſt the exceſſive heat ſhould ſpoil them, and in the end they change from a white to a brown colour. Afterwards they are taken out of the veſſels, ſpread upon cloths, and expoſed in the ſun to dry, and when ſufficiently weathered, they are packed up for market.

16 TRAPA natans. *Jeſuit's Nut. Lin. Sp. pl.* 175.

Tribulus aquaticus. *Bauh. Pin.* 194.

This grows plentifully in the lakes and ſtagnant waters in Italy and Germany. It hath almoſt ſemicircular leaves, which float

on the ſurface of the water; among which riſe up ſappy, round ſtalks, ſupporting the flowers. Each flower hath a monophyllous calyx, cut into four acute parts, and ſurrounds four oval, whitiſh petals, larger than the calyx. In the centre are four ſtamina, and one ſtyle, crowned with a roundiſh ſnipped ſtigma. The germen is oval, and becomes a naked oblong-oval Nut, having one cell, and armed with four ſharp, thickiſh ſpines, ſtanding oppoſite one another in the middle.

Theſe Nuts are collected by the common people, and their kernels having a pleaſant flavour, are not only eaten crude, but are often made into bread.

CHAP. XI.

ESCULENT FUNGUSES.

1 AGARICUS campeſtris. *Common Muſhroom.*
2 Agaricus pratenſis. *The Champignion.*
3 Agaricus chantarellus. *Chantarelle Agaric.*
4 Agaricus delicioſus. *Orange Agaric.*
5 Agaricus cinnamomeus. *Brown Muſhroom.*
6 Agaricus violaceus. *Violet Muſhroom.*
7 Lycoperdon tuber. *The Truffle.*
8 Phallus eſculentus. *The Morel.*

As the Agarics are numerous, and generally ſuppoſed to be poiſonous, I ſhall deſcribe the above few wholeſome ones as minutely as poſſible, in order to prevent any accident from miſtaking the ſpecies.

1 AGARICUS campeſtris. *Common Muſhroom. Lin. Sp. pl.* 1641.

Fungus campeſtris albus ſupernè, infernè rubens. *Bauh. Hiſt.* III. *p.* 824.

The top or cap of this is firſt of a dirty cream colour, convex, and if but juſt expanding,

panding, the under part, or what is called the gills, is of a bright flesh red; this colour lasts but a little time before it turns darker, and when the plant is old, or has been some time expanded, the gills become of a dark brown, the cap almost flat, of a dirty colour, and often a little scaly. It differs much in size, in different plants, it being from an inch to seven inches broad. The general use of it is well known. It is found in woods, old pastures, and by road sides, and is in the greatest perfection in September.

There is a variety of this with a yellowish white cap and white gills; this is very firm, but seldom expands so freely as the true sort, and when broiled will exude a yellowish juice. It is probable this sort is not pernicious, though it is always rejected by such as can distinguish it.

2 AGARICUS pratensis. *Champignion. Hudson's Flo. Angl.* 616.

The *Champignion* is very common upon heaths and dry pastures. A number of them generally come up in a place, ranged in curved lines or circles. The cap is small, almost flat, from one to two or three inches diameter, of a pale buff colour, often crimpled at the edges, and when dry, tough like leather, or a thin piece of fine cork. The gills are of the colour of the cap, are thinly placed, with a short one, and sometimes two, coming

coming from the edge of the cap between each. The ſtalk or pillar is alſo of the colour of the cap; it is long, ſlender, and all the way of a thickneſs.

This plant has but little ſmell, is rather dry, and yet when broiled or ſtewed, it communicates a good flavour. In perfection with the former.

3 AGARICUS chantarellus. *Chantarelle Agaric. Lin. Sp. pl.* 1639.

Fungus minimus flaveſcens infundibuliformis. *Bauh. Pin.* 373.

This is rather a ſmaller Fungus than the former. The cap is yellow, of different hues in different plants, ſome being of a pale yellow, and others of an orange colour. It is generally ſunk in the middle, ſomewhat reſembling a tunnel, and its edges are often twiſted and contorted ſo as to form ſinuſes or angles. The gills are of a deeper colour than the outſide, are very fine, even, numerous, and beautifully branched. The ramifications begin at the ſtalk, and are variouſly extended towards the edge of the cap. The pillar is of the ſame colour as the cap, is ſeldom inſerted in the centre, but rather ſideways; it is ſhort, thickiſh at the root, and the gills moſtly run down the top, which make it appear ſmalleſt in the middle.

This plant broiled with ſalt and pepper

 has

has much the flavour of a roaſted cockle; and is eſteemed a delicacy by the French, as is the former. It is found in woods and high paſtures, and is in perfection about the end of September.

4 AGARICUS delicioſus. *Orange Agaric. Lin. Sp. pl.* 1641.

Amanita fulvus, lacte croceo. *Hall. Hiſt.* 2419.

The general ſize of the cap of the *Delicioſus* is from two to four inches broad. Its form is circular, with the edges bent inwards; convex on the upper ſurface, except in the centre, where it is a little depreſſed, ſo as nearly to reſemble the apex of a ſmooth Apple. The colour is a ſordid yellow, ſtreaked with aſh and yellowiſh brown, from the centre to the edge, and when it is broken, it emits a gold-colour juice. The gills are of a deep yellow, and a few of them come out by pairs at the ſtalk, but divide immediately, and run ſtraight to the edge of the cap. The ſtalk or pillar is thinneſt near the middle, thickeſt at the root, and when cut tranſverſely, it is quite white in the centre, with a fine yellow ring that goes to the edge.

This Fungus well ſeaſoned and then broiled, has the exact flavour of a roaſted Muſcle. Its prime time is September, and it is to be found in high dry woods.

5 AGARICUS

5 AGARICUS cinnamomeus. *Brown Mushroom. Lin. Sp. pl.* 1642.

The *Brown Mushroom* has a cap the colour of fresh-tanned hides. At first it is hemispherical, firm, even, and fleshy, with mostly a small rising in the centre; but when old it is quite flat, and then somewhat resembles the *lactifluus*, except that it is not milky. The gills are of a yellowish brown, not very distant from each other, bent like a knee at the pillar, and have a short one or two run from the edge of the cap between each. The pillar is near the length of a finger, firm, rather thick, brown at the base, of a sordid yellow upward, and when cut transversely, of a fine white grain. The cap in different plants is from two to five inches broad.

The whole plant has a pleasant smell, and when broiled gives a good flavour. It is found in woods, in September and October.

6 AGARICUS violaceus. *Violet Mushroom. Lin. Sp. pl.* 1641.

Fungus esculentus bulbosus dilutè purpureus. *Mich. Gen.* 149. *t.* 49. *f.* 1.

The cap of the *Violet Mushroom*, when first expanded, is smooth, hemispherical, the main surface of a livid colour, but towards the margin it is of a better blue. When full grown or old it becomes corrugated, and of a rusty brown. The gills of

a young plant are of a beautiful violet colour, and regularly placed. The pillar is of the colour of the gills, ſhort, of a conical form, but ſwelled at the baſe into a ſort of bulb. Its upper part is ſurrounded with an iron-coloured wool, which, in a plant juſt expanding, ſtretches croſs to the edge of the cap like a web.

This requires much broiling, but when ſufficiently done and ſeaſoned, it is as delicious as an Oyſter. It is found in woods in October, and I have met with plants from two to ſix inches broad. Hudſon's *bulboſus* is only a ſmall variation of this plant.

There are ſome other ſpecies of Agarics that are frequently eaten by the country people; and it is probable the greateſt part of thoſe with firm fleſhy caps might be eaten with ſafety, provided they were choſen from dry grounds. It is well known that ſoil and ſituation have a great influence upon the properties of plants; and theſe being of a ſingular nature, and abſolutely between that of an animal and vegetable, may be more powerfully affected than a compleat ſpecies of either, by reaſon they have neither leaves nor branches to carry off the noxious damps and vapours of a ſtagnant ſoil, as a perfect vegetable has; nor have they any groſs excremental diſcharges, like thoſe of a living animal. The gills no doubt do exhale ſome of their ſuperfluous moiſture, but their

ſituation

ſituation is ſuch, that any thick ſteam from the earth may lodge in them, and by clogging their excretory ducts, render the plants morbid. Thus they ſoon run into a ſtate of putrefaction, and become a prey to worms, flies, and other inſects. The common Muſhroom, which is in general eſteem, (though we have ſeveral others better) is not ſafely eaten, when produced upon a moiſt ſoil. An acquaintance of mine, who is exceeding fond of broiled flaps, as he calls them, was taken very ill upon eating ſome he gathered off a wet cloggy land. He became very ſick, with his ſtomach much diſtended, which induced him to think he was abſolutely poiſoned; but luckily for him, he had ſome fat mutton broth in the houſe, of which he drank plentifully, and his ſtomach diſgorging, he recovered. This accident, however, did not diſcourage him from making free with his beloved diſh in future, but he has been careful ever ſince to gather his Muſhrooms (and no one knows Muſhrooms better) on dry ſoils; being himſelf convinced, that the pernicious quality of his flaps, was entirely owing to the place they grew upon.

From this it is evident, that thoſe who gather Muſhrooms for ſale, ſhould have particular regard to the lands they collect them from, eſpecially if they know they are to be broiled; but if they be intended for *Catchup*,

perhaps they may be leſs cautious, as the ſalt and ſpices, with which the juice is boiled, may correct any evil diſpoſition in the plants. But even in this caſe, I can from my own experience aver, that *Catchup* made of Muſhrooms taken from a dry ſoil, has a more aromatic and pleaſant flavour, than that which is made of thoſe taken from a moiſt one, and it will always keep a great deal better.

7 LYCOPERDON tuber. *The Truffle. Lin. Sp. pl.* 1653.

Tuber brumale, pulpa obſcura odorata. *Mich. Gen.* 221. *t.* 164.

The *Truffle* is a ſolid Fungus, of a globular figure, and grows under the ſurface of the ground, ſo as to be totally hidden. It has a rough blackiſh coat, and is deſtitute of fibres. The manner of its propagation is entirely unknown. Cooks are well acquainted with its uſe and qualities. It is found in woods and paſtures in ſome parts of Kent, but is not very common in England. In France and Spain *Truffles* are very frequent, and grow to a much larger ſize than they do here. In theſe places the peaſants find it worth their while to ſearch for them, and they train up dogs and ſwine for this purpoſe, who after they have been inured to the ſmell, by their maſters frequently placing ſome in their way, will readily

readily ſcrape them up as they ramble the fields and woods.

8 PHALLUS eſculentus. *The Morel. Lin. Sp. pl.* 1648.

Boletus capite tereti reticulato. *Hall. Hiſt.* 2247.

The *Morel* is a Fungus of a very ſingular conſtruction, having an oval, or rather conical head, full of irregular pits or cells, which in the larger plants are big enough to receive the tip of a finger. The centre of the baſe is faſtened to a thick ſtalk, about the length of the head, and irregularly fluted near the root. The whole plant at firſt is nearly of a buff colour, but when old it becomes brown. It grows on moiſt banks, and wet paſtures, and ſprings up in May. It is uſed in the ſame manner as the Truffle for gravies, but gives an inferior flavour.

APPENDIX.

THE following plant could not with propriety come under any of the general divisions of the foregoing work.

HIBISCUS esculentus. *Fig-leaved Okra. Lin. Sp. pl.* 980.

Alcea maxima, malvæ roseæ folio, fructu decagono recto crassiore breviore esculento. *Browne's Jam.* 284. *n.* 3.

This is an annual, and a native of both the Indies. It sends up a spungy stalk rather more than a yard high, which branches towards the top, and is furnished with hand-shaped leaves, having five lobes. The flowers are produced at the divisions of the stalk; each has a double calyx, and the under one is torn on one side. The petals are heart-shaped, are five in number, of a sulphur colour, are joined at their base, and have dark purple bottoms. The stamina are many, and are united into a column below, but expand near the top. The germen is roundish, and turns to a thick capsule, three or four inches long, mostly standing erect, and having five cells, containing kidney-shaped seeds.

The inhabitants of the Indies boil these

pods in their ſoups. They contain a viſcous acid juice, which communicates a thickneſs, and alſo a pleaſant flavour.

The generic characters of the following two ſpecies have not yet been perfectly ſettled.

GINKGO. *Maiden-hair Tree.*

Arbor nucifera, folio adiantino. *Kæmpf. Amœn. Exot.* 811.

This is a native of Japan, where it is known by the names *Ginan* and *Itſio*. The body is covered with an aſh-coloured bark, and a full-grown tree is as large as a Walnut. The wood is brittle, having a ſoft ſpungy pith running through it. The leaves are large, and expand in the form of a Maiden-hair leaf. They are narrow at the baſe, unequally divided upward, have no nerves or fibres, both ſurfaces being alike. The upper ſide of the footſtalk is flat, and runs into the ſubſtance of the leaf. The flowers are produced in long catkins, at the boſoms of the leaves of the young twigs, and are ſucceeded by plums, nearly of the ſize and colour of the Damaſk Plum, each containing a whitiſh, brittle ſtone, reſembling that of the Apricot, but larger, encloſing a white kernel, having much the flavour of an Almond.

In China and Japan theſe kernels always make part of the deſert at all public feaſts and

and entertainments. They are ſaid to promote digeſtion, and to cleanſe the ſtomach and bowels.

BREAD FRUIT-TREE.

This grows in all the Ladrone Iſlands in the South Sea, as is mentioned by Capt. Dampier and Lord Anſon, and alſo at Otaheite, by Capt. Cooke, and is thus deſcribed:

The *Bread Fruit* grows on a tree about the ſize of a middling Oak. Its leaves are a foot and half long, of an oblong figure, deeply ſinuated like thoſe of the Fig-tree, which they reſemble in conſiſtence and colour, and in exuding a milky juice upon being broken. The fruit is about the ſize of a child's head, and the ſurface is reticulated, not much unlike a Truffle. It is covered with a thin ſkin, and has a core about the ſize of a ſmall knife. The edible part is between the ſkin and the core; it is as white as ſnow, and ſomewhat of the conſiſtence of new bread. It muſt be roaſted before it is eaten, being firſt divided into three or four parts. Its taſte is inſipid, with a ſlight ſweetneſs, nearly like that of wheaten bread, mixed with Jeruſalem Artichoke.

This Fruit is the conſtant food of the inhabitants all the year, it being in ſeaſon eight months; and in order to ſupply the remaining

remaining four, they have a method of ſweating the unripe fruit, by laying them in heaps in a hole made in the floor of the houſe (which hole they neatly line with graſs) and covering them with leaves, and a layer of ſtones, by which they ferment and become ſour, and will then keep for ſeveral months. This maſs is called *Mahie*, and as it is wanted, it is taken out of the hole, made into balls, wrapped in leaves, and baked.

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N. B. *The Author not having an opportunity of ſeeing the ſheets, till after they were worked off, finds it neceſſary to correct the following*

E R R A T A.

Page 17, l. 12, for ſparedly, r. ſparſedly.
—— 18, l. 28, take away the comma between rats and granaries.
—— 35, l. 4, for cut, r. eat.
—— 46, l. 8, for quantities, r. qualities.
—— 99, l. 27, and
—— 115, l. 2, for ſpikes, r. racemi.
—— 101, l. 21, for hirſutia, r. hirſutie.
—— 182, l. 22, and where elſe the expreſſion occurs, for theſe fruits, r. the fruit.
—— 189, l. 9, for apples, r. berries.
—— 193, l. 26, for plums, r. berries.
—— 308, l. 17, for rind, r. rinded.
—— 377, l. 1, for pods, r. capſules.
—— ibid. l. 12, for walnut, r. walnut-tree.

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