Beckwith.

THE BEAUTIES OF THE CREATION.

VOLUME V.

FLOWERS.

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THE BEAUTIES OF THE CREATION:

OR, A NEW MORAL SYSTEM OF NATURAL HISTORY:

IN FIVE VOLUMES:

Consisting of

QUADRUPEDS,
BIRDS,
FISHES AND REPTILES,
INSECTS,
TREES AND FLOWERS,
&c. &c.

Designed to inspire Youth with Humanity towards the Brute Creation, and bring them early acquainted with the wonderful Works of the Creator.

Who can this field of miracles survey,
And not with Galen, *all in rapture, say,*
Behold a God ! *adore him, and obey !*

THE SECOND EDITION.

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1793.

A

CONCISE DESCRIPTION

OF

TREES;

PARTICULARLY THOSE OF THE

DRUG OR MEDICINAL KIND.

A

CONCISE DESCRIPTION

OF

T E E S;

PARTICULARLY THOSE OF USE

FOR MEDICINAL PURPOSES.

COFFEE SHRUB.

NATURAL HISTORY.

COFFEE SHRUB.

THE Coffee ſhrub grows in Arabia-Felix, and is brought from Mocha: the flower reſembles the Jeſſamine; and the leaf, that of the Bay-tree. It is propagated by ſeeds, and grows to the height of eight or ten feet. The twigs and leaves riſe by pairs: the leaves are two inches broad in the middle, from whence they decreaſe to a point at each extremity. As this tree will not thrive when tranſplanted, unleſs kept in mould, it

has been found very difficult to rear it in diſtant climates: but this inconvenience has, by attention and perſeverance, been ſo conſiderably diminiſhed, that it is now cultivated, with the moſt promiſing ſucceſs, in the Weſt as well as the Eaſt Indies.

The fruit hangs on the twigs, by a foot-ſtalk, containing one, two, or more, in the ſame place. Theſe ſhrubs are watered by artificial channels, like other vegetables; and, after three or four years bearing, the natives plant new ſhrubs, in conſequence of the old beginning then to decline. They dry the berry in the ſun, and afterwards diveſt it of the outward huſks, with hand-mills. In the hot ſeaſons, they uſe theſe huſks, roaſted, inſtead of the Coffee berries; and eſteem the liquor impregnated with them more cooling.

The Coffee berries are generally ripe in April: they are eſteemed, as being of an excellent drying quality, comforting the brain, eaſing pains in the head, ſuppreſſing

preſſing vapours, drying up crudities, preventing drowſineſs, and reviving the ſpirits.

Coffee, ſays POMET, is the fruit of a tree, whoſe berries are brought from Arabia-Felix, and the leaves of which are thick, and always green. That which is greeniſh, freſh or new, and that does not ſmell muſty, but whoſe berry is of a middle ſize; in ſhort, the cleaneſt, dryeſt, and plumpeſt are the beſt. There is a great conſumption made of it, in the prepared berry, which is done by drying it in an oven or kiln, ſo long, until it is well parched, or rather half calcined, and looks not of an abſolute black, but rather of a dark purple, inclining to black; if it be well burned, and not over high, it has a grateful flavour; but if over much, or too little done, or if afterwards it be ground any time before it be uſed, it loſes all its force and virtue; ſo that in making Coffee, the powder is to be freſh ground, and uſed immediately; for an hour's time will pall and flat it, ſo as it ſhall loſe all its volatile parts, which float like an oil upon the

liquor, when freſh; but upon the leaſt keeping, after reduced to powder, its eſſential particles are ſo ſubtile as to fly away, or be deſtroyed by the corroſive nitre of the air, which being expoſed but for a few minutes, they inſtantly imbibe.

According to LEMERY, it is a ſmall berry, longiſh, and round, like a Pine Apple, of a dark brown colour; its bark is a kind of huſk that is a little hard and woody; it encloſes a berry as large as a great pea, of an oval figure, dividing itſelf into two parts, yellowiſh, inclining to white; the fruit grows upon a tree of the ſame name, which is common in the Happy Arabia, from whence it is tranſported through all the dominions of the Great Turk, and from Turkey brought to us, as is ſuppoſed, cured, that it might not be planted in other countries.

It is of an excellent drying quality, comforts the brain, and dries up crudities in the ſtomach; it helps digeſtion, eaſes pains of the head, rarifies the blood,

ſuppreſſes

ſuppreſſes vapours, gives life and gaiety to the ſpirits, hinders ſleepineſs after victuals, and contracts the bowels; it is an excellent dryer, fit for moiſt bodies, and moſt conſtitutions.

TEA SHRUB.

TEA SHRUB.

THE Tea ſhrub grows plentifully in ſeveral parts of the Eaſt-Indies, and affords a leaf which is too well known, according to the opinion of our phyſicians, in every country in Europe, It is brought from China, Japan, and Siam. The leaves are gathered in the ſpring; and bear a flower of five leaves, reſembling a roſe: to theſe ſucceed a cod, like a Hazel-nut. The Tea ſhrub flouriſhes equally in rich and poor ground. The leaves are dried and parched by fire; in which ſtate they are ſent to Europe, and other parts of the world. The beſt Tea is that which is the greeneſt, beſt ſcented, and moſt free from duſt. The cauſe of Tea being ſo much drunk in Europe, is ſaid to be from the Chineſe bartering it for our Sage, which they eſteem as poſſeſſing the moſt invaluable qualities. This is not improbable, from our phyſicians having a Latin proverb, reſpecting Sage of virtue; which aſks, Why will

a man die, with Sage in his garden? Although Tea is drunk more for pleaſure than for any medicinal purpoſe, it is juſtly allowed to poſſeſs many ſalutary qualities.

This ſhrub is thus deſcribed by POMET: "The "Tea, which the people of China and Japan call *Cha*, "or *Tcha*, is the leaf of a little ſhrub, which grows "plentifully about Pekin and Nankin, in China, and "in ſeveral parts of Japan. It is a ſlender green leaf, "pointed at one end, and divided at the other, and a "little cut or indented round about. In the middle "of each leaf, there runs a filament or ſtring, from "whence proceed a number of little fibres. After "the leaves, grow ſeveral pods, which are each the "ſize of one's finger end, of a very particular ſhape "like the Areca; in each of which are found two "or three berries, of a mouſe-coloured grey without, "and having a white kernel, very ſubject to be "worm-eaten. The Japan Tea, differs from the Chi-"neſe only in the leaves, which are much ſmaller,

"and

" and the taſte and ſmell more agreeable, it is like-
" wiſe of a finer clear green. This variety of ſmell,
" taſte, and colour, renders it of much greater value."

Monſieur LEMERY deſcribes it as a very little leaf, growing on a ſmall ſhrub, from whence it is gathered in the ſpring, at which time it is little and tender. He adds, that it lightens and refreſhes the ſpirits, ſuppreſſes vapours, prevents and drives away drowſineſs, ſtrengthens the brain and heart, haſtens digeſtion, purifies the blood, and is proper againſt the ſcurvy.

COCOA-TREE.

COCOA-TREE.

THIS Tree, bearing the Cocoa or Chocolate nut, reſembles our Heart Cherry-tree; except that, when full grown, it is much higher and broader. It has abundance of leaves, ſimilar to thoſe of the Orange-tree. It flouriſhes throughout the year, eſpecially near the ſummer and winter ſolſtices. As the leaves perpetually repleniſh themſelves, this tree is never diſrobed of its verdure. The bloſſoms are ſmall, regular, and like a Roſe, but ſcentleſs. Every bloſſom is joined to the tree by a ſlender ſtalk; and leaves, in falling, long green filaments; which produce a pointed, yellow fruit, of the ſize of our Melons: theſe adhere to the thick branches, without any intermediate ſtem; as if Nature thus providentially provided it a ſupport ſtrong enough to bear the greatneſs of its weight, when grown ripe, and to its largeſt ſize. Each fruit contains from between fifteen and twenty-five ſmall nuts, or almonds, covered

with a thin yellow ſkin; which being ſeperated, a tender ſubſtance appears, divided into ſeveral unequal particles, that, although ſharp to the palate, are nouriſhing to the conſtitution.

Theſe trees grow in all the Spaniſh Weſt-Indies, Jamaica, &c. where they commonly produce fruit every ſeven years at moſt, after the firſt planting: but, in the interim, they are ſometimes twice or three times removed; when great care is taken to ſecure them, with ſuch ſhade as may preſerve them from the intenſe heat of the ſun. Being once reared, they are not liable to this injury; and, therefore, the precaution being no longer neceſſary, is diſcontinued; for, being ranged in rows, with ſhady Plantains, they are both mutually ſheltered by each other from the parching ſun, and boiſterous winds. It is a tree of ſingular beauty, profit, and utility. Its large, broad, and green leaves, hang like ſo many ſhields, as if to defend the tender and valuable fruit from injury. As the fruit adheres to the large branches, the tree appears as if moſt beautifully

ſtudded,

ſtudded, from the root to the moſt large and expanding branches.

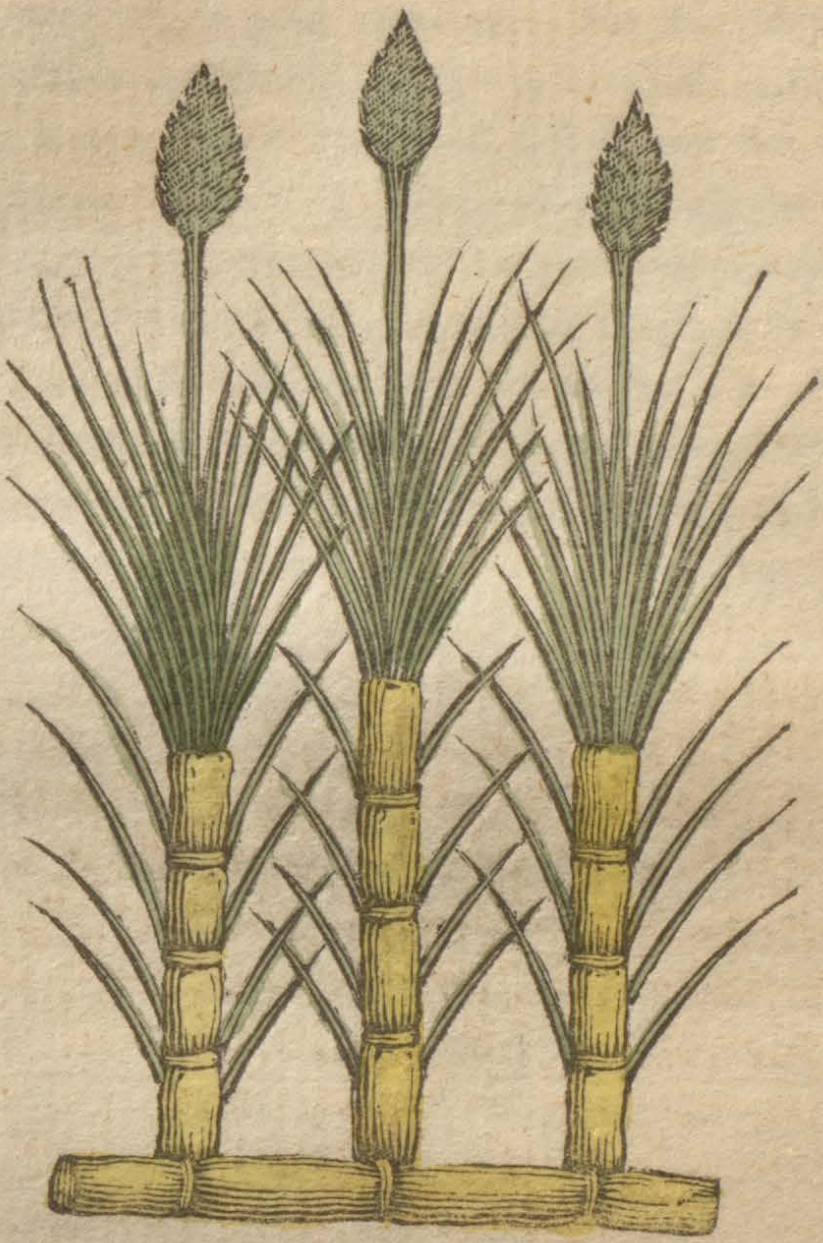
The Cocoa-nuts, affording to the Indians and Spaniards food, raiment, riches, and delight, are received in payment, as currency.

It is unneceſſary to add, that, from this extraordinary tree, that wholeſome beverage Chocolate is made, in ſuch quantities as to ſupply the greater part of the world with a liquor diſtinguiſhed for its nutritive and reſtorative qualities.

POMET tells us, that there are four ſorts of trees which bear the Cocoa-nut. The firſt and ſecond ſort are called the large and ſmall Carach, being thus named from the province of Nicaragua, from whence they are brought; the third and fourth are called the large and ſmall Iſland Cocoas, becauſe they come from the American Iſlands. The moſt valued of the four kinds, is the large Carach, eſpecially for making Chocolate,

Chocolate, which is its chief uſe. For this purpoſe, thoſe which are plump, weighty, blackiſh without, and of a deep red within, well taſted, and not of a muſty ſmell, are the beſt. The pods in which the nuts are contained being broke, the nuts are taken out and laid on mats to dry in the ſun, till the moiſture within them is exhauſted, when they are fit for uſe. This fruit, according to LEMERY, is of a cooling nature, helps digeſtion, eaſes complaints in the lungs, and is a reſtorative in conſumptions.

THE



THE SUGAR-CANE.

THE SUGAR-CANE

Is the produce of Barbadoes, Jamaica, Nevis, &c. This plant bears on each joint a cane, five or ſix feet high, and adorned with long, ſtraight, green leaves, ſimilar to Flags, or Fleur-de-Lis. On the top they have a plume of ſilver-coloured flowers. The canes contain a porous ſubſtance, of which the ſugar is made. When they are mature, the canes are cut off, at the firſt joint from the ground; and are laid in heaps, like our ſheaves of corn in harveſt-time: being cleared from their leaves, they are tied in bundles, and carried to the mills, which preſs out their juice: this is put into boilers, in order to evaporate the watery particles, ſo as to let nothing but the ſugar ſubſide. The ſugar is then cleared, by a mixture of ingredients, adapted to the purpoſe of fining and preparing it for graining. While it is boiling,

the

the ſcum, which riſes in great quantities, is clearly taken from the ſurface, until the ſugar is ready to be emptied into the coolers; from whence it is again ſhifted into earthen pots, with holes in their bottoms, which drains the molaſſes into other pots, placed beneath: the latter is an entire month in ſeparating itſelf from the ſugar; which is then put into caſks, or hogſheads, for tranſportation.

The canes, according to POMET, are brought to maturity in the following manner: the ground being properly prepared by digging with a ſpade, about eighteen inches deep, after the manner of trenching, a cane of about three feet high is put into it; a rider of a foot at each end is then made for two other canes; and in this manner they continue to plant till the ground is full. At the end of ſix or ſeven months, which is the time the beams are uſually raiſed, care muſt be taken for the preſervation of the ſugar, otherwiſe a great deal will be loſt.

The

The Sugar-cane, in England, is ſo tender as not to admit of being reared without artificial heat. It is, however, preſerved as a great curioſity, in the gardens of thoſe who keep hot-houſes, for the purpoſe of having ſuch curious exotic productions of Nature.

THE

THE NUTMEG AND MACE TREE.

THE NUTMEG AND MACE TREE.

THE Nutmeg, or Aromatic Nut, ſays POMET, is, properly ſpeaking, the almond, or kernel of a fruit of the ſize of our green Nuts, which are diſtinguiſhed into two ſorts: the Male, or long Nutmeg, and the Female, or round, common Nutmeg.

The tree that bears the Nutmeg is of the bigneſs of the Peach-tree, and the leaves have a very near reſemblance to thoſe mentioned by DALECHAMP, except that they are ſhorter and narrower; after which come fruit of the Nut or Apricot ſize. This tree, according to Mr. TAVERNIER, is not planted, but grows by means of certain birds, or fowl, which ſwallow the Nutmegs whole, and throw them up again without having digeſted them; and that the Nutmeg being then covered with a viſcous and gluey matter, and being

being caſt upon the ground, they take root, and produce a tree, which grows juſt as if it had been planted after the manner of others.

The Nutmeg is likewiſe a commodity which none but the Dutch are maſters of, becauſe it is cured no where but in the Banda and a few other iſlands belonging to them in the Eaſt Indies. It is remarkable, that ſo little a ſpot of land ſhould furniſh all the world with Nutmegs. But this is not hard to believe, when we conſider, that theſe iſles are ſo ſtocked with Nutmeg-trees, that it is almoſt incredible; and beſides, theſe parts lye in ſo good a climate, that the trees are always loaden with flowers and fruit, and that they have three crops a year; viz. in April, Auguſt, and December; that of April is much more valued than thoſe which are got in Auguſt or December; and the climate is ſo temperate, that the men live to one hundred and twenty years of age, and have nothing to do but eat, drink, and ſleep, and now and then walk about, while the women employ themſelves in ſepa-

rating

rating the browze from the Nutmeg, drying the Mace, and breaking the ſhells wherein is the Nutmeg, being the chief commodity of the country, and almoſt all they live by.

The Nutmegs are the kernels of the fruit, which are covered with a hard, thin, and blackiſh ſhell. On the outſide of the ſhell is found a covering, which is thin and reddiſh, of a ſweet ſmell, and aromatic taſte, and is what we call Mace, but vulgarly, and improperly, the Nutmeg-flower. After the Mace there is a green browze, that is of no manner of uſe. From whence it is to be obſerved, that the Nutmeg has three wrappings or coverings; viz. the Shell, the Mace, and the Browze.

The trees which bear the female, or common Nutmegs, grow not but in cultivated, or improved lands; but thoſe which produce the male, or long Nutmegs, grow in woods and foreſts, which makes the Dutch call them wild Nutmegs; but as they are little uſed,

becauſe

becauſe they are almoſt without taſte or ſmell, and void of any virtue, they are ſeldom brought hither.

As to the common Nutmegs, we ought to chuſe ſuch as are heavy, firm, hard, and of a full plumpneſs, of a light grey, whoſe outſide is finely marbled, and the inſide reddiſh, being of a fat, oily body, which are the ſigns of their newneſs, and which being grated, affords a ſweet flavour, and put into the mouth, yields a warm, piquant, aromatick taſte. As to the little hole that is met with ſo very common in Nutmegs, it is a vulgar error to belive, that that makes it looſe its virtue; for there is no Nutmeg without it, that being the place where the ſtalk adheres to the Nut.

The uſe of the Nutmeg is ſo well known, it would be needleſs to ſay any thing of it; I ſhall only add, that it is much valued in medicine.

Nutmeg, ſays LEMERY, is a kind of nut, or fruit, of a foreign tree, as large as a Pear-tree, with leaves like

like the peach, but they are much ſmaller: the flower is in the ſhape of a roſe, of a pleaſant ſmell; after which is falled off, a fruit appears as large as a green walnut, covered with two barks; the firſt of which is very thick, and pulled off when the fruit is ripe; the ſecond is much thinner and finer, reddiſh or yellowiſh; it is ſeparated from the Nutmeg in order to dry, and is what we call Mace, not the Nutmeg-flower; this yields a great deal of oil and volatile ſalt.

When the Nutmeg is ſeparated from the barks, they dry and preſerve it: the tree which bears this grows plentifully in the iſle of Banda, where there are two ſorts, the wild and the cultivated, or male and female; the male, which is a long and large nut, is ſeldom uſed: the female which is the rounder and leſſer nut, is that generally ſold in the grocers' ſhops; when gathered, ſome ſay they are laid in quick-lime, in the Indies, for two reaſons: firſt, that being carried into other parallel or proper climes, they might not grow,

for

for ſo in time it might prove to their damage. Secondly, that being thus cured, the worm might not take them: the beſt are thoſe of a reaſonable ſize, freſh, heavy, firm, not ſpongy, of an oilyneſs when grated, and of a pleaſant ſmell and taſte, not too bitter or acrid. They fortify the brain, nerves and ſtomach, aſſiſt digeſtion, expel wind, and reſiſt putrefaction.

Mace has the ſame virtues with the Nutmeg, but theſe are more exalted, and it acts with greater penetration and efficacy. The Mace bark or wood of the ancients, is the bark of the trunk of a tree of the ſame name, which grows in Barbary, and is thick, reddiſh, and of a bitter ſmart taſte. Its virtue is aſtringent; but as this bark is ſeldom brought among us, they impoſe it inſtead of Mace, though the qualities are different, and ſo confound the Mace-bark with the true Mace.

CINNAMON.

CINNAMON-TREE.

CINNAMON-TREE.

WHAT the ancients, as well as the moderns, call Cinnamon, ſays POMET, is the middle bark, or inner rind of the branches of a tree, which grows to the height of a Willow, and whoſe leaves are ſo like the *Folium Indum*, or Logwood, that it is difficult to find the difference at firſt ſight, which has given grounds, to ſome people to aſſert, that the *Folium Indum* was the leaves of a tree that bore the Cinnamon; but if the leaves are ſo like, that the eye cannot readily diſtinguiſh, the palate can do it with eaſe, becauſe the leaves are of ſo ſweet a taſte and ſmell, that they ſurpaſs, in ſome meaſure, the leſſer Cinnamon. After the leaves ariſe white flowers, in form of little cups, from whence come berries of the figure of an olive-ſtone; each of which adheres to the branch by little ſtalks.

As to the place from whence the Cinnamon comes, and the manner of barking the tree, I think it proper to relate what Mr. TAVERNIER has writ of it. The Cinnamon comes from the iſle of Ceylon in the Eaſt-Indies; the tree that bears it is very like our Willow, and has three barks or rinds; but the ſecond or middlemoſt bark, is that which is choſen for uſe, and the others rejected as of no importance. This Cinnamon coſts the Dutch more than can be believed; for the king of Ceylon, otherwiſe called king of Candy, from the name of the capital city, was a ſworn enemy to the Hollanders; ſo that every year he ſet a guard of five or ſix hundred men to cover and defend as many labourers, during the ſeaſon, for barking the Cinnamon-trees; and entertained theſe workmen all the reſt of the year, without reckoning the ſeveral garriſons maintained throughout the whole iſland: theſe great charges enhanced much the price of Cinnamon, which grows as before deſcribed.

When the inhabitants of the iſland gather their crop of Cinnamon, they free it from the outward bark, which

which is brown and rough, then they lay it to dry and roll it up; by this means it acquires the figure we ſee it in, and becomes of a reddiſh colour, being of a ſweet ſmell, and piquant taſte, aromatic, and very agreeable: therefore chuſe ſuch, together with the thineſt bark, and of the higheſt or deepeſt red colour that you can get, throwing aſide ſuch as is thick, or has little taſte or ſmell.

Cinnamon is of ſuch great uſe, that we have few drugs which we uſe ſo much of, as well becauſe of its virtues, as from its agreeable taſte and ſmell. The Dutch bring us another ſort of Cinnamon, with a large bark, and very thick, which is that the ancients, from the Arabs, call Draheni, and we, unpoliſhed or rough Cinnamon. This Cinnamon is the bark of the trunk and large branches of the tree bearing the Cinnamon, but it is a merchandize, or commodity, of little value.

Beſides the foregoing there are three other ſorts of Cinnamon; viz. the *Caſſia lignea*, which is alſo a

ſecond bark of the trunk and branches of certain trees, very like thoſe which produce the Cinnamon. Theſe trees grow here and there, intermixed with thoſe trees that bear the Cinnamon.

Caſſia lignea differs from Cinnamon, in that it is weaker, darker coloured, and, when chewed in the mouth, more glutinous, dry, and harſh; whence it appears that the *Caſſia lignea* tree, and that of the Cinnamon, are two different trees.

White Cinnamon, to which ſome give the name of White Coſtus, Coſtus Bark, Winter's Bark, or Winter's Cinnamon, becauſe WILLIAM WINTER was the firſt who brought it into England. This is the bark of the trunk and branches of a tree of the ſize of a Pear-tree: the branches are ſlender, high, ſtraight, and well adorned with leaves, like thoſe of the laurel, but more delicate, ſofter, of a ſea-green, and very fine ſmell; after which grows a round fruit, of a beautiful red. This tree grows plentifully at St. Domingo, in Guadaloupe, all about the ſandy, mountainous, or rocky

rocky parts; and is met withal in the iſle of St. Laurence or Madagaſcar, where it is called Fimpi.

Clove Cinnamon, or what we call, improperly, Clove-wood, is the ſecond or inner bark of the trunk and branches of a tree, whoſe leaves come very near thoſe of the laurel; after which ſpring round fruit, of the ſize of gall-nuts, cheſnut-coloured, very light, which being broke, you may find within a kind of kernel: the fruit has the ſmell and taſte of the Clove, which gave occaſion to the ancients to call it Clove or Madagaſcar Nut, becauſe we meet with great quantities of thoſe trees in that iſland. The Clove-wood, or rather the bark, having the taſte and ſmell of the Clove, is at preſent made uſe of, eſpecially by the hawker's, who ſell it, after it is beat to powder, for powdered Cloves, though the Cloves are four or five times as dear again as this bark; and ſo they deceive the ignorant.

Cinnamomum, ſeu Canella, in Engliſh, Cinnamon, ſays LEMERY, is a thin bark, that is ſmooth, and rolled in

long pipes, of a ruſſet colour, or yellowiſh, inclining to red; of a ſweet ſmell and taſte, piquant, fragrant, and very aromatic: it is taken from the branches of a tree about the height of our Willow, which bears a leaf ſhaped like the Indian leaf we call Malabathrum, which ſmells and taſtes like the Cinnamon. The flowers grow in little cups, white and odoriferous, ſucceeded by a fruit that is of the ſhape and ſize of a ſmall olive, green at firſt, but growing black as it ripens. This tree grows in the iſle of Ceylon, which is in the meridional part of India; and the wood is without ſmell or taſte. The principal virtue lies in the bark, which, when freſh, is greyiſh without, and yellowiſh within: when it is ſeparated from the tree, it eaſily divides into two barks, and they keep the inner bark as the moſt valuable, which they dry in the ſun, and roll it up juſt as we have it come to us. This has little or no ſmell or taſte when taken from the tree, but acquires both afterwards.

When they have barked the Cinnamon-tree, if they let it alone for three years together, it will produce another

another bark as good as the former. This Cinnamon yields a great deal of exalted eſſential oil and volatile ſalt, therefore is proper for the head, brain, and nerves, to fortify the vitals, comfort the heart, aſſiſt the ſtomach, expel wind, help digeſtion: it is the greateſt reſtorative in nature, and an excellent antidote againſt poiſon, plague, and any malignant diſeaſes.

CLOVE-TREE.

CLOVE-TREE.

THE Clove, as is commonly thought, is the flower of certain trees, that is made hard and black by the heat of the ſun: they were always very common in the Molucca Iſlands, until of late years, the Dutch not being able to hinder the Engliſh, Portugueſe, and French, from going thither, and bringing away Cloves from thence, thought it adviſeable to make themſelves entirely maſters of that commodity, to pluck up all the trees and tranſport them to an iſland of their own, called Ternate, by which means other nations are forced to purchaſe that valuable merchandiſe from them.

When the Clove begins to appear, it is of a whitiſh green, afterwards reddiſh, and according as it ripens

it grows brown; and that without being ſteeped in ſea-water, and dryed before the fire, as ſome authors have obſerved: for the Dutch, and natives of the iſlands make no other preparation of the Clove, than after it is fallen from the tree, to let it dry in the ſun, expoſed in the open field; and after that to keep them carefully from the air. As it is impoſſible but there muſt remain ſome Cloves upon the trees after the crop is got, theſe grow to the ſize of a man's thumb, and become a hard, black fruit, of a pleaſant ſmell, and fine aromatic taſte. We now and then meet with ſome of theſe Cloves, but very ſeldom, becauſe the Dutch ſell them ſeparately, by the name of the Mother Clove; and theſe large ones are known in phyſic, by the name of *Antoſie*.

It is obſervable, that where the Clove-trees grow, no tree or plant will thrive, becauſe of the great heat of theſe trees, which conſumes or waſtes all the radical moiſture of the earth round about them. It is obſerveable likewiſe, that there are no trees or plants

in

in the whole world, that afford ſo ſweet a ſmell as the Cloves when they firſt appear.

Such Cloves as are well fed, or oily, dry, brittle, or eaſy to break; of a tawny red, well furniſhed at the top, and of a clear tawny colour; and which being put into the mouth, yield a hot piquant, aromatic taſte, are to be preferred in chuſing them.

There is another Clove to be met with now and then in Holland, though it is but ſeldom, which is a ſmall fruit of the ſhape and bigneſs of a barley-corn, and which terminates in a point, ſticking five or ſix together upon one ſmall branch; ſo that they reſemble, in ſome meaſure, a little crown.

This Clove is of an iron colour, and has the ſame taſte and ſmell as the common Clove. The tree which bears it, is the only one in the world; and only found in the middle of the iſle of Maſſia, in the Eaſt-indies, where it is called, by the Inhabitants of the iſland,

Thinca-Radoi, which ſignifies Royal-Clove. This fruit, by the order of the king of the iſland, is guarded by ſoldiers, that no perſon may have it but himſelf. They pretend likewiſe, that when this tree is loaden with fruit, the other trees bend down towards it, to pay their homage; and that the flowers of the common Clove fall off, when theſe begin to appear.

Cloves, ſays LEMERY, are called a fruit, but are rather an aromatic flower, from an Indian tree, whoſe leaves are long, broad, and pointed; when the fruit begins to appear, their colour is of a whitiſh green, afterwards they grow red; and at laſt, when ripe, are of a dark brown, as we ſee them of now. The large cloves are called, in Latin, *Antophylli*, or the Mother Cloves, but they are very ſcarce. There is alſo the *Cariophyllus Regius*, or the Royal Clove, before deſcribed; it has this name from bearing on its top a ſort of crown, for which reaſon the king of the country keeps it in his own poſſeſſion; and becauſe there

there is a common fabulous opinion, that the other trees bow towards this, as their king.

The Cloves, in general, are cephalic, neurotic, and cardiac, proper for epilepſy, palſy, and vertigo; are good in wind and cholic, and are allowed, eſpecially the oil, to be the beſt ſpecific in the tooth-ach.

PEPPER-TREE.

PEPPER-TREE.

THERE are ſeveral ſorts of Pepper, of which the following are the principle:

White Pepper, ſays POMET, is the fruit of a climbing plant, commonly called a Creeper, whoſe leaves are entirely like thoſe of our Currants; after which come ſmall cluſters, as it were adorned with round ſeeds, green at firſt, but when ripe they are of a greyiſh colour.

As the Pepper-plant cannot ſupport itſelf, the inhabitants of thoſe parts where it grows plant it at the root of certain trees, as the Areca, which is a ſort of Palm-tree, very ſtraight and tall; the Cocoa, or other trees of the like nature: but as this Pepper is rarely brought to us, a great many perſons will affirm, it is not the true white Pepper, being nothing more than the bark of the black Pepper.

The beſt white Dutch Pepper, is that which is the largeſt, beſt fed, heavieſt, and has the leaſt black ſeeds amongſt it.

Black Pepper is likewiſe the fruit of a creeper that has large broad leaves, very fibrous, and ſupplied with ſeven ſtrings, or nervous ribs, that are very conſpicuous. The Dutch and Engliſh bring three ſorts of black Pepper, which differ not one from the other, but according to the places where they grow. The firſt and fineſt is that of Malabar; after that the Pepper of Jamby, which comes the neareſt to the Malabar; the third ſort is a meagre, lean, dry Pepper of Bilipatham; and though that be the leaſt of all, it is nevertheleſs moſt eſteemed by the Mahometans; becauſe, ſay they, the ſmaller the Pepper is, the better condition it is of; for the ſmaller Pepper has the large grain, and it is not ſo hot as the great Pepper, which is the reaſon the Dutch rarely bring any of the little Pepper from India.

The

The Thevet Pepper is a ſmall, round berry, of the ſize of white Pepper, reddiſh as to colour, and at one end has, as it were, a little crown; but as this Pepper is of no kind of uſe, by reaſon of its ſcarcity, I ſhall ſay nothing further of it, but only that it has a pleaſant, aromatic taſte.

Long Pepper is a fruit or berry of a plant altogether like that which bears the black Pepper, except that it climbs not ſo high, but grows commonly in the nature of a ſhrub, and ſupports itſelf upon its own ſtem, and has ſmaller, and much greener leaves, and the ſtalks, or tails, are not ſo long.

The Eaſt-India long Pepper, which is that uſually ſold, is a berry of the thickneſs and length of a child's finger; that is, properly ſpeaking, nothing elſe but a collection of little ſeeds together, ſomething red without, and blackiſh within. In each of theſe ſeeds, or kernels, is a ſort of white powder, of a hot biting taſte; and they ſtick ſo cloſe together, as not to be ſeparated but by pounding; and this maſs forms a

berry

berry of the ſize and length aforeſaid. The Dutch and Engliſh bring plenty of this Pepper from India.

There is found in the iſlands of America a ſhrub, that has leaves almoſt like thoſe of Plantane, which produces a fruit, or berry, about a foot long. This berry is compoſed of ſeveral little grains, or ſeeds, that together make a long ſpike, or pod, and are contiguous one to the other; of the ſame ſhape as the long Pepper. The fruit, when freſh and young, is green; but when the ſun has ripened it, black, and that it has more acrimony than the long Eaſt-India Pepper.

Beſides the other two ſorts of long black Pepper, before particularized, ſometimes, though very rarely, a third ſort is ſold, by the name of long black Pepper, or Ethiopian Pepper, Mooriſh or Zelim Berry. This Pepper is the fruit of a creeping ſtalk, which produces neither leaves nor flowers, but only five or ſix heads of the bigneſs of one's thumb end, hard and half round; from whence proceeds ſeveral pods of the length of one's little finger, and the thickneſs of a quill,

quill, brown without and yellow within. Theſe pods are divided by knots, and in each knot is found a little bean, black without and reddiſh within, without any taſte or ſmell. That which is moſt like the pod, is of a hot, acrid, biting taſte, and pretty aromatic, eſpecially when held long in the mouth; and by reaſon of its great acrimony, the Ethiopians make uſe of it for the tooth-ach.

Guinea Pepper, which the Americans call Mexico Pepper. *Pimento*, or American Pepper, is a red Pepper, whereof there are three ſorts: viz. The firſt comes in pods of the thickneſs and length of one's thumb. The ſecond is much ſmaller, and comes almoſt in ſhape of a mineral, and as it were emboſſed. The third is much leſs, and almoſt entirely round. All the three ſorts of Pepper, as they hang to the plant, are green in the beginning, yellow when half ripe, and red at laſt; of the three ſorts only the firſt is uſed, the others being ſo acrid, that the natives cannot make uſe of them.

GINGER

GINGER PLANT.

GINGER PLANT.

THIS plant is called the Club-reed; from the root of which is the ginger, which, at the end of every root, is in form like a foot. The leaves of the plant are long, large, and of a deep green: and the whole flower reſembling a club, has cauſed it to be called by ſome the Club-reed, and by others Ginger with a club flower. Ginger conſiſts of one ſort which is white and mealy, and another which is black and hard: the firſt is the moſt eſteemed. Both the Eaſt and Weſt Indies produce Ginger: in the Antilles it is greatly cultivated; but the greateſt quantities are imported from the Leeward Iſlands of Barbadoes, Nevis, St. Chriſtopher, and Jamaica. Little is now brought from the Eaſt-Indies, except what comes as confectionary, and is called Green Ginger, which they prepare in India. Some indeed is prepared in England and other parts, by ſteeping the freſh roots two or three days in warm water,

water, keeping it all the time in a balneo, which ſmells and ſoftens it. It is then boiled, either ſlit or whole, with refined ſugar, until it becomes a ſyrup.

Ginger, ſays POMET, is the root of a plant which the botaniſts call the Small Club Reed with the ſharp root: it repreſents in ſhape a ſort of foot at the end of every root, for which reaſon the inhabitants of St. Chriſtopher's, and the other Leeward iſlands have called this Pàte in French, or Gingembre, which ſignifies a paw or foot. This produces ſeveral reeds bearing large long green leaves, and afterwards a reddiſh flower, mixed with a little green, the whole head of the flower reſembling a club, from whence it is called Ginger with the Club Flower.

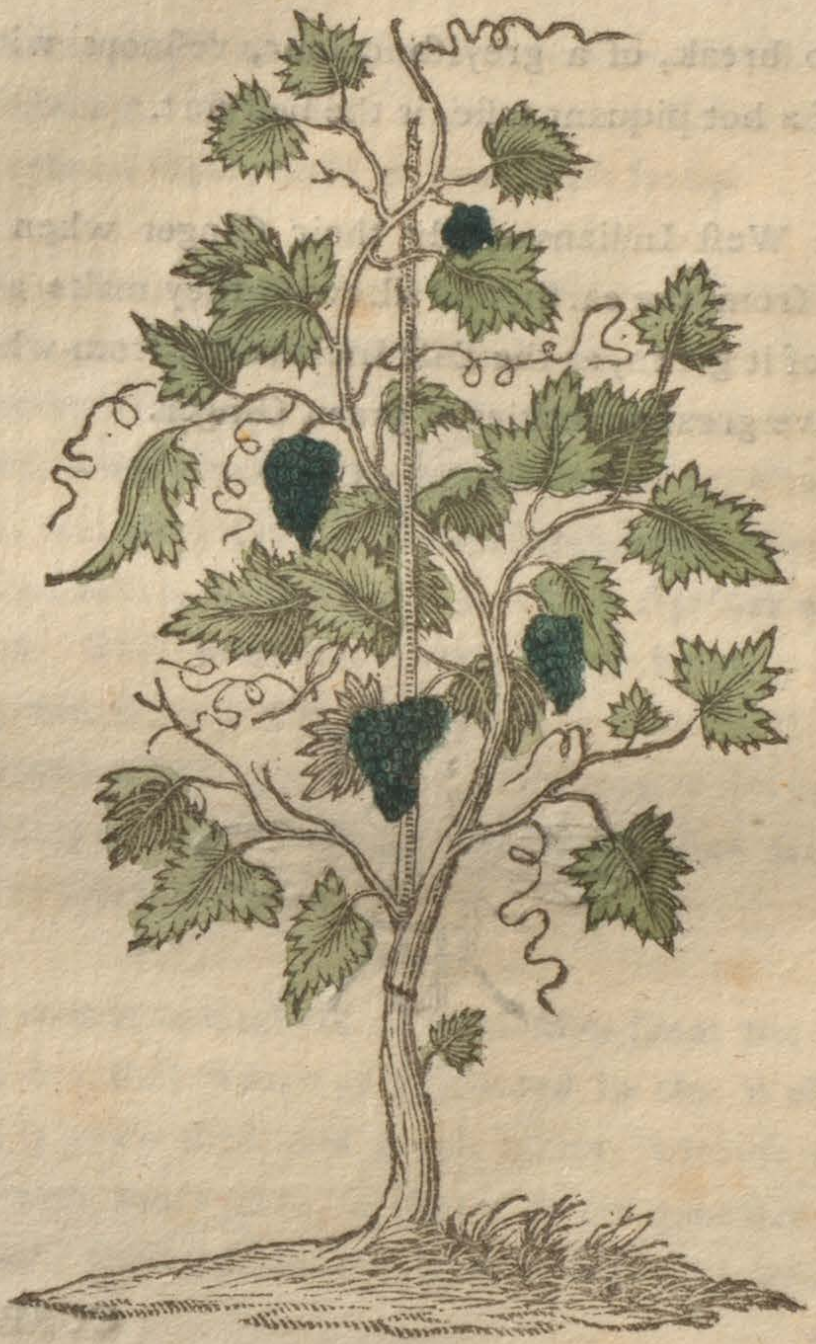
This root is brought to us ſometimes from the Eaſt Indies, but that which is cultivated in the Weſtern Iſlands is more uſed, and much better, becauſe they dry it with more care, ſo that it is not parched and withered; therefore ſuch as is new, dry, well fed, not

eaſy

eaſy to break, of a greyiſh colour, reſinous within, and of a hot piquant taſte, is the beſt ſort.

The Weſt Indians candy their Ginger when it is taken from the earth, and likewiſe they make a preſerve of it green, as the Eaſt Indians do, from whence we have great quantities of green Ginger.

CURRANT



CURRANT VINES.

CURRANT VINES.

THE Raiſins of Corinth, or Currants, are little raiſins or Grapes of different colours, being black, red and white, and commonly of the ſize of the red Gooſeberry: the vine that bears this is low, furniſhed with thick leaves very much indented, which grow plentifully in a vaſt ſpacious plain that is ſituated behind the fortreſs of Zant in Greece. This plain is ſurrounded with mountains and hills, and is divided into two vineyards, in which are abundance of Cyprus, Olives, and houſes of pleaſure, which make, together with the fortreſs and the mount Diſcoppo, a proſpect perfectly beautiful.

When theſe little raiſins are ripe, which happens in Auguſt, the people of Zant gather and ſtone them, then ſpread them upon the ground to dry, and when dried carry them into the town, where they are thrown

thrown through a hole into the great magazine, called the Seraglio; where they are ſqueezed ſo cloſe by them that own them, that they are obliged to uſe iron inſtruments to pull them out, and when they are pulled out, to put them into caſks or bales of different bigneſs, and to make them ſo tight as they are brought to us, they employ men to tread them with their feet, for which purpoſe they rub them well with oil beforehand.

Sometimes alſo we bring raiſins from Natolia, Lepanto, and Corinth; from whence they take their name.

The people of Zant believe to this day that the Europeans uſe theſe raiſins to dye cloths, not knowing that they are for eating.

POMEGRANATE-

POMEGRANATE-TREE.

POMEGRANATE-TREE.

THIS tree grows both wild and cultured. The branches of the firſt are ſmall, angular, and armed with thorns. The bark is red, the leaves ſmall, like the Myrtle; and the flower is large, of a beautiful garnet, and compoſed of ſeveral leaves repreſenting a little baſket of flowers The cup is oblong, purpliſh, and in form like a bell. - From this bloſſom is produced a fruit, which grows into a large round apple, with a thick, ſmooth, brittle rind, adorned with a purple cup. This apple is called the Pomegranate, which is too well known in our elegant deſerts to require a particular deſcription. The wild Pomegranate is only produced in hot countries. The juice of the Pomegranate is much valued in medicine. Of this tree the Engliſh reckon five ſorts, which are cultivated more for ornament than utility. They conſiſt of the common,

mon, ſweet, wild, double-flowered, and American dwarf Pomegranate. The firſt of theſe is the moſt common in this country, which, with care, has been known to afford fruit that has ripened tolerably well in warm ſeaſons: but as they ripen late, they are ſeldom well taſted, of our produce. The double-flowered, continuing its beautiful bloom for near three months, is eſteemed by our nobility and gentry as the moſt valuable flowering tree yet diſcovered.

Punica Malus, ſays LEMERY, or the Pomegranate, is a ſhrub, whereof there are two kinds, one cultivated or domeſtic, and the other wild. The branches are ſmall, angular, armed with thorns; the bark is reddiſh, the leaves are ſmall, and reſemble thoſe of the Myrtle, but leſs pointed, hanging by reddiſh ſtalks, of a ſtrong ſmell, when they are cruſhed or bruiſed; the flower is large, beautiful and red, inclining to purple, compoſed of ſeveral leaves, like a Roſe in the hallow of a cup, repreſenting a little baſket of flowers; the cup is oblong, hard, purpliſh, large at the top, having, in ſome meaſure,

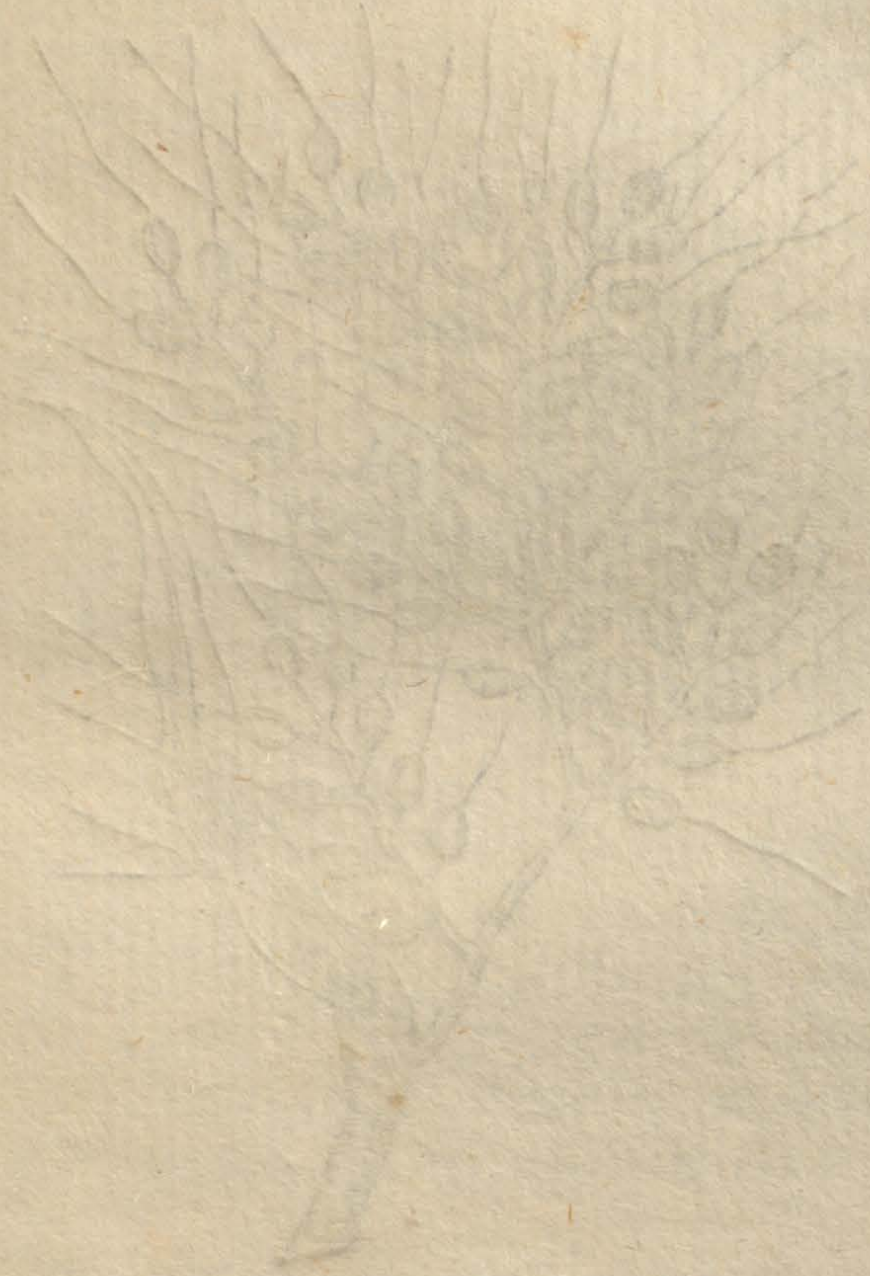
meaſure, the figure of a bell; at the bottom comes a fruit after the flower is gone, which grows into a large, round apple, adorned with a crown, formed by the top of the cup; the bark is as hard as leather, of a purple hue, dark without, and yellow within. It is divided internally into ſeveral partitions full of ſeed, heaped one upon another, being fleſhy, of a fine red colour, abounding with a very pleaſant juice, each of which contain, in the middle of them, an oblong grain, yellow, and ſometimes very irregularly formed.

There are three ſorts of Pomegranates which differ in taſte; the one ſort are eager, or ſharp, the other ſweet, and ſome are betwixt both, manifeſtly neither the one nor the other prevailing, called vinous: theſe Pomegranates are improved in our gardens, eſpecially in all the warm countries, as Spain, Italy, France, &c.

The ſecond ſort is called *Punica Sylveſtris*, the wild Pomegranates:

Pomegranates: this is a ſhrub like the former, but more rough and thorny: they gather the flowers when in their prime, theſe are dryed to keep, which the merchant brings from the Levant. The wild Pomegranate grows only in the hot countries, contains in it a good deal of flegm, oil, and eſſential or acid ſalt.

RICE



RICE PLANT.

RICE PLANT.

THIS plant is much cultivated in the Eaſt, and produces the grain ſo much conſumed, which is called Rice. Although a native of the Eaſt, great quantities of it have been reared in South Carolina, where it is found to ſucceed as well as in its original ſoil: and it being a grain that from its uſe may be called the manna of the poor, it has proved moſt beneficial to that province.

Rice, ſays POMET, is the product of a plant which grows very common in many places of Europe; but more particularly in Spain and Piedmont. This is a Seed of ſo great uſe and profit, that it is called the manna of the poor; and, throughout ſeveral entire countries, they have ſcarce any thing elſe to ſubſiſt on.

This plant, according to LEMERY, bears its ſtalk about three or four feet high? much thicker and ſtronger than that of wheat or other corn: the leaves are long, like the reed, and fleſhy; the flowers blow on the top like barley, but the ſeed which follows is diſpoſed in cluſters, each of which is encloſed in a yellow huſk, ending in a ſpiral thread. This ſeed is oblong, or rather oval and white: the plant is cultivated in moiſt or low grounds in Italy, and the ſeed brought dry from Piedmont, Spain, America, and ſeveral other places: its chief uſe is for food, but is ſometimes made uſe of in phyſic; it nouriſhes well, and ſtops fluxes, therefore is good in armies, camps, and ſieges, becauſe it is of light carriage, and excellent ſuſtenance, and eaſily prepared: it encreaſes blood, and reſtores in conſumptions.

Such as are deſirous of cultivating it in England ſhould place the plants, reared in a hot-bed, in pots filled with rich light earth, and placed in pans of water, which ſhould be plunged in a hot-bed, and

repleniſhed

repleniſhed as the water is by the heat diminiſhed. In July they ſhould be openly expoſed, but in a warm ſituation, and with the ſame watery nouriſhment. Towards the latter end of Auguſt they will produce their grain tolerably ripened, if the Autumn ſhould happen to be favourable. The neweſt Rice ſhould be choſen, and ſuch as is large, white, and well cleanſed.

CORK-TREE.

OF this tree there are ſeveral ſpecies. The chief are the broad-leaved, the evergreen, and the narrow-leaved with ſmooth edges. The firſt is only requiſite to be deſcribed, which is always green, of a moderate height, reſembling the Oak, and having a thick, light, ſpongy bark, of an aſh colour, which is firſt taken from the tree, and afterwards ſeparated from an inner bark. The leaves, cups, or acorns, reſemble, like the form of the tree itſelf, thoſe of the oak. It grows in Italy, Spain, and eſpecially towards the Pyrenees and in Gaſcony, &c. The inhabitants of theſe countries, when deſirous of making a crop of this produce, ſtrip the bark from the top to the bottom of the Cork-trees, and pile them to a reaſonable height in a pit or ditch filled with water. Having loaded theſe heaps with weights, they leave them until they are thoroughly

ſoaked

ſoaked and ſtraitened; then they are removed to another ditch, and from thence to a third and a fourth. They are next taken out of the water, dried, and packed in bales for exportation. To chooſe the beſt Cork, the fineſt boards that are free from knots and chinks, of a moderate thickneſs, yellow on both ſides, and firm in texture, ſhould be ſelected. This beſt ſort of Cork is called the White Cork of France, from its being chiefly produced about Bayonne in the province of Guienne. From the ſame part is brought a ſort which is called the Spaniſh Cork, which ſeems as if it had been burnt: but its blackneſs is ſaid to be cauſed merely by having been ſteeped in ſea-water inſtead of freſh water. The inſide is, however, yellowiſh, and eaſily cut. Of this the thickeſt ſhould be choſen.

Cork, ſays POMET, ſhould be choſen, in fine boards, all of a piece, not full of knots or chinks, of a moderate thickneſs, yellowiſh without and within, and when it is cut entire.

The uſe of this is too well known to need any further account of it. It is of ſome ſmall uſe in medicine, as to ſtop bleeding, being reduced to powder, or thrown into ſome aſtringent liquor. The Spaniards burn Cork into an extraordinary black, which is what we call Spaniſh-black, and uſed for ſeveral ſorts of work.

The broad-leaved Cork, ſays LEMERY, that is always green, is a tree of a moderate height, very much reſembling the Oak, but the trunk is thicker, bearing fewer boughs, and the bark is a great deal thicker, very light, ſpongy, of an aſh colour, tending towards a yellow, which is taken from the tree firſt, and afterwards freed from an inner bark; the leaves are like the Oak, but much larger and longer, ſofter, greener on the outſide, ſometimes a little indented; the cups and the acrorns are alſo like thoſe of the Oak. This tree grows in the hot countries, as Spain, Italy, towards the Pyrenees, and in Gaſcony: that which grows in Spain is different from thoſe that grow about the Pyrenees, and in Gaſcony, in that the bark is black on the outward

outward ſurface, and the leaves continue green all the winter, whereas they fall from the others at the end of autumn.

The acorn of the Cork is aſtringent and proper in the cholic.

TOBACCO PLANT.

TOBACCO PLANT.

OF this production there are five ſpecies: the firſt is the Oroonoko, of which there are two ſorts; the one has very broad, rough, roundiſh leaves; while the leaves of the other are narrow, ſmooth, and pointed: but neither of them is valued by the planter, in conſequence of their not being much conſumed in England. The ſecond ſort is called the ſweet-ſcented Tobacco, from its affording, when ſmoked, a moſt agreeable ſcent: this ſort is much cultivated in Cuba, Braſil, Virginia, and ſeveral other parts of America; from whence it is brought to moſt parts of Europe, but eſpecially to England, where its general culture is prohibited, leſt the revenue ſhould be diminiſhed. The third ſort is the greater narrow leaved perennial Tobacco, imported from the French ſettlements in the

Weſt-Indies into the Royal Gardens at Paris, where it is cultivated in ſmall quantities for the making of ſnuff. The fourth and fifth ſorts are preſerved in Botanic gardens, leſs for uſe than for variety.

Tobacco is raiſed from ſeeds ſown in a rich ground, where the riſing plants are covered, to defend them from the ſun: in the rainy ſeaſons they are tranſplanted into large pieces of ground that are cleared and prepared for the purpoſe. The diſtance of the rows in theſe plantations is about two or three feet, or ſuch a diſtance as will not admit of their extending leaves touching, which would cauſe them to rot, by corrupting each other. The Tobacco being thus tranſplanted, they only require to be weeded, until the flower-ſtems appear, when they cut off the tops in order to afford more nouriſhment to the leaves: the leaves hanging on the ground are likewiſe pulled ſo as to let remain about ten or twelve upon each ſtalk, which cauſes a great increaſe. The leaves, when ripened, are cut and ſpread upon the ground:

they

they are then ſtrung upon certain cords in little knots, at ſuch diſtances as the plants may not touch one another: they are next hung to dry in the air in a ſituation guarded from the wet, during fifteen or twenty days. When ſufficiently prepared, they are made into ſuch forms as the purchaſer deſires.

Tobacco, ſays POMET, is ſo called, becauſe it is met with plentifully, in the iſle of Tabago; and, by ſome, it is called Nicotiana, becauſe Mr. J. NICOT, a French ambaſſador in Portugal, was the firſt that brought it into France to the queen regent; upon which account it was likewiſe called the Queen's Herb: it is alſo called *Antartick Bugloſs*, becauſe this herb grows much in thoſe iſles; and Holy Herb, from its great virtues; laſt of all, Petum, which is the name that the Indians give it, and which was the firſt, and is the true name for Tobacco.

This plant, at preſent, is very common in France, there being few gardens where it does not grow: but

I ſhall not entertain you with a long account of it, it having been writ upon by ſo many authors, who have eſteemed it more or leſs, according as this commodity has been agreeable to them.

If the trade of Tobacco had been free, as it was ſome years ago, I could have ſaid ſomething more ſatisfying upon this ſubject; but as we are not permitted to buy any but at the office, it is for that reaſon I ſhall treat of it only under thoſe different names it is there called by. We buy two ſorts of Tobacco of the farmers, viz. in roll and in powder. That in roll is diſtinguiſhed by ſeveral names, as the Braſil Tobacco, which is a black Tobacco, of the ſize of one's finger: the ſecond is in a dry reddiſh leaf, rolled the thickneſs of a large cane, and is called Sauſage Tobacco, from being like a ſauſage in ſhape. There is another ſort in this form, that comes from Holland. The third kind is that called Dieppe Tobacco, and is a little black roll, of the thickneſs of a child's finger, or thereabout. There are ſeveral

other

other ſorts of Tobacco, as thoſe of Virginia, St. Domingo, &c.

Nicotiana, in Engliſh, Tobacco, ſays LEMERY, is a plant whereof there are three kinds; the firſt is called the broad-leaved Tobacco. This firſt kind bears a ſtem of five or ſix feet high, as thick as a man's thumb, round, hairy, full of white pith; the leaves are broad, and larger than thoſe of *Enula Campana*, without ſtalk, a little pointed, ſtringy, of a pale green colour, glutinous in touching, of a ſharp burning taſte. Mr. TOURNEFORT ſays, that the top of the ſtem is divided into ſeveral ſprigs, that ſuſtain flowers made like bells, cut or ſeparated into five parts, of a purple colour; when the flowers are gone, there is a huſky, oblong fruit ſucceeds, that is partitioned into two cells, containing in them a good deal of ſmall, reddiſh ſeed: the root is fibrous, and of a very biting taſte: the whole plant is of a ſtrong ſmell.

The ſecond ſort is called great narrow-leaved Tobacco, in oppoſition to the firſt. It differs only from

the other, in that the leaves are narrower, ſharper pointed, and hang to the ſtem by longer tails or ſtalks.

The third is called the Small Tobacco. It bears a ſtalk a foot and half, or two feet high, round, hard, hairy, the thickneſs of one's finger, ſometimes branchy, glutinous to the touch, and carries its leaves, ranged alternately, oblong, thick, and of a browniſh green colour, hanging upon ſhort ſtalks; the flower, fruit and ſeed, are like the firſt ſort, but the flowers more inclinable to a yellowiſh purple; the root about a finger's thickneſs, and ſometimes divided into white fibres, that ſpread themſelves round in the ground. Tobacco is cultivated in fat, rich land in gardens, and yields abundance of a ſharp, biting ſalt, both fixed and volatile.

It purges upwards and downwards with a great deal of violence in the apoplexy; applied outwardly to the part, or ſmoaked, it relieves the tooth-ach;

in powder or ſnuff it purges the noſtrils, and excites ſneezing, and is a very good vulnerary, the leaf, ointment or powder, being applied to the wound.

COTTON

COTTON PLANT.

COTTON PLANT.

THE fruit of this plant is the Cotton, which is ſo much uſed as a material of manufactures chiefly made at Mancheſter. Its plant bears a ſtalk about eight feet high, covered with a reddiſh hairy bark, divided into ſeveral ſhort branches. The leaves are rather leſs than thoſe of the Sycamore; they are ſhaped like thoſe of the Vine, and are ſuſpended by ſmall ſtalks adorned with a nap, or hairy ſubſtance. The flowers are fine, large, and numerous, of a yellow colour, mixed with red or purple, and ſhaped like a bell; the flower is ſucceeded by a fruit as large as a filbert, which, being ripe, opens into three or four partitions, where the Cotton is found as white as ſnow. Heat ſwells each flake to the ſize of an apple. There

is

is another ſort of Cotton-tree that differs from the former in ſize; for this grows to four or five feet high: the flowers and fruit are like the former. Both theſe ſorts grow in Egypt, Syria, Cyprus, Candia, and the Indies. In Jamaica, Barbadoes, and other parts of the Weſt Indies, the Cotton plants grow to a tolerable height, and ſpreads on every ſide its branches: it has ſmall, green, pointed leaves, and bears a yellow flower, reſembling in form the roſe of the ſweet-briar. The fruit is as large as a tennis-ball, and has a thin cruſty ſhell, of a brown or blackiſh colour. In theſe are found the Cotton. In ſome of the American plantations there are Cotton buſhes very like thoſe of Egypt, Arabia, &c.

Cotton, ſays POMET, is a white ſoft wool, which is found in a kind of brown ſhell, which grows upon a ſhrub, in form of a buſh. The branches that ſtretch wide are well charged with leaves, ſomething leſs than thoſe of the Sycamore, and almoſt of the ſame ſhape: it bears a great many fine, yellow, large flowers;

ers; the head of the flower is of a purple colour, and it is all ſtripped on the inſide; it has an oval button that appears in the middle, and grows in time to the ſize of a pigeon's egg; when ripe it becomes black, and divides itſelf into three parts at top, the Cotton, or down, looks white as ſnow: in the flake, which is ſwelled by the heat to the ſize of a pullet's egg, there are ſeven ſeeds as large as lupins, ſticking together: within it is white, oily, and of a good taſte.

The Cotton of the ſhops, according to LEMERY, is a plant whereof there are two kinds:—The firſt is called the Herb Cotton, the Annual Shrub Cotton, or that with the white ſeed: it bears a ſtalk of a foot and a half, or two feet high, that is woody, covered with a reddiſh hairy bark, divided into ſeveral ſhort branches; the leaves are a little leſs than the Sycamore leaves, ſhaped almoſt like thoſe of the Vine, hanging to long ſtalks, adorned with a nap or hair; the flowers are numerous, fine, and large, having the ſhape or form

form of a bell, ſlit or cut into five or ſix diviſions to the bottom, of a yellow colour, mixed, with red or purple: when the flower is fallen, it is ſucceeded by a fruit the bigneſs of a filbert, which, being ripe, opens into three or four quarters or partitions, from whence appears a flake of Cotton, white as ſnow, which ſwells up or tumefies by heat, to the ſize of a little apple: it contains in it groſs ſeeds like ſmall peas, oblong, white, and cottony; each having in it a little oleaginous kernel that is ſweet to the taſte.

The ſecond ſort is the Tree Cotton, which differs from the former in bigneſs; for this grows into a tree or ſhrub of four or five feet high. The leaves approach, in ſome meaſure, to thoſe of the Linden-tree; indented deep into three parts, without nap or down: the flowers and fruit are like thoſe of the other kind. The two ſpecies of Cotton grow in Egypt, Syria, Cyprus, Candia, and the Indies: the flowers are vulnerary; the ſeed pectoral, proper for

aſthmas,

asthmas, coughs, to consolidate wounds, for dysenteries, spitting of blood, &c.

MANDRAKE

MANDRAKE PLANT.

THIS plant is of two ſpecies: one is the common, and has a round fruit called the Male Mandrake; the other has a purple flower, and is called the Female Mandrake. The leaves of the former riſe immediately from the root, and are about a foot long, and broader than a man's hand, of a ſmooth ſurface, a deep green colour, and of a diſagreeable ſmell. The flowers of both are ſhaped like a bell, which leave a ſoft globular fruit containing many ſeeds, ſhaped like a kidney. The root, according to ſome naturaliſts, repreſents the lower parts of a man, and is therefore called Anthropomorpha, which, in Greek, ſignifies the figure of a man. But this feigned reſemblance of the human form is only deviſed by the cunning of quacks and impoſtors, who deceive the ignorant by forming the freſh roots

of

of Briony and other plants into theſe reſemblances. There is likewiſe another ridiculous fable deviſed reſpecting this plant; which is, that as it is certain death to thoſe who root it from its parent mould, the ſtem is tied to a dog's tail, and thus is it taken from the earth in order to prevent the above diſaſter happening to any of the human ſpecies. The report of the Mandrake crying like a child, when torn from its ſoil, is equally falſe and ridiculous; for many of this plant have been removed without any other effects than thoſe attendant on the removal of all deep-rooted vegetables. But what deſerves credit relative to the Mandrake is, that the roots will remain ſound above fifty years, and retain all the vigour of the moſt youthful plants: they ſhould never be removed after their roots have arrived to any conſiderable ſize, leſt the lower fibres ſhould be broken, and thus the growth of the plant be diminiſhed, and its ſtrength debilitated; if thus injured, they will not recover their former vigour in leſs than two or three years. Both the Male and Female Mandrake grow in hot climates, and are moſtly found

found in plains. They are propagated in gardens by ſeeds, which ſhould be ſown upon a bed of light earth ſoon after they are gathered. In this ſituation they ſhould remain until the latter end of Auguſt. Having kept them during this time free from weeds, they ſhould be tranſplanted into the places for their future vegetative exiſtence. The ſoil of theſe ſhould be light and deep, in order to admit the roots penetrating ſo low into the earth as they are by nature formed to fix themſelves. Thus tranſplanted, they will produce great quantities of flowers and fruits for a ſeries of years. The Mandrake is mentioned in the thirtieth chapter of Geneſis, where Reuben is ſaid to have found one in the field during the wheat harveſt: it being ſaid in the Canticles, "The Mandrakes give a ſmell, and "at our gates are all manner of pleaſant fruit," ſeems as if the fruit of the Mandrake was delightful in ſmell; for ſurely Solomon muſt mean a grateful ſmell, otherwiſe he would never have choſen it as an embelliſhment of a paſtoral ſong. However, the Mandrake known to us at preſent has no ſuch delightful quality

as

as to render it ſo valuable as to cauſe a woman to exchange her huſband, as Rachel did, for one of them. POMET thus deſcribes both the male and the female:

The Mandrake, as it grows, bears large green leaves, trailing or hanging upon the ground, and the fruit is very like that of the *Coloquintida*. The bark of the root is of an aſh-colour within, and a little more reddiſh without, is of ſome ſmall uſe in phyſic, as it is put into ſome of the galenical compoſitions.

The bark of the Female very much reſembles, in ſize and colour, the large or groſs Cinnamon, except that it is more decayed on the outſide, and of the colour of a broken nutmeg within, diſtinguiſhed with many little ſparkles; it is very light and ſpongy, of an almoſt inſipid taſte, and without ſmell. This is of no other uſe, than as the Choüan, to add to the perfection of carmine colour.

They

They are thus further deſcribed by LEMERY: The Mandrake is a plant without a ſtem, of which there are two kinds, firſt, the *Mandragoras mas fructu rotundo of Tournefort*; the leaves riſe directly from the root, above a foot long, broader than a man's hand in the middle, and narrow at both ends, ſmooth, of a browniſh green colour, and a diſagreeable ſmell; among theſe riſe ſhort ſtalks, each of which bear a flower made like a bell, divided commonly into five parts, a little hairy, of a white colour, inclining to purple: When the flower is gone, it is ſucceeded by a little round apple as big as a Medlar, fleſhy, and of a yellow green colour; it contains ſome white ſeeds, which bear the figure of a ſmall kidney: the root is long, thick, whitiſh, ſlit, or divided into two conſiderable branches, ſet about with ſhort filaments, ſlender almoſt as heirs; repreſenting, when it is whole, the lower parts of a man, from whence it is called *Anthropomorpha*, which ſignifies the figure of a man.

The

The ſecond ſort is called the Female Mandrake, according to TOURNEFORT, the Mandrake with a bluiſh purple flower: it differs from the former, in that the leaves are ſmaller, narrower, more folded, blacker, trailing on the ground, of a ſtrong ſtinking ſmell; and that the flowers are bluiſh, inclining to purple; the fruit leſs and paler, not formed like a Pear, as ſome authors will have it, but round, ſcented, full of juice, and containing very ſmall black ſeeds; the root is about a foot long, divided into two branches, brown without, white within, and furniſhed with ſome fibres, but nothing like the former: both ſorts grow in the hot countries, in the plains, or mountainous places, but the laſt much rarer: they contain in them a great deal of oil and phlegm, but little ſalt; they are narcotic, cooling, ſtupefying, &c. applied outwardly, and likewiſe relieve inflamations of the eyes, eryſipelas, ſcrophulous tumours, and the like: the apples are cold and moiſt, but not ſo cold as the root; being ſmelled to, they cauſe ſleep; ſo alſo their juice taken inwardly, in little quantities, in a

good

good generous wine: ſome pick them, and ſo eat them; others eat them with pepper and hot ſpices; the antidote againſt their poiſon is wormwood, rue, ſcordium, muſtard, origanum, caſtor, &c. with wine and vinegar. The ancients, by Mandrake, intended another plant quite different from this.

BALM

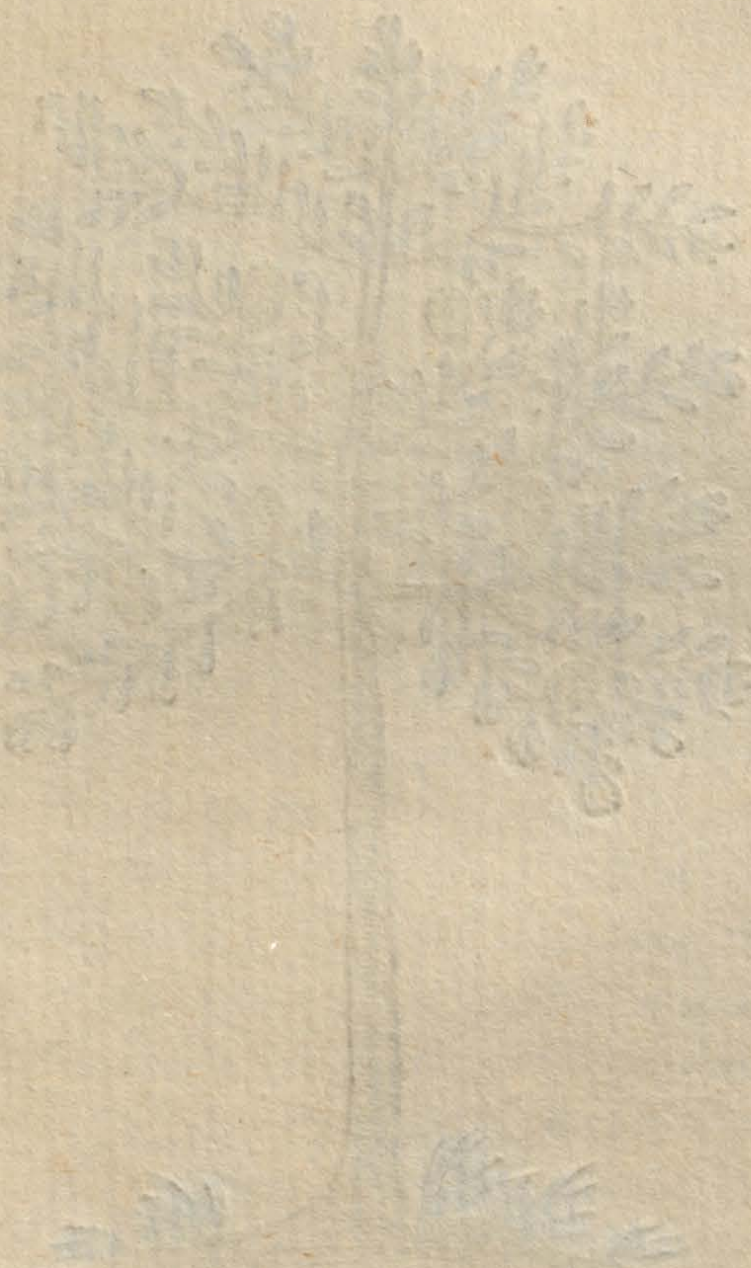
BALM OF GILEAD.

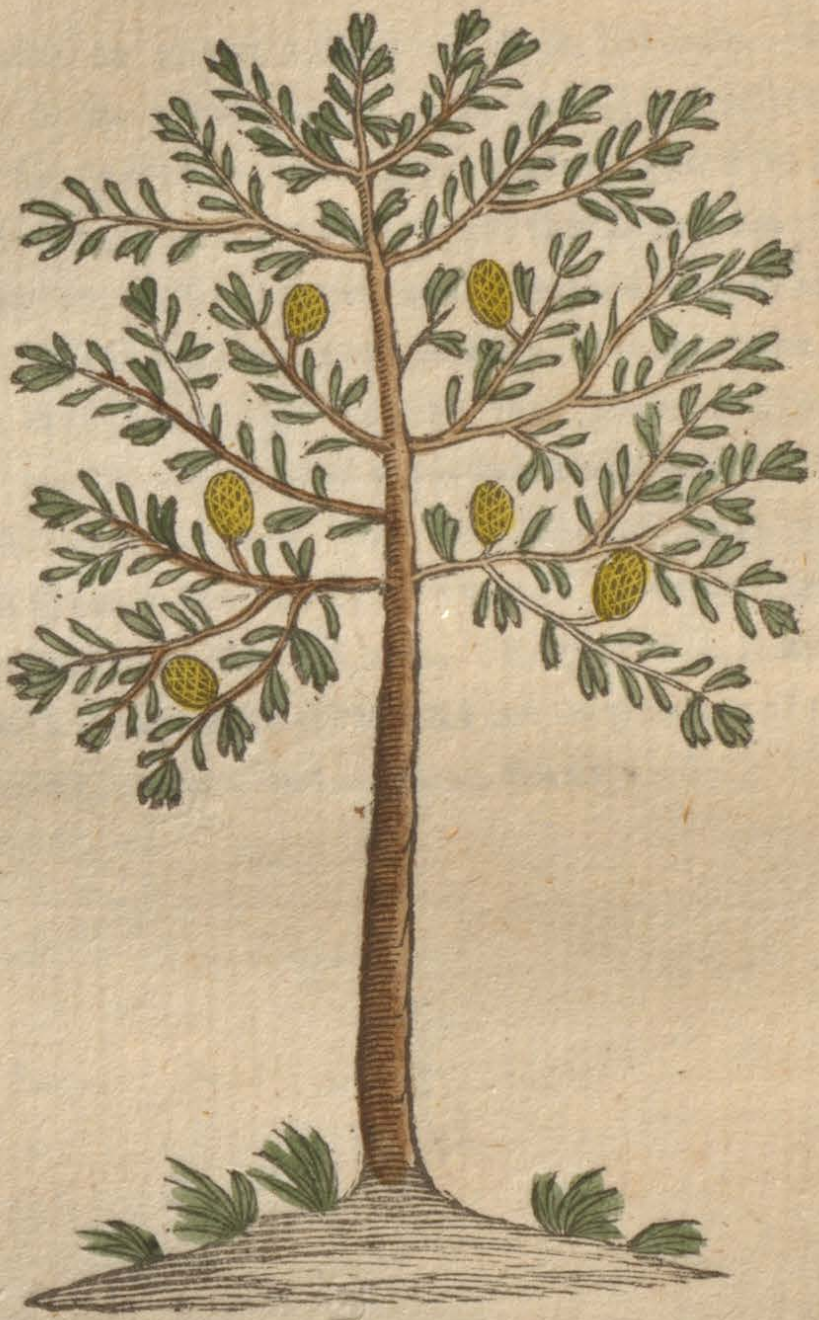
FROM the trunk of this plant flows a white liquid balſam, which bears the name of the vegetable. The plant bears leaves like rue; and white, ſtarry flowers, which produce, in their middle, berries encloſing a ſmall kernel. When the balſam firſt runs, it is of the conſiſtence of oil of ſweet almonds; but age cauſes it to reſemble turpentine; when it loſes great part of its perfume, and turns rather blackiſh. When freſh, the ſmell is moſt agreeably aromatic, and the taſte like citron-peel. Jericho was the only place where this balſam was to be found; but, ſince the Turks have poſſeſſed the Holy Land, theſe ſhrubs have been tranſplanted into the gardens of Grand Cairo; where they are guarded, during the flowing of the balſam, by the Janiſſaries. At this time it is very difficult for the

Chriſtians

Chriſtians to obtain a ſight of theſe balſams. With reſpect to the balſam itſelf, it is almoſt impoſſible to obtain any, unleſs from an Ambaſſador, who may have ſome ſent him, as a preſent, from the Grand Seignior, or from the ſoldiers appointed to guard this valuable liquid. This circumſtance plainly evinces, that the balſam ſold here, can only be the White Balſam of Peru; which is prepared with ſpirit of wine rectified, or with ſome diſtilled oils. Mr. POMET ſays he received, from a friend, the preſent of an ounce, which he brought from Grand Cairo. He deſcribes it to have been of a ſolid conſiſtence, like the turpentine of Chio, of a golden colour, and a citron ſmell.

CEDAR





CEDAR OF LIBANUS.

CEDAR OF LIBANUS.

THIS tree is very large, thick, and ſtraight: the leaves are ſlender, and much narrower than thoſe of the Pine-tree: they are diſpoſed in cluſters along the branches; upon the upper part of them grows erect the fruit, like our pine-apples; but they never drop in a whole ſtate. It is ſaid there iſſues from the trunk, in the warm months, a ſort of white reſin, which is very clear, of a grateful odour, and is called Cedar gum: the large trees are ſaid to afford no leſs than ſix ounces per day of this ſubſtance. The cones of the Cedar, if preſerved entire, will contain their ſeed for ſeveral years. They ripen moſt commonly in the ſpring, and are nearly twelve months old before they arrive to us from the Levant. To manage the Cedar plant, we refer our readers to MILLER's directions, in his Gardener's Dictionary.

What is mentioned in Scripture, reſpecting the lofty Cedar, cannot be applied to this tree; which, inſtead of riſing in height, is more inclined to extend its branches in breadth. Mr. MAUNDREL obſerves, that when he viſited Mount Libanus, he only found ſixteen large Cedars remaining; but that there were ſeveral young trees, of a ſmaller ſize. One of the largeſt he found to be twelve yards ſix inches in circumference, and thirty-ſeven yards in the ſpread of the boughs. At above five or ſix yards from the ground, it was divided into five limbs, each being as large as a great tree.

Cedar is ſaid to be proof againſt the putrefaction of all worms, or animal bodies. The ſaw-duſt is thought to be uſed by thoſe mountebanks who pretend to have the ſecret of embalming. The wood is ſaid, likewiſe, to yield an oil which preſerve books and writings.

Lord Bacon aſſerts, that Cedar will continue ſound a thouſand years. Of this wood it is needleſs to obſerve,

ſerve, that the timber work of that glorious ſtructure the Temple of Jeruſalem was formed.

POMET ſays, the Cedar of Lebanon is a tree which grows to a prodigious ſize, and of a pyramidal figure, whoſe branches are adorned with little, narrow, green leaves. There are during the hot ſeaſon, little bladders made by the ſcorching of the ſun, which being pierced, afford a clear white liquor, like water, of a ſtrong penetrating ſmell, and is of the turpentine kind; and when the tree ceaſes to produce any more of that, being cut, there flows an unctious matter, which, drying as it runs down the tree, is what we call Reſin of Cedar, which is very rare, as well as the other productions of this tree. This reſin is of a very fine yellow, bright, and tranſparent, and of a very grateful odour.

The Leſſer Cedar is a tree of various ſizes, commonly crooked, bearing long ſharp-pointed leaves, always green, eſpecially in winter; after which come

berries of the bigneſs of Holly-Oak, or Knee-Holm; green at firſt, but red when they are ripe. The trunk being cut, there iſſues forth a very clear tranſparent gum, which is the true *Sandarac.*

They make of this wood, by the aſſiſtance of the retort, a black oil, which being rectified, is called oil of Cedar. The true oil of Cedar is admirable for curing ſores in horſes, cattle, ſheep, and other beaſts.

According to TOURNEFORT it is a ſpecies of the Larch-tree, or a very large, thick, ſtraight tree, riſing pyramidal, whoſe bark is all of a piece; the wood very hard and durable, ſo that it is ſaid never to decay; the leaves are ſmall, ſtraight, and green, diſpoſed in cluſters along the branches, putting forth in ſpring-time, and falling at the approach of winter; the flowers and fruit as before deſcribed. There runs a ſort of gum from the tree, without inciſion, hard, and as it were in grains like Maſtick,

from

from whence it frequently is called Maſtick Cedar. The wood is uſed in fine joiner's work, and turner's ware. The tear that flows from the tree, is improperly called a gum, becauſe it is the pureſt reſinous part of the tree, and is digeſtive, deterſive, conſolidating, ſtrengthening, good againſt gangreens, and proper for diſlocations and fractures.

There is another ſort of Cedar, called the Cedar, that bears a Berry, or the Leſſer Cedar, of which there are three kinds; the firſt is called the Phœnician Cedar, or the Great Cypreſs-leaved Cedar, with the yellow fruit; the trunk and branches whereof are crooked and knotty, the wood reddiſh, yielding a ſmell like the Cypreſs; the leaves narrow and ſharp-pointed, harder than thoſe of Juniper, and more prickly, green all the year as the Cypreſs: the ſhells or huſks are made up of ſeveral little ſcales, at the bottom of which grow ſeveral bags, or membranous veſicles, full of duſt; the fruit ariſes upon the ſame

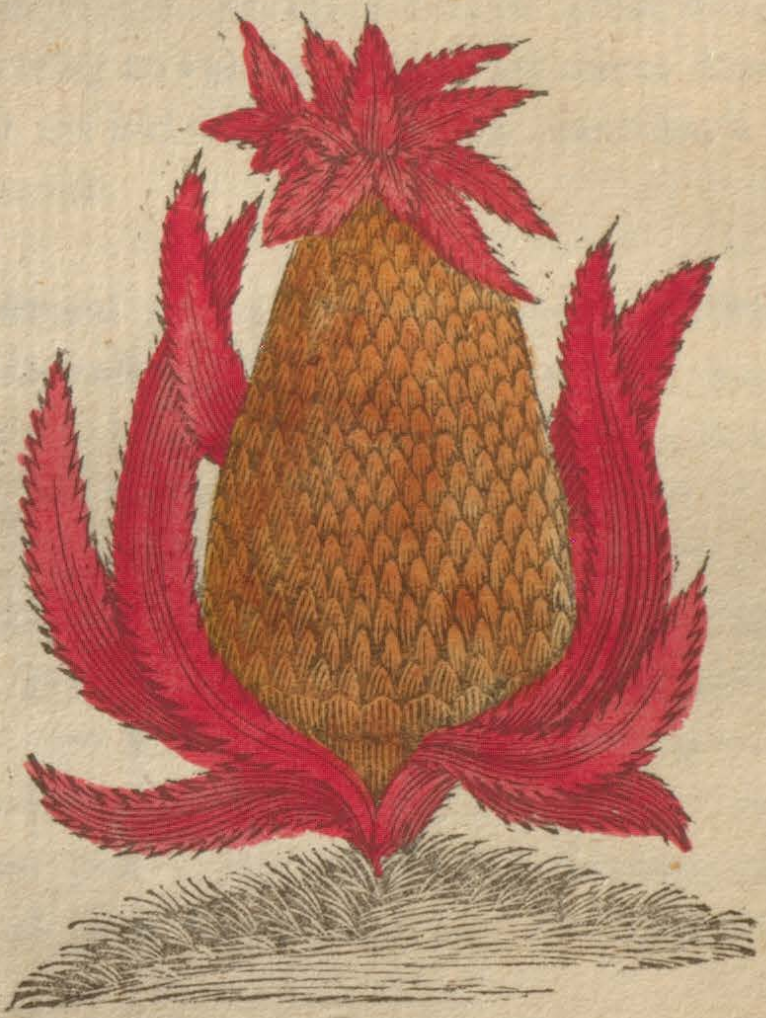
foot or ſtalks with the huſks, but divided into cells, which are berries, that turn yellow when ripe, are a little fleſhy, odoriferous, and of a grateful taſte; each of them containing three woody kernels that are hard, hollow on their backs, and flat on the other ſide, each kernel having an oblong ſeed; there comes from the trunk of the ſaid tree, in the hot countries, a gum called varniſh.

The ſecond ſort is called the Lycian Cedar, or the Middlemoſt Cypreſs-leaved Cedar, with the great Berries; this tree differs from the former, in that it is lower, and the berries are much bigger.

The third ſort is called the Tall Spaniſh Cedar, with the great black Fruit; it is much higher than the reſt, and the berries a great deal bigger, of a black colour: theſe Cedars grow in Italy, Spain, Provence, and Languedoc; they remain always green, and yield abundance of oil; the wood is ſudo-

rific,

rific, being uſed in decoction: the berries are proper to ſtrengthen the ſtomach, and aſſiſt digeſtion. The oil drawn after the common method, by a retort, being black, and paſſes for the true oil of Cedar.



ANANA PLANT.

ANANA PLANT.

FROM this plant is produced a ſpecies of Pine-apple, that is reckoned, from its richneſs of flavour, the king of fruits. It has the delicious taſtes of the peach, quince and muſcadine grape, united. The top of it is adorned with a little crown, and a bunch of red leaves, like fire. When the crown falls, which is thought to be an emblem of its royal excellence, another ſucceeds, poſſeſſing all its predeceſſor's qualities. The plant is herbaceous, and has leaves ſomewhat reſembling thoſe of the Aloe. The fruit, which is like the cones of the Pine-tree, is ſuppoſed to have been the cauſe of its name. The place of its nativity is not determined: it was, however, firſt brought from the Eaſt-India factories, and planted in the hotteſt iſlands in the Weſt-Indies, where it ſucceeded ſo well, as to afford now a moſt plentiful produce.

It has lately been introduced, with ſucceſs, into the European gardens. The firſt perſon who ſucceeded in this attempt, was Monſ. LE COUR, at Leyden, in Holland. From him, our gardens in England were firſt ſupplied with this royal fruit. From its juice, is made a wine, almoſt equal to Malmſey ſack; it will, likewiſe, intoxicate as ſoon as the ſtrongeſt juice the grape affords.

POMET tells us, it was thought a juſt appellation, after father DU TERTRE, to call the Anana the king of fruits, becauſe it is much the fineſt and beſt of all that are upon the face of the earth. It is for this reaſon that the king of kings has placed a crown upon the head of it, which is as an eſſential mark of its royalty; and at the fall of the father, it produces a young king, that ſucceeds in all his admirable qualities. It is true, there are others beſides that bud again underneath the fruit, and the ſame at the bottom of the ſtalk that produces the Ananas in much leſs time, and with the ſame eaſe with that which bears

bears the crown: but it is alſo true, that the fruit which produces this, is incomparably much finer than the others.

This fruit grows upon a round ſtalk, the thickneſs of two thumbs, and about a foot and half high, which grows in the middle of the plant, as the artichoke in the midſt of its leaves; they are about three feet long, four fingers broad, hollow like ſmall canes, and altogether hairy, or rather briſtly on the ſides or edges, with little ſharp prickles, and ending with a ſharp thorn like a needle. At firſt the fruit is not ſo big as one's fiſt; and the cluſter of leaves, which is the little crown borne upon the head, is red as fire; from every ſcale or ſhell of the rind of the fruit, which in ſhape, though not in ſubſtance, is very like the Pine-apple, there ariſes a little purpliſh flower, which falls off, and withers as the fruit increaſes.

They are diſtinguiſhed into three ſorts, namely, the large white Ananas, the Sugar-loaf, and the Rennet-

apple: the firſt is often eight or ten inches diameter, and five or ſix high; their fleſh white and fibrous, but the rind of a golden yellow; when it is ripe it ſends forth a raviſhing ſmell, which is as ſtrong as that of the quince, but much more delicate; but though it is much larger than others, the taſte is not ſo excellent, neither is it ſo much eſteemed.

The ſecond ſort bears the name of the Sugar-loaf from its ſhape and form, that entirely reſembles it: it has leaves a little longer and narrower than the former, and that are not ſo yellow; the taſte is bitter, but it makes their gums bleed that eat much of it. I have found in this kind a ſeed like a ſort of creſſes, though it is the general opinion that the Ananas does not ſeed at all.

The third is the leaſt, but the beſt, and is called the Rennet-apple, becauſe of its taſte in particular, and ſmell, that both agree to that fruit; it ſeldom ſets the teeth on edge, or makes the mouth bleed, if it is

not

not eat of to a great exceſs indeed: all agree that they grow after the ſame manner, bearing all their tufts of leaves, or their crown upon their head; and the Pine-apple rind, that riſes and cuts like that of the Melon, and is very fleſhy and fibrous, the one as well as the other; this altogether melts into water in the mouth, and is well taſted; that it partakes of the Peach, the Apple, the Quince, and the Muſcadine Grape, altogether.

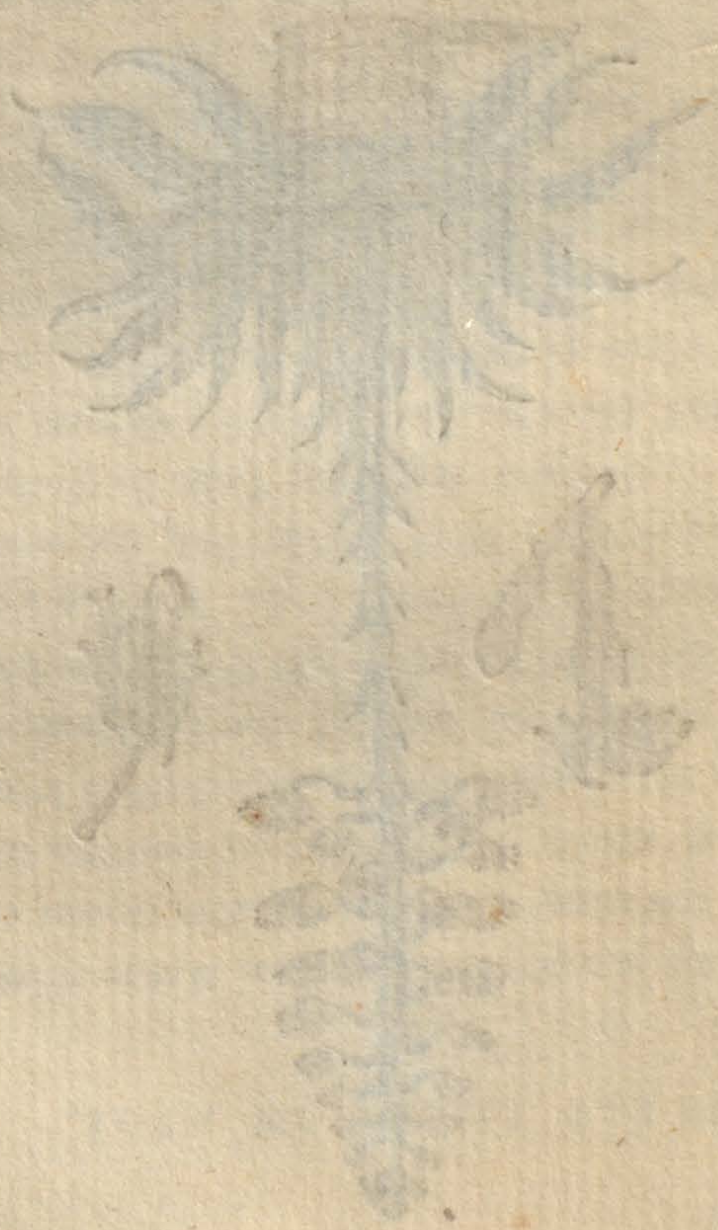
Some, to take away the quality it has of bleeding the gums, and inflaming the throats of ſuch who eat too much, or before they are full ripe, after having paired off the rind, and cut it into ſlices, they leave it a little while to ſteep in Spaniſh wine; and it not only frees the Ananas from ill effect, but it communicates to the wine a moſt agreeable taſte and ſmell.

The Anana, ſays Monſ. LEMERY, is a very fine Eaſt-India fruit, which grows upon a plant like a Fig-tree, and of the ſize of the Artichoke. This fruit is

adorned on the top with a little crown, and a bunch of red leaves like fire: the rind appears with a ſhell like thoſe of the Pine-apple, but ſeparate like that of the Melon.

They make a confection of the Ananas upon the ſpot, which is brought hither whole; this is good to warm and reſtore a weak and aged conſtitution.

GREAT



GREAT AMERICAN ALOE.

GREAT AMERICAN ALOE.

THE Aloe is a plant, which has leaves thick, and armed on the edges with ſpines. The flower conſiſts of one leaf, which has ſix parts at the top, like the Hyacinth; the fruit is oblong, and divided into three cells; in which are incloſed flat and ſemicircular ſeeds. In the curious gardens of Botany in England, there are near forty different ſorts, which are natives of both the Eaſt and Weſt Indies: but the moſt curious Aloe is brought from the Cape of Good Hope. Moſt of the African Aloes produce flowers with us annually, when grown to a ſufficient ſize, which is often in the ſecond, and ſeldom more than the third or fourth year after planting from off-ſets: but the American Aloes, which produce their flower-ſtems moſtly from the centre of the plant, ſeldom flower until they are of a conſiderable age, and then but once during the life of the plant; for the flower-ſtem,

ſhooting

ſhooting to ſo high a ſtature, draws from the centre ſuch a quantity of nouriſhment as to render the leaves irrecoverably decayed; and when the flowers are full blown, ſcarcely any of the leaves remain alive but whenever this happens, the old root ſhoots a numerous quantity of off-ſets, by which theſe plants are not only preſerved, but conſiderably increaſed.

The accounts of this plant are, like thoſe of many others, rather fabulous. That of its blooming only once in a hundred years, and making a report like a a gun, are equally falſe: for many American Aloes have been known to bloom in much leſs time. In the year 1729, a great American Aloe flowered at the age of forty years, in a garden belonging to Mr. Cowell, at Hoxton: and of a later date, ſome have been known to bloom at the diſtance of twenty years.

Aloe, according to POMET, is a plant that is bigger, more or leſs, according to the ſoil it meets with,

which

which has given occaſion to ſome people to ſay, that it riſes as high as ſome of our largeſt trees; which is not altogether falſe; for there is found in Spain, eſpecially in the mountains of Sirna Morena, Aloe plants of an exceſſive height; the leaves whereof are ſo thick, hard and ſharp, that ſome of them will ſaw a man aſunder: in the middle of the leaves riſes a ſtalk that contains a white ſeed, extremely light, and half round.

Aloes, ſays LEMERY, is the thick or concreted juice of a plant, called by the ſame name, that grows of ſeveral ſizes, according to the ſoil and climate; they are to be met with in Spain, and many other hot countries; the leaves proceed from a root that is long, large, very thick, fleſhy, firm, indented, ſharp on the edges, fat and full of juice: there riſes from the middle a large ſtalk, which carries on its top white flowers deeply ſlathed in, or divided into ſix parts, which are ſucceeded by oblong, or as it were, cylindrical fruit, divided each lengthways into three partitions

partitions full of flat ſeeds: the root is of the ſhape of a ſtake fixed in the ground; all the plant is extremely bitter, and grows in the Southern climes; as Egypt, Arabia, Spain, and America.

The Aloe is divided into three kinds; the Succotrine, the Hepatick, and the Caballine: all the kinds are of a purgative nature.

SENSITIVE

SENSITIVE PLANT.

THIS plant is very ſurpriſing in its contexture, and has cauſed much inveſtigation among the naturaliſts, to account for the contraction of its leaves when any of them are touched. They cloſe themſelves by pairs, joining their upper ſuperficies together. Aqua-fortis being dropped on the ſprig between the leaves was found to cauſe them to cloſe by pairs ſucceſſively to the top of each ſprig, and to continue in this ſtate ſome time: but the next day the leaves on two or three ſprigs were again expanded, except thoſe on that where the aqua-fortis had been dropped, being withered from the place upwards, although they continued green downwards. A pair being ſuddenly cut off with ſciſſars, the next pair above and below immediately cloſed, and after a little time all on the ſame ſprig followed the example, which extended even to thoſe on other ſprigs. One of the harder branches being cut, emitted a liquor, which was very

clear,

clear, and of a bright greeniſh colour, bitter in taſte, and ſomewhat reſembling that of Liquorice. The above experiments were made by Dr. HOOK on ſome Senſitive plants growing in a garden in St. James's Park.

In the paſſage of the Iſthmus, from Nombre de Dios to Panama, in America, there is related to be a whole wood full of Senſitive plants, which being touched, cloſe their leaves with a rattling noiſe, and thus twiſt themſelves into a winding figure. MILLER gives us eight ſpecies of the *Mimoſa* or Senſitive plant.

He further ſays, that there are ſome other ſpecies of this plant, which grow in the warm parts of America; but thoſe here mentioned, are what I have obſerved in the Engliſh gardens.

The firſt ſort is commonly known by the name of Senſitive Plant, to diſtinguiſh it from the others, which are

are generally called Humble Plants, becauſe, upon being touched, the pedicle of their leaves falls downward, whereas the leaves of the other ſort are only contracted upon the touch.

Theſe plants are all propagated from ſeeds, which muſt be ſown upon a hot-bed early in the Spring; and when the plants come up, they muſt be tranſplanted into ſmall pots filled with light rich earth, and plunged into a freſh hot-bed, obſerving to water and ſhade them until they have taken root: after which you muſt often refreſh them with water, and let them have air in proportion to the warmth of the ſeaſon, always obſerving to keep the bed in a good temper for heat as alſo to cover the glaſſes every night with mats, which will greatly facilitate their growth.

You muſt alſo obſerve to give them a greater ſhare of air, as the ſeaſon advances in warmth; but you muſt never expoſe them to the open air, which will

no

not only retard their growth, but alſo deſtroy the ſenſitive quality; ſo that I have ſeen ſome plants of theſe kinds, which after having been expoſed to the open air a few days, having intirely loſt their motion.

The firſt of theſe ſorts, if duly watered, and preſerved in a kindly warmth, will grow, in the compaſs of one ſeaſon, to the height of eight or nine feet, and produce greater quantities of flowers; but unleſs the Autumn proves very favourable, the ſeeds will ſeldom ripen; and the plant, being much tenderer than the other ſorts, is rarely preſerved through the Winter, though placed in the warmeſt ſtoves, ſo that we are obliged to procure the ſeeds from abroad.

TAMARINDS.

TAMARINDS.

TAMARINDS.

TAMARINDS are ſharp acrid fruit, which are brought from the Levant; ſometimes in bunches, but more commonly freed from their ſtalks: the tree which bears them has very ſmall leaves; after which come white flowers, almoſt like Orange-flowers, from whence ariſe huſks that are green at firſt, and grow brown as they ripen, when the inhabitants of thoſe parts gather them in cluſters, which they dry a little before they are ſent hither.

Chuſe your Tamarinds fat or oily, freſh, of a jet black, and a ſharp pleaſant taſte, which have not been laid in a cellar, which may be known by their too great

great moiſture, and their ſmell of the vault; beſides, their kernels that are blown up: avoid ſuch as are adulterated with molaſſes, ſugar and vinegar; they are much uſed in medicine, becauſe of their cooling, purgative quality.

There grows a great many Tamarind-trees at Senega, where the negroes make the fruit into cakes, after they have ſtoned them, and freed them from their little ſtalks, which they make uſe of to quench their thirſt: theſe Tamarind cakes are very ſcarce in France. They cleanſe Tamarinds like Caſſia, and with ſugar make a confection of it, which is not unpleaſant.

Tamarindi is a fruit, ſays LEMERY, about the length of one's finger, as broad and thick as the thumb, covered with a green bark at the beginning, but that grows brown as it ripens, and is ſo tender that it eaſily falls off, or ſeparates; the fruit affords a black, fouriſh, or ſharp pulp, that is grateful to the taſte,

and

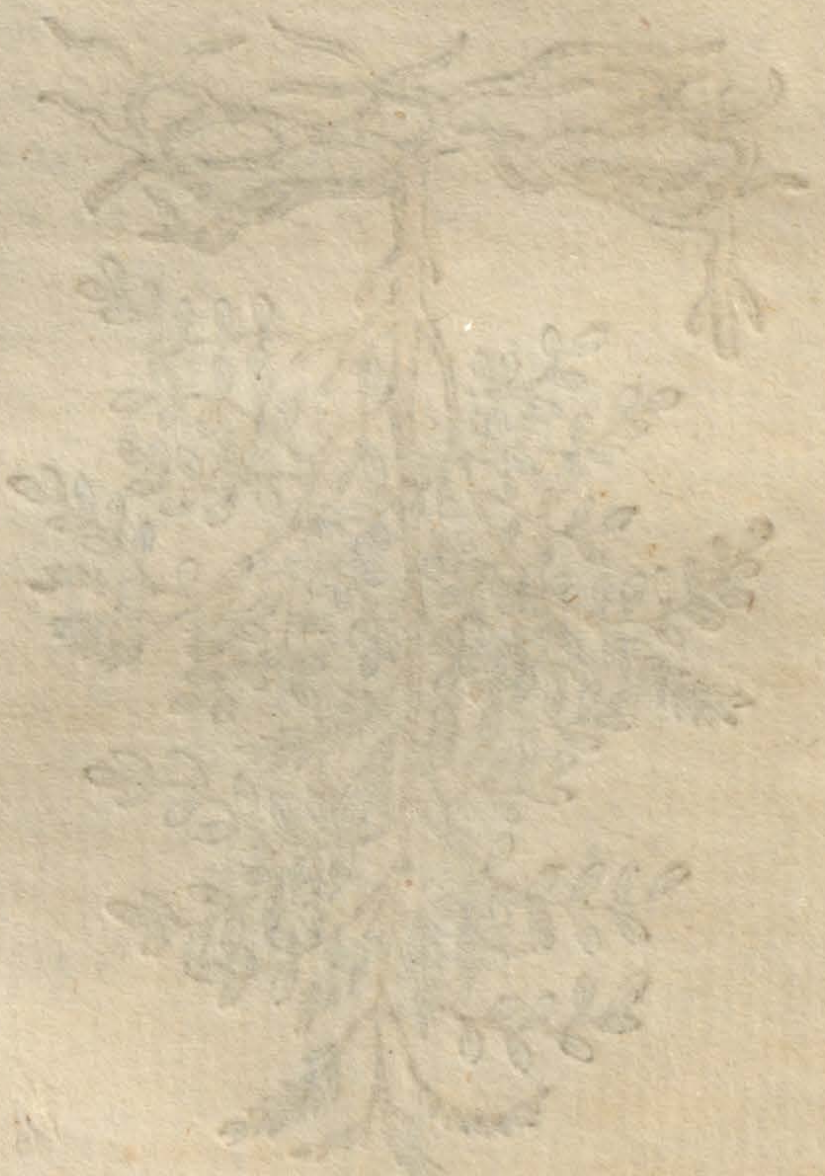
and that hangs by long fibres, or woody ſtrings, formed in the nature of a bunch: they take this pulp from the ſeeds or pepins, as they do that of Caſſia or Lupins.

The trunk is large, covered with a thick, aſh-coloured bark; the wood is hard, the branches furniſhed with a great many leaves, like thoſe of the Femelle Fern, long as one's hand, compoſed of ſeveral ſmall leaves, ranged on the ſide, hard, nervous, or ſtringy and green, of a pleaſant taſte; the flowers ſpringing from wings of leaves, joined eight or ten together, like thoſe of the Orange-flower, white coloured, ſometimes ſtriped with red veins; the roots are long, large and red: this tree grows in ſeveral parts of India, as Cambaya, Senega, &c. The leaves are proper for quenching thirſt, and cooling in burning fevers, being taken in decoction.

The Indians ſeparate the Tamarinds from the bark and the bunch, after having dried them a little, as we have

have them now frequently amongſt us, hanging one to another. Chuſe the neweſt that are hard as paſte, pulpy, black, of a ſharpiſh grateful taſte, and vinous ſmell; they yield a good deal of acid ſalt, oil and phlegm; are deterſive, gently laxative and aſtringent; they abate feveriſh heat, cool and quench thirſt; they are given in continual fevers, being taken in decoction, bolus, &c. or a pulp may be made, as of Caſſia, doſe from an ounce to two; it ſtrengthens the ſtomach, creates an appetite, reſiſts vomiting, and cuts rough phlegm; an extract is made thus: take Tamarinds, boil them in fair water, ſtrain, clarify with the white of an egg, and thicken by conſuming the water to a due conſiſtence; doſe from two drams to half an ounce: It cools inflamations of the ſtomach and liver; is good in catarahs, rheums, eruptions of the ſkin, ſalt and ſharp humours, St. Anthony's fire, &c.

LIQUORICE.



LIQUORICE.

LIQUORICE.

THE Liquorice is a plant which has clammy leaves, that are green, ſhining, and half round; the flowers like thoſe of Hyacinth, of a purple colour; from whence come the huſks, which make, in ſome meaſure, a round ball, wherein the ſeed in contained.

The Liquorice ſold at Paris, is brought thither, by bales, from ſeveral parts of Spain, but chiefly from Bayonne and Saragoſſa ſide of the country, where that plant grows in abundance. Chuſe your Liquorice freſh, of about two inches thick, reddiſh without, of a gold colour within, eaſy to cut, and of a ſweet agreeable taſte: that of Saragoſſa is the beſt, and is to be preferred to that of Bayonne, which is greyiſh without, leſs, earthy, and of little eſteem. As to dry or powdered Liquorice, chuſe ſuch as is yellow and dry, and take care to avoid that which comes looſe, and is

not brought in bags or bales, which is commonly black, ſpoiled, and of no virtue. The uſe of Liquorice is well known.

This plant bears ſeveral ſtalks three or four feet high: the leaves are longiſh, viſcous, green, and ſhining, diſpoſed into wings like the oak, or the Acacia, ranged in pairs along the ſide, terminating in a ſingle leaf, of a ſmart taſte, tending to an acrid: the flowers are of the leguminous kind, and purple-coloured, ſucceeded by ſhort huſks, which encloſe ſeeds that are ordinarily of the ſhape of a little kidney. The roots are large and long, dividing themſelves into ſeveral branches, ſome as thick as one's thumb, and others as the finger.

There is another ſort of Liquorice, which bears its branches a man's height, carrying long leaves, ſharp at the ends, and made like the maſtick-tree, green, a little glutinous, and diſpoſed as the former ſpecies. The flowers are ſmall and bluiſh; after which grow fruit, compoſed

compoſed of ſeveral huſks, which are long and briſtled at the points, ſtanding one againſt another, and joined together almoſt at the bottom. The roots are long, and as thick as an arm, growing ſtraight in the ground, without any diviſion at all: this grows chiefly in Italy, and is of no kind of uſe, becauſe the other ſort is ſo much the better both in taſte and virtue.

Liquorice is brought to us out of Spain, and many other countries of Europe, but the beſt is that which grows in England: the beſt is large, thick, ſubſtantial, and of a good length, being of a brightiſh yellow within. The Spaniſh is much like the Engliſh, ſave that it dries faſter, and is more wrinkled in its bark.

ORANGE-TREE.

THE Orange-tree is not very tall, but has a thick, woody, branched root, which ſpreads very much, and is of a yellow colour on the inſide. The trunk is hard, whitiſh within, has an agreeable ſmell, and is covered with a greeniſh, ſmooth, white bark. The branches are numerous, flexible, and of a beautiful green, with a few thorns thereon. The leaves are ſomewhat like broad-leaved laurel, and are always green, thick, ſmooth, broad, and ending at each end in a point, with a foliated pedicle in the ſhape of a heart. When held up to the light, there appears to be a ſort of holes in them like St. John's-wort. The flowers grow in bunches, and are roſaceous, conſiſting of five white petals placed in a ring, with many ſtamina, which have yellow apices, or heads; at the bottom and centre of the cup there is an orbicular placenta, which ſuſtains a roundiſh piſtil with a long tube, that runs into a glo-

bous

bous fruit, covered with a rind, which is very well known. There are ſeveral kinds of Oranges, as the common Seville Orange, the ſweet Seville Orange, the China Orange, the curled-leaved Orange, the ſtriped curled-leaved Orange, the horned Orange, the common ſtriped Orange, the Hermaphrodite Orange, the willow-leaved Orange, commonly called the Turkey Orange, the ſtriped Turkey Orange, the Pimple Noſe or Shaddock Orange, the double flowered Orange, the common Dwarf or nutmeg Orange, the dwarf ſtriped Orange, the dwarf China Orange, the childing Orange, the diſtorted Orange, the large warted Orange, the ſtarry Orange, and the Orange with a ſweet rind. Many ſorts of theſe Oranges are cultivated in England, though more for curioſity than the fruit they produce; and of late years ſome of them have been planted againſt walls, with frames of glaſs to cover them in the winter. Some curious perſons have likewiſe planted them in the open ground, and have had covers for them, which have been taken away in the ſummer; by this means the fruit has ripened ſo well as to be ex-

tremely good for eating. However, in hard winters it is very difficult to preſerve them.

Orange-peel is an excellent bitter, eſpecially that of Seville Oranges, which ſtrengthens the ſtomach, helps digeſtion, attenuates groſs humours, diſcuſſes wind, and eaſes cholic pains proceeding therefrom. It is an ingredient in tinctures, called ſtomachic bitters, and is now common in taverns, where they mix it with a glaſs of wine, and drink it before dinner to create an appetite. The eſſential oil diſtilled from the rind is alſo proper for the ſame uſes, when two or three drops are taken upon ſugar, as well as the peel when it is candied. The pulp of ſweet oranges is cooling, quenches thirſt, and excites the appetite; but the juice of four Oranges not only ſerves to make a cooling drink in hot weather, but is of late found to be excellent againſt the ſcurvy.

ALEPPO

ALEPPO GALLS.

ALEPPO GALLS.

GALLS are the fruit of a kind of oak, that grows plentifully in the Levant, eſpecially about Aleppo and Tripoli, which are thoſe we call Aleppo and Tripoli Galls: beſides they are brought from Smyrna. There are ſome that grow in France, in Provence and Gaſcony, but much inferior to thoſe of the Levant, in that they are uſually reddiſh, light, and altogether ſmooth; and thoſe of the Levant are prickly, from whence they are denominated the prickly Galls, more heavy, blackiſh, greeniſh, or whitiſh. The variety of this fruit is the reaſon why they are put to different uſes. Thoſe of Aleppo and Tripoli are for dying black, and making ink; the white to dye or ſtain linen, and the light French Galls for dying ſilk: all the ſorts are of ſome uſe in phyſic, eſpecially the more aſtringent

and ſtyptic they are; being good to draw together, and faſten looſe parts, to dry up rheums and other fluxes, eſpecially ſuch as fall upon the gums, almonds of the throat, and other parts of the mouth; uſed in a decoction of water or wine, they cure diarrhæas, dyſenteries, and are good againſt all weakneſs of the bowels.

There grows upon a ſpecies of oak in Turkey a little reddiſh fruit, of the bigneſs of a hazle-nut, called by the Turks, Bazdyendge, whoſe figure is repreſented by the impreſſion of the oak. The Levantines, eſpecially thoſe of Aleppo, take a hundred drachms of cochineal, which they call cormeti; fifty drachms of Bazdyendge, and fifty drachms of tartar; and after powdering them all, they make a very fine ſcarlet. This fruit is very ſcarce in the other parts of Europe.

Galla, or the Gall-Nut, ſays LEMERY, is an excreſcence which grows upon an oak in the Levant, whoſe origin

origin proceeds from this, that certain inſects bite the tendereſt part of the tree, ſo that an humour flows out into a ſhell or bladder, which fills and hardens as it grows on. There are ſeveral ſorts of Galls, that differ according to their ſize, ſhape, or colour, by the ſurface of them being ſmooth or rugged; they are uſually round, and as big as the common nut, ſome as the filbert, rough or prickly, white, green or black. The beſt come from Aleppo and Tripoli; chuſe the beſt fed and weightieſt.

There are alſo Galls that grow in Gaſcony and Provence, which differ as thoſe of the Levant do; they being ſmooth, light, reddiſh, and afford a leſs tincture: they are aſtringent, and uſed in ſeveral medicinal compoſitions; as plaiſters, ointments, injections, fomentations, &c.

Polypodium, or common Polypody, hath a root taking a very ſlight and ſuperficial hold of the earth;

it is pithy and brittle, about the third part of an inch thick; within, it is of a pale green colour, but, outwardly a little reddiſh, and covered over with fine thin ſcales when it is freſh and green; but being dry, it becomes of a more red colour; it is knotty, or full of round knobs, and adorned with ſeveral ſmall filaments like hairs; its pith is ſweetiſh, with ſomewhat of a ſharp, auſtere, or ſtyptic taſte. The leaves ſpring out of the knots, or hollow knobs of the roots; they are ſingle, about nine inches in length, and parted into ſeveral jags or ſcollops, cut cloſe into the ribs; they are ſharp-pointed, of a light green colour, and growing alternately oppoſite to one another: it bears no flowers, but there ariſe ſeveral ſmall knobs, like bliſters, upon the lower or under part of the uppermoſt jags of the leaves, ranked in a double order; they are round, and about the ſixth part of an inch thick, conſiſting of a fine duſt, that is firſt a little yellowiſh, and turns of a bright golden colour: every grain of this duſt is a ſort of ſmall coffin, or

ſeed-

ſeed-veſſel, being of a round figure, and membranous, which when ripe breaks into two equal parts, and pours forth ſeveral ſeeds ſo ſmall, that they can ſcarcely be diſcerned by the naked eye.

CITRON-TREE.

THE Citron-tree is called *Malus Medica*, becauſe it was firſt brought into Europe from Media: it is of a moderate height, with a branched ſpreading root, yellowiſh without, and whitiſh within. The trunk is ſlender, the wood white and hard, and the bark of a pale green: the boughs are numerous, long, ſlender, and tough, and the oldeſt of them are of a light yellowiſh green, and armed with pale prickles; but thoſe that are more recent, are of a beautiful green. The tops of the branches are tender, and of a browniſh red green, as well as the leaves, which are of the ſize of thoſe of the walnut-tree, generally blunt, but now and then acuminated, and they are three times as long as they are broad: the lower part is not ſo green as the upper, and the edges are a little ſerrated. The tree is always clothed with them, both winter and ſummer; and when they are held up againſt the ſun,

they

they appear to have holes in them, like St. John's-wort, or rather, full of tranſparent ſpecks. The flowers grow on the tops of the branches, and are roſaceous, with fleſhy petals, which are generally five in number, and ſtand almoſt upright: without, they have a reddiſh bluſh, but are white within, and placed in a ring. The calyx is ſmall, and divided into five ſegments; and under the yellow apex there are a great many ſtamina; and part of the flowers are fruitful, and part barren. Among the ſtamina there is a longiſh piſtil, the rudiment of the fruit; and thoſe flowers that are without, never produce any. The ſhape of the fruit is oblong, but ſometimes globous; and ſome terminate in a point, while others are blunt; the ſurface is wrinkled and tuberoſe, and is often nine inches and upwards in length. The ſize is different, as well as the weight; for ſome weigh ſix, nine, and even thirty pounds. The outer rind is tough, thin, bitter, and hot; and the colour is at firſt green, which turns to that of gold, when ripe: the inner, or white rind, is thick, firm, and ſweetiſh, with a little acidity. Within, it is divided into ſeveral cells,

full

full of an acid juice: the ſeeds are numerous, for ſometimes an hundred and fifty have been found therein; they are oblong, half an inch in length, and ſharp at both ends; they are bitter; yellow without, covered with a ſtreaked ſkin, and contain a double white kernel. In hot countries both flowers and fruit may be ſeen on the tree at the ſame time, as well in the ſpring as the autumn; but they are more plentiful in the laſt.

Citrons are not uſed as an aliment, but as a ſauce; and are cut into ſmall ſlices, as we do lemons, to garniſh the diſhes, and to ſqueeze upon the meat. The acid is very agreeable, excites a weak appetite, and helps digeſtion, when uſed moderately. The outward rind, on account of its hardneſs, is not eaſy of digeſtion. It is an excellent remedy againſt the ſcurvy, and is a kind of ſpecific to cure that diſeaſe, as well as the juice of Oranges and Lemons: when the gums of patients, afflicted with that diſeaſe, are ulcerated, this juice will cure them. The juice is alſo good in burning and malignant fevers, to quench thirſt, and to

reſtrain

reſtrain the heat and efferveſcence of the blood. Beſides, the juice of Citrons is diuretic, cleanſes the kidnies of ſmall gravel, and reſtrains vomiting, proceeding from bilious humours. The flowers, as well as the leaves, have an exceeding fine refreſhing ſmell; though they will not prevent contagion on this account, as ſome pretend. The outer yellow bark has alſo a very fine aromatic ſmell, becauſe it has a prodigious number of veſicles full of eſſential oil. Being chewed, it mends the breath, and by its bitterneſs ſtrengthens the ſtomach: it powerfully diſcuſſes wind, and concocts crude humours in the ſtomach and inteſtines. However, the juice is not good in the pleuriſy, inflammation of the lungs, ſpitting of blood, a conſumption, and the like.

LEMON-TREE.

THE Lemon-tree has an affinity with the Citron, and is pretty tall, though not very full of branches: the leaves are like thoſe of the Citron-tree, but ſhorter; and the prickles are more numerous, but leſs, and venomous. The flowers have much the ſame ſmell, and the ſhape of the fruit is likewiſe oval, but ſhorter, and not of ſo deep a yellow. Likewiſe the rind is thinner, and they are much fuller of juice, which is more acid, than that of Citrons; upon which account it is thought to be more cooling, and more efficacious in hot diſeaſes: in ſhort, what has been ſaid of the juice of Citrons, may, in moſt reſpects, be applied to this.

ANIL,

ANIL, OR INDIGO PLANT.

THE Indigo plant grows about two feet high, with round leaves, of a green, inclining towards a brown on the outside of the leaf, and silver coloured underneath, pretty thick; after which come flowers, almost like those of pease, of a reddish colour, from whence come long, crooked pods, resembling a sickle or hook, which enclose a little seed in them, like the raddish-seed, of an olive colour.

When the Americans sow this plant, they first dress the ground, and afterwards make holes in it about a foot distance one from another, and into each hole they throw ten or twelve grains of the seed, which they cover lightly with earth, and in three or four days

days time this little ſeed will be ſure to appear, eſpecially in a wet ſeaſon: and in two months, or ſometimes in ſix weeks, this plant will be ready to cut and make Indigo of; and if it is left in the ground three months, it will yield both the flower and ſeed; but what they fear moſt, upon account of this plant, is a kind of caterpillar, which in St. Chriſtopher's they find ſometimes to breed in a night, and ruin all the promiſing hopes of the inhabitants: the way they have to remedy this is, immediately to cut down all the plant, and throw it into the fat or tub, with the caterpillars and all, which yet proves of little or no uſe: the other way to remedy this misfortune, is to clear a large ſpace between what they have eat, and what they have not touched; this havock, nevertheleſs, is not made in Martinico.

Indigo is a meal or flower made by means of water and oil-olive, out of the leaves of the Anil, or Indigo-plant; for there is a difference betwixt that made of the leaves, and of the ſmall branches. The choiceſt

of

of the former ſort is that which bears the ſurname of Serquiſſe, from a village of that name, which is twenty-four leagues from Surat, and near Amadabat. It is made likewiſe about Biana of Indoua, and Coſſa near Agra, alſo in the kingdom of Golconda; the Dutch bring it from Brampour and Bengal, but that is the leaſt valuable of all.

When the inhabitants of the places above-named would make the flower or meal of Anil, in order to make Indigo of it: they cut the ſaid herb with a ſickle, when the leaves begin to fall upon touching them; and after they have ſtript them from the branches, they put them into a ſufficient quantity of water, which is in a veſſel called the ſteeping vat, there letting them infuſe thirty-ſix hours; after which they turn the cock, in order to let the water run off, which is tinged of a green colour, inclining towards blue, into a veſſel of the nature of a churn, which is worked by the labour of ſeveral men, by means of a roller, or turner of wood; the ends of which run

pointed,

pointed, and are hooped with iron; this they work till the ſaid water abounds with a lather, then they caſt into it a little oil-olive; viz. one pound into ſuch a quantity of the liquor as will yield ſeventy pounds of Indigo, which is the quantity now ſold in one barrel; and as ſoon as the ſaid oil is thrown in, the lather ſeparates into two parts, ſo that you may obſerve a quantity curdled, as milk is when ready to break; then they ceaſe churning, and let it ſtand to ſettle; which when it has done ſome time, they open the pipe or cock of the churn, in order to let the water clear off, that the meal which is ſubſided may remain behind, at the bottom of the veſſel, like clay or lees of wine. Having decanted it thus, they put it into ſtraining bags of linen, to ſeparate what water was left; then they convey it into cheſts or boxes that are ſhallow, to dry it; and being dried, it is what we call Indigo, and that name is given to this, in all appearance, becauſe it comes from India. Sometimes the Indians make their Indigo in a ſort of ponds, made in form of a baſon, which they prepare with lime,

lime, that becomes of an equal hardneſs almoſt to marble.

We have another ſort of this Indigo, called Agra Indigo, which is almoſt as good as the Sequiſſe; but as the form does not recommend it to all the world, it is only in uſe with the dyers. There is, beſides this, ſeveral other ſorts of Indigo, which have no other difference, than as to the places where they are made, and according to the different ſeaſons and age of the herb from which they come; for the Indigo, made of the plant of the firſt gathering, is better than that of the ſecond, and the ſecond better than the third; and the younger the leaf is which is uſed, the finer the Indigo is, being of a more lively, ſhining, violet colour.

The uſe of the Indigo is for the dyers and the whiteners, ſerving the laſt to put among their linen to whiten it: the painters uſe it to grind with white, for painting in blue; or if it is uſed alone, and neat,

it

it turns black, and ground with yellow it makes a green. Some confectioners and apothecaries very prepoſterouſly uſe this to colour ſugars to make conſerves with, and ſyrup of violets, by adding ſome Orrice, which they ſell at an under rate.

FLORENTINE

FLORENTINE ORRICE.

FLORENTINE ORRICE is the root of a plant, whoſe leaves are long, erect, and of a fine beautiful green, after which grow white flowers, as we have been aſſured by Mr. MORIN, phyſician to Madame the Ducheſs of GUISE, a man of great probity, and large experience in ſimples.

This plant is known in France by the name of Blew-flower-flag, Flower-de-lis, &c. which grows almoſt every where by the walls, water-ſides, and in the gardens, and of which there are ſeveral ſorts, which many authors have taken notice of; as to the Orrice, or in Latin *Iris*; they ſay there are flowers of it of various colours, which reſemble in ſome kind the Rainbow, which is called Iris. Chuſe ſuch of this root as is large, well fed, of a piece, clean, white within

within and without, difficult to break, of a ſweet ſmell like the Violet.

The Dyers, Perfumers, and Confectioners uſe this in their ſeveral trades to give a grateful ſcent to their ſeveral cloths, perfumes, comfits and the like. It has a great many other good qualities, and is of ſome ſmall uſe in medicine, being employed in ſeveral Galenical compoſitions. There is a green colour made of it, to which they give the name of Verditer, which is uſed by the painters in miniature. This Verditier is made ſeveral ways, as is deſcribed in a little treatiſe of miniature, which thoſe who deſire to make, as well as Carmine, and other fine paints, may have recourſe to.

RHUBARB.

RHUBARB.

THE Rhubarb that comes from Perſia, ſome ſay grows there; others will have it that it comes from the ſide of Muſcovy; but the moſt common opinion is, that it grows in Perſia. Mr. TRAVERNIER, on the other hand, aſſures us, in his book of travels, that the beſt Rhubarb grows in, and is brought from the kingdom of Boutan.

This root, newly drawn from the earth, is thick, fibrous, blackiſh on the outſide, and of a reddiſh colour marbled within: it bears large and woolly leaves, from whence ariſe little carnation flowers, reſembling ſtars; after which follow the ſeed. Chuſe your Rhubard new, and that which is in ſmall pieces ſticking together, pretty firm and ponderous, of an aſtringent taſte,

taſte, and bitter, the ſmell not diſguſtful, but rather aromatic, and of a yellow colour, bright on the outſide, and ſomewhat darker within; but ſuch as, when infuſed in water, will produce a tincture like that of ſaffron, and, when bruiſed in a mortar, that the colour within be of a lively reddiſh caſt.

Great virtues are aſſigned to the Rhubarb, eſpecially for ſtrengthening the ſtomach, and purging the gall with pleaſure, principally if aſſiſted with any other purgative. It is eſteemed likewiſe very ſerviceable for ſtopping of bloody-fluxes, and other looſeneſſes, either chewed in the mouth, or groſsly bruiſed, and infuſed in any proper vehicle; it is alſo given to children to deſtroy worms; and, in ſhort, is an admirable, kindly, and ſalubrious medicine, as well in age as youth, and the full vigour of years; in all which difference of age or circumſtance, duly proportioned and applied, it works friendly to nature, and efficacious to the diſeaſe.

The

The ſcarceneſs of Pontic Rhubarb from the Levant, hath given leave to ſome to ſubſtitute in its room, among thoſe who have not a perfect knowledge of the other, the roots of the Hippolapathum, or Baſtard Rhubarb, like the great common round Dock, which many people cultivate in their gardens; or there is another kind of Baſtard Rhubarb, which has great leaves, but leſs round. The difference of theſe Rhubarbs are very conſiderable, for the Pontic from the Levant, is yellow on the inſide, and ſtreaked with red on the outſide, and the Baſtard Rhubarb is black and jagged on the ſides, and yellow on the outſide without any marbling.

Rhubarb, ſays LEMERY, is a thick fungous root, which is brought to us dryed from Perſia and China, where it grows, and ſometimes from Turkey, which laſt is thought by the Engliſh merchants to be the beſt of all, being a ſort of middle-ſized pieces, ſmooth, freſh coloured, and of a mixed yellow oaker, of a lively ſtrong ſmell, firm in cutting, not very hard, or

cruſty,

cruſty; being chewed, it is of a bitteriſh ſub-aſtringent taſte, giving the ſpittle a freſh yellowiſh colour, and a good flavour, not very heavy, nor yet ſpongy, or rotten within. The next ſort of Rhubarb is that which is ſuppoſed to be brought from Tartary, Muſcovy, and Ruſſia, which is generally large and heavy and more cruſty, though many times very freſh and well ſcented, but nothing near ſo good as that brought from the Levant.

THE SCIENCE OF BOTANY.

THE SCIENCE OF BOTANY BRIEFLY EXPLAINED.

TO uſher our Young Readers into this pleaſing and inſtructive Science, we offer the following Compendium of Botanical Illuſtrations to their attention, before they proceed to the ſtudy of the Flowers which we have ſhortly deſcribed in the following pages.

EVERY ſcience, Botany excepted, poſſeſſes a language peculiar to itſelf. Every perſon who has pretended to teach

or explain the nature of Plants, has choſen terms to expreſs himſelf, according to his own caprice, or his particular ſtyle of obſervation. This arbitrary mode of treating Botany, has conſiderably bewildered the ſtudent; and even, ſometimes, diſſuaded him from purſuing the ſcience with that avidity and pleaſure he would otherwiſe have done. Although the vocabulary of Botany has been always ſubject to this variation, it has never experienced more innovation than of late years: but, notwithſtanding we lament this deficiency of ſtability in Botanical language, we are happy to find that, ſometimes, the alterations have been very judicious amendments of terms falſely uſed by the ancients: for the modern Botaniſts have named the plants, from the parts which they contain; while their predeceſſors have named them from outward appearance, or ſuppoſed qualities. Thus are the long terms and denominations, which only perplexed the mind and burdened the memory, abandoned. Conformably to this improvement, Linnæus propoſed ſimple and proper terms, to expreſs, not only the different parts of Plants, but likewiſe their forms, qualities, ſituations, directions, and mode of exiſtence,

of

of each part reſpectively. This method has, in general, been adopted by all ſucceeding writers in this ſcience.

No method could be ſo proper for claſſing Plants, as that adopted by Linnæus; namely, from their ſexual difference. This is moſt natural, and leaſt ſubject to variation, from the differences being deſcribed according to the variation of the ſtamina in the male, and the pointals in the female parts of a plant.

ACCORDING to modern Botaniſts, Plants are deſcribed as conſiſting of ſix parts:---*Radix*, the Root; *Truncus*, the Trunk; *Fulcra*, the Support; *Folia*, the Leaves; *Flores*, the Flowers; and *Fructus*, the Fruit.

I. RADIX --- THE ROOT,

IS that part of the Plant which adheres to the ground, from whence it draws its nouriſhment.

ROOTS are either fibrous, bulbous, or tuberous.

THE *Fibrous Root* is either perpendicular, horizontal, fleſhy, as the *Carrot*; hairy, as the roots of *Graſs*; or branching.

Bulbous Roots (among which are the Snow-drop, Hyacinth, and Tulip) are either ſolid, as the *Turnep*; coated, as the *Onion*; ſcaled, as the *Lily*; double, as the *Orchis*; or cluſtered, as the *White Saxifrage*.

Tuberous Roots are compoſed of many fleſhy tubes, as the *Garden Ranunculus*; and either adhere cloſely to the ſtalk, or ſuſpend from it by threads.

2. TRUNCUS---THE TRUNK,

RISES immediately from the root, and ſuſtains the branches. This part is called a Trunk, in trees, and a Stalk, in plants.

STALKS are either ſimple or compound.

A *Simple*

A *Simple Stalk* grows ſingly, from the root to the top, as the Sun-flower; and is diſtinguiſhed by its being either naked, leafy, upright, as the Larkſpur; oblique, twining, pliant, reclining, lying on the ground, as the Naſturtium; creeping, as the Panſey; having roots as long as itſelf; living ſeveral years, or only one year; being woody, ſhrubby, cylindrical in form, as the Star-flower; having two, three, or more angles; and being ſtreaked, furrowed, or channeled, ſmooth, rough as the After; hairy, or prickly, as the Roſe.

A *Branching Stalk* is one that ſhoots lateral branches as it aſcends, as the Wall-flower; and is diſtinguiſhed by the branches being either irregular, large, numerous, as the Piony; ſupported, or prolific in leaves, fruit, or flowers, as the Lily of the Valley, and the Jonquil.

A *Compound Stalk* is one ſoon dividing into branches, as the Flower of Parnaſſus; and is diſtinguiſhed by being either forked, having two ranges of branches, or having theſe ranges ſubdivided; tubular, like a ſtraw; being entire, branched, uniform, jointed as a Pink, ſcaly, or with or without leaves.

3. FULCRA---The SUPPORT,

Is that part which ſuſtains or defends certain parts of a plant, and is divided into the following ten kinds: the leaf, ſupporting the flowers, the tendril or claſper, as the Honeyſuckle and Sweet-Pea, the ſpine, the thorn, the footſtalk of the leaf, the footſtalk of the flower or fruit, as the Columbine, the general ſtalk, the gland, and the ſcale. Each of theſe have their ſubdiviſions, which we omit, as being too minute for the attention of young ſtudents.

4. FOLIA---LEAVES,

Are divided into the three claſſes, of ſingle, compound, and determinate.

Single Leaves are thoſe which have footſtalks ſupporting only one, as the Cyclamen; and are deſcribed according to their circumference, border, ſurface, ſummit, and ſubſtance.

Their

Their circumference and border are either round, nearly round, oval, reverſed oval, oblong, ſhaped like a wedge, angular, ſpear-ſhaped, as the Belvidere, narrow, ſhaped like an awl, triangular, deltoïde, or having four corners, quinquangular or five-cornered, ſhaped like a kidney, a heart, a moon, an arrow, or a piſte, divided into two or three parts, formed like a hand, pointed like a wing, jagged, indented as the Tuberoſe, divided or not into parts, ſingly or doubly ſawed, notched, griſly, ciliated or hairy like an eyelid, lacerated, or ſeemingly torn or bitten, curled, or entire.

Their ſurface is diſtinguiſhed by being either downy, ſoft as velvet; hairy, as the Fox-glove; ſtinging, rough; ſmooth, as the Daiſy; briſtly, prickly, warted, poliſhed, plaited, waved, wrinkled; veined, as the Gilliflower or Carnation; nervoſe; plain, as the Auricula flower; depreſſed, compreſſed, convex, concave, or channeled.

Their ſummit or top, is either truncated, blunt, as if bitten, hollow, obtuſe, pointed as the Amaranthus, ſhaped like an awl, or taper like a pillar.

Their ſubſtance is either hollow, fleſhy, or membraneous, as Pinks.

COMPOUND LEAVES are either ſimple or decompound.

A compound leaf is formed of ſeveral ſmall leaves growing from one footſtalk, and is conſidered as one whole, produced from a ſingle compoſition, as the Ranunculus, Roſe, Carnation, Pink, &c. They are either fingered, compoſed of two, three, or many leaves, reſembling wings, expanding from their common footſtalk, and having alternate leaves, or being doubly winged.

A *decompound leaf* has a footſtalk, dividing twice or more times before it is garniſhed with leaves.

DETERMINATE LEAVES are diſtinguiſhed by their direction, place, inſertion, or ſituation.

The direction is the manner in which the leaf expands from the bottom to the top, and is either arched, upright, ſpreading, horizontal, reclining, or revolving backwards.

The

The place is determined by the part of the plant where it is faſtened, and is either called the ſeed-leaf, from riſing immediately from the ſeed, or radical, from riſing firſt from the root.

The inſertion is the manner in which a leaf is faſtened to a plant, and is either faſtened to the diſk, or has a foot-ſtalk to its baſe, grows from the branch without a foot-ſtalk, is faſtened by a membrane, or ſurrounds the ſtalk without any part of the border adhering to it, like the Hare's-ear.

The ſituation is conſidered from the poſition of each, in relation to the others. The ſituation is, therefore, either jointed, ſurrounding the ſtalks like ſtars, oppoſed to each other, as the Jeſſamine; growing in an alternate poſition on each ſide their footſtalk, or without any order; cluſtered, as the flowers of the Sweet William; ranged like tiles of a houſe, or the ſcales of a fiſh.

5. FLORES --- The FLOWERS.

THE Flowers of Plants are divided into four parts: *Calyx*, the Cup; *Corolla*, the Petal, or Flower-leaf; *Stamina*, the Stamen; and *Piſtillum*, the Pointal.

The Cup of the Flower is that which incloſes and ſuſtains the flower; and is divided into ſeven ſorts; the *Perianthium*, *Involucrum*, *Spatha*, *Gluma*, *Amentum*, *Calyptra*, and *Volva*.

The *Perianthium* is the moſt common of the Flower-cup; conſiſts often of many parts, ſometimes of only one part, ſeparated half way into ſeveral diviſions, as the India Pink, and always ſurrounds the bottom of the flower.

The *Involucrum* embraces many flowers collected together, and which have each of them a Perianthium.

The *Spatha* is a ſheath, which covers one or more flowers that are generally without a Perianthium: it conſiſts of a mem-

a membrane, faſtened to the ſtalk; and differs in its figure and ſubſtance.

Gluma is a ſort of chaff, which particularly covers grain and graſs ſeeds.

THE *Iulus*, or *Amentum*, is a maſs of male or female flowers, covered with ſmall ſcales, and faſtened to an axis, in the form of a rope, as the irregular flowers of the Violet.

THE *Calyptra*, or *coif*, is a thin, conical, membraneous cover, to the parts which generate fruitage.

THE *Volva*, or *purſe*, is a thick covering, incloſing ſeveral ſpecies of the Muſhroom productions.

THE COROLLA, Petal or flower-leaf, is one of thoſe which form the flower, and ſurround the generative parts of the plant itſelf. Of theſe, there are the *Petal*, and the *Nectarium*: they are either entirely one, as the Convolvulus, or formed of many pieces. The petal is generally diſtinguiſhed by the beauty of its colour, and the nectarium

nectarium by containing those sweet juices which the bees change into honey. The Corolla is sometimes without a footstalk, as the Martegon.

THE STAMEN is the male part of flowers, and consists of the *filament* and the summit or *anthera*, as the Passion-flower.

THE *Filament* sustains the anthera, apex, or summit, and is either formed like a thread, or shaped like an awl.

THE *Anthera*, *Apex*, or *Summit*, is the essential part of the stamina, and contains the male organ of generation. It consists of a little bag, of one or more cavities, containing the male farina.

THE POINTAL includes the female parts of flowers, and consists of the *germ*, *style*, and *stigma*.

THE *Germ* incloses and defends the seeds.

THE *Style* rises from the germ, and supports the stigma.

THE *Stigma* is the female organ of generation, and is ſituated upon the top of the ſtyle, if any; if not, it ſits upon the germ.

6. FRUCTUS---THE FRUIT.

THE different ſpecies of fruit, ſuch as Plums, Berries, Apples, Seeds, &c. are too well known to require a deſcription.

THE CLASSES.

FLOWERS are either hermaphrodite, from having both the ſexual diſtinctions of male and female, ſtamina and pointals; male, from having *ſtamina* only; or female, from having only *pointals*.

THE *ſtamina* are either detached from each other, united together by one of their parts, or joined ſometimes with pointals: they are of equal length, or have ſome ſhorter than the reſt; and the number, proportion, and ſituation of the ſtamina, determine the *claſſes*, as the differences of the pointals determine the *orders* of flowers.

THE

THE Claſſes, according to the number of ſtamina in the male parts of the flower, are called,

1. *Monandria*, one ſtamen.
2. *Diandria*, two ſtamina.
3. *Triandria*, three.
4. *Tetrandria*, four.
5. *Pentandria*, five.
6. *Hexandria*, ſix.
7. *Heptandria*, ſeven.
8. *Octandria*, eight.
9. *Enneandria*, nine.
10. *Decandria*, ten.
11. *Dodecandria*, eleven.
12. *Icoſandria*, when more than twelve.
13. *Polyandria*, when more than thirteen.

THOSE flowers which have two ſtamina ſhorter than the reſt, are called,

14. *Dynamia*, as having two long and two ſhorter ſtamina.
15. *Tetradynamia*, as having four long and two ſhorter ſtamina.

THOSE

THOSE flowers which have their ſtamina united together, or with the pointal, are thus diſtinguiſhed.

16. *Monadelphia*, ſtamina united into one body.
17. *Diadelphia*, ſtamina into two bodies.
18. *Polyadelphia*, ſtamina into three or more bodies.
19. *Syngeneſia*, the ſtamina forming a cylindrical body.
20. *Gynandria*, the ſtamina ſitting upon the pointals.

THOSE plants of different figures are thus diſtinguiſhed.

21. *Monoecia:* the plants of this claſs have male and female flowers upon the ſame individual.
22. *Dioecia*, have male and female flowers on different individuals.
23. *Polygamia*, have hermaphrodite flowers upon the ſame individual.

ORDERS.

ORDERS.

THE Orders, or Subdiviſions of the Claſſes, are diſtinguiſhed by the pointals, or female parts of the plant or flower, as the claſſes are by the ſtamina, or male parts of the flower. The number of pointals or ſtigmas are counted.

THE chief diſtinctions are the number of pointals, and nature of ſeeds, the nature of the pods, and the number and gender of the florets. According to the number of the pointals, the orders are termed Monogynia, Digynia, &c. according to the nature of the ſeeds, Gymnoſpermia, Angioſpermia; according to the pods, Siliculoſa, Siliquoſa; and, according to the number and gender of the florets, they are termed Polygamia Æqualis, Polygamia Superflua, &c.

A

CONCISE HISTORY

OF

FLOWERS.

JONQUIL.

THIS charming flower comes, with all its graces, to deck the ſpring: it conſiſts of ſeveral ſpecies; but the Great Jonquil has a ſtem, about a foot in height, which bears, from a third part upwards, ſeveral golden bloſſoms, conſiſting of five or ſix leaves, all curling in a moſt agreeable and beautiful manner. It is multiplied by ſeed; but, more properly, by their bulbs. They require a good, but not a very rich ſoil; and are uſually planted along the borders; thus affording a moſt agreeable embelliſhment to the walks and parterres of any garden, meant to be diſtinguiſhed for its taſte and elegance.

NARCISSUS.

THE Narciſſus, or Daffodil, of which there is a great variety, may properly be claſſed with the foregoing beautiful flower. It is pretty common in many of the gardens near London, and produces only one ſingle white flower on the top of the ſtalk, which turns on one ſide, and has a purple rim to the cup in the middle: it flowers the latter end of April and beginning of May, and is very hardy.

THERE is a ſpecies of the Narciſſus, originally diſcovered at La Vera Cruz, which leaves like thoſe of the Jonquil, and produce but one flower on each ſtalk. It is propagated

propagated by off-ſets; but, being very tender, it muſt be preſerved in the bark-ſtove, and treated after the ſame manner as the tender kinds of Lilio Narciſſus, otherwiſe they will not thrive in this country.

FRITILLARY

IS a plant that has a ſtem about a foot high, round, ſmooth, and of a deep-green colour. It is garniſhed with about ſix or ſeven leaves, placed irregularly, and which are long and narrow. At the top of the ſtem grow one or two flowers, hanging down in the ſhape of a bell: theſe are ſpeckled with ſeveral colours, and are compoſed of ſix leaves. The colours, being placed in the form of a cheſs-board, have cauſed this plant to be called the Fritillary, from *Fretillus*, which ſignifies a cheſs-board. They are multiplied by bulbs and ſeeds. The bulbs are planted in September, and ſhou'd be placed three inches deep, and at the ſame diſtance from each other.

ANEMONE.

ANEMONE.

THIS beautiful flower, with proper culture, will blow twice a year; and thus continue to grace our gardens, when they are abandoned by all the reſt of the flowering tribe. Their colours are chiefly red, blue, and purple. The roots of theſe plants ſhould be taken out of the ground, and preſerved, like thoſe of the Ranunculus.

WHEN the ſeeds crack, or ſhew their down, they ſhould be gathered, to prevent their being diſperſed by the wind. From theſe ſeeds, innumerable varieties may be raiſed: and if they are ſown in February, and lightly covered with earth, they will blow the ſecond year after ſowing.

THERE

THERE is a great variety of theſe flowers preſerved in the gardens of the curious, which are commonly divided into two claſſes; viz. the broad and narrow-leaved ſorts: under each of theſe diviſions there are great numbers, differing in ſhape, colour, or ſize of the flower; the particulars of which would be tireſome to the reader, and of little uſe.

THE beſt ſeaſon for planting theſe roots is from the latter end of September till the end of October, obſerving, if poſſible, to perform this work at or near the time of ſome gentle ſhowers; for, ſhould they be planted when the ground is perfectly dry, and there ſhould no rain fall for three weeks or a month after, the roots will be apt to grow mouldy upon the crown; and if they once get this diſtemper, they ſeldom thrive afterwards.

WALLFLOWER

Is called by ſome the Yellow Gillyflower. It conſiſts of both ſingle and double flowering kinds. It ſhoots out leaves of a dark green colour, which are pointed at the end: between theſe leaves grow ſeveral branchy ſtalks; on the top of which appear the flowers, compoſed of four, and ſometimes more leaves, of a yellow colour. The ſingle Wallflower is multiplied by ſeed, and the double by layers or ſlips.

THIS flower will grow every where; even upon walls, or among rubbiſh: but, when cultivated, more care ſhould be taken of them, as they will prove an agreeable ornament to borders, or any other parts of a garden not deſtined for more choice flowers.

BLUE-BELL.

THE Blue-Bell plant ſhoots forth ſtalks two feet and a half high, which are hairy, and furniſhed with leaves: theſe are oblong, broad, and pointed at the end, notched at the edges, and downy: along theſe ſtalks, and at the ſtems of the leaves, the flowers grow, in form of bells: theſe bloſſoms are blue, notched at the brims, and divided into four parts; each is ſupported by a calyx, or little cup, divided likewiſe into five parts. This flower delights much in the ſoil of a kitchen garden. It is multiplied by ſowing the ſeed, as thinly as poſſible, on the end of a plot, well dug, and ſmoothed on the ſurface. The time of ſowing is September and October, and that of flowering is July.

FOXGLOVE.

FOXGLOVE

IS a large flower, reſembling a thimble worn on the finger: from the root grows a ſtalk, two, and ſometimes three feet high; and is hairy, and of a reddiſh colour: the leaves are oblong, and pointed at the end; covered with a little hair; indented on the edges: the outſide is a browniſh green, and the inſide of a ſilvery white. On one ſide of the chief ſtem ſprout ſeveral footſtalks, which ſupport ſingle flowers that are wide at top, and are cut

into

into two lines: their colour is generally purple, although they have ſometimes a mixture of hues. In the middle of the cup is a chive, which adheres to the hind part of the flower. A light ſoil agrees beſt with this plant. The ſeed, being very ſmall, ſhould be thinly ſown in September. Foxgloves flower in June. Being tall plants, they are only adapted for the borders of beds, where the larger ſpecies of flowers are ſet or planted.

HEART'S-

HEART'S-EASE.

THIS flower, by the Latins, is called *Viola Tricolor*, from being adorned with three colours. It bears ſtems, which have a tendency to creep along the ground; and are full of leaves, and rather oblong: the ſtems branch into boughs; at the top of which grow the flowers, which are placed under the ſpecies of Violets, compoſed of five leaves, from bearing a cup divided into five parts: each flower is white, blue, and yellow-coloured. It is multiplied by ſeed, ſown in beds as thinly as poſſible. When ſufficiently

ſufficiently raiſed, it is removed into pots, where it makes a more agreeable appearance than it does in its native humble ſituation, where it is loſt and overlooked, like modeſt merit, amid its greater and more ſplendid neighbours.

LILY.

LILY.

THIS flower is a great ornament to a garden. The noble height of its ſtem, and the ſimple grandeur of the flower, render it a moſt delightful ſpectacle to thoſe who have the leaſt taſte for the beauteous productions of Nature. The Lily is too well known, and admired, to require any particular deſcription of its form or colour. The culture requires no curious rules, from its being eaſily reared in any ſoil; and, as if Nature meant this charming flower ſhould be enjoyed by the poor, as well as the rich, we find it thrive with the leaſt attention. Such is the beauty of the Lily, that many Noblemen place them in pots, in order to decorate the avenues to their ſumptuous palaces.

SOME garden-walks are entirely bordered with them: and, indeed, wherever they are placed, they are always beautiful.

LARKSPUR.

THE Larkſpur is one of thoſe flowers that ſeem to delight in diſplaying the variety of colours with which the flowers of each ſtem are decorated. They grow on ſtalks of three feet high; and, when choicely reared, afford, in a bed, one of the moſt beautiful ſpectacles that Flora has to preſent, for our delight, wonder, and contemplation. It is generally ſown in February; and may be expected to bloſſom, in all its richneſs of ſplendid beauty and elegance, in June and July. If properly attended, they will continue their bloom until Auguſt or September.

DAFFODIL, OR LONG-NECKED NARCISSUS,

WHICH is called *Cou de Chameau, i. e.* Camel's Neck, from the long ſtalk, when charged with flowers, repreſenting the neck of this animal. This flower is to be admired for its being an agreeable ornament to the rural parts of a garden. They bloſſom in the ſpring, and grow about a foot high. The Daffodil thrives beſt in a rich ſoil, with which the bulbs need only be covered: it ſhould not be much expoſed to the ſun, from the flower deriving moſt beauty from the lateneſs of its appearance. The bulbs ſhould be ſet about four fingers diſtant from each other, in order to afford ſufficient room for their expanſion. It ſhould be removed every three years. They flower in March.

COLCHICUM,

COLCHICUM, OR MEADOW SAFFRON,

IS ſo called, from its growing in Colchis, a country in the neighbourhood of the kingdom of Pontus, famous for the fable of the Golden Apples, and the Golden Fleece: ſee our Mythology, Vol. I. of the Hiſtorical Pocket Library. It is ſaid to be ſo ſtrong a poiſon, as to kill dogs, from which quality it is called Dog's-bane. Of the Meadow Saffron there is a variety of ſpecies. Its general deſcription is, being a plant that ſhoots from its root five or ſix oblong leaves, about an inch broad, ſmooth, and of a browniſh green. Amid theſe leaves riſes the ſtalk, bearing at the top a yellow, ſingle-leaved flower, like a pipe, and cut into ſix parts. The Colchicum will grow in any ſoil. It is multiplied by bulbs, which are produced every year in abundance. They ſhould be planted in pots or borders, and tranſplanted in July; in which ſtate they ſhould lie until September. They flower in March

POLYANTHUS.

IS divided into the Primroſe and Cowſlip kind; and theſe are ſubdivided again into the Single-flowering, Double-flowering, Hoſe in Hoſe, Pentaloons, and Feathers. The Single-flowering are chiefly white, yellow, red, purple, and violet-coloured. They are multiplied by ſeeds, ſown in February, upon a place prepared with earth taken out of decayed willows; often refreſhing the new-ſown ſpot with water; and keeping it ſhaded from the ſun, all April and May, until the young plants appear. The Primroſe kinds bloſſom cloſe to the ground; and the Cowſlip ſpecies, abou ſix inches higher. Both theſe ſorts may be planted near the edges of borders, and near houſes, for the enjoyment

of

of their agreeable ſmell. Nothing can be more delightful than a number of theſe flowers, accompanied with Violets, growing under hedges, in avenues, and artificial wilderneſſes. They flower in April.

PERSICARIA

HAS a towering ſtem, about five feet and a half high, reſembling a Sugar-cane, which, towards the bottom, is garniſhed with ſeveral large green leaves, like thoſe of the Lilac. It has a garnet bloſſom, which grows in the form of a feather, that hangs from their ſtems with conſiderable grace and beauty. They are cultivated in moſt gardens diſtinguiſhed for their choice aſſemblage of elegant flowers. Their time of bloſſoming is during the ſummer months, when the parterres of thoſe gardens in which they are cultivated, derive conſiderable ornament from their beautiful appearance.

PINK.

THIS plant ſhoots long, ſtrait, thick, hard leaves, of a blueiſh green. In the middle riſes the ſtem, long, round, and jointed at a certain diſtance: on the top of this the flowers grow, conſiſting of ſeveral variegated leaves, ſupported by a hollow membraneous cup. Such is reckoned the beauty of this flower, that it has been the firſt ſtudy of the moſt eminent gardeners, to raiſe them in the greateſt perfection. Volumes have been written on their cultivation;

vation; and, as the flower is ſo well known, we ſhall only add, that Pinks are ſet indifferently, either in open ground, upon beds, in earthen pots, or in tubs, in Autumn, or the month of March. They are one of the chief ornaments of all gardens; and are remarkable for the variety, beauty, and excellence of the flowers.

AUSTRIAN ROSE.

THIS plant has, like other Roſes, a prickly ſtalk, which is garniſhed with winged leaves of an oval form, and their lobes ſawed. The flower conſiſts of petals that are indented at the top, and which have one ſide red, and the other yellow. It being a ſhrub, it may be propagated from the ſuckers that grow from the root, or from the offsets, either in ſpring or autumn. It bloſſoms during the months of July and Auguſt. Although this flower is much cultivated, yet Miller obſerves, that it is only an accidental variety of the Roſe, conſidered as a genus. Among the many ſpecies of Roſes, this is cultivated as one of the moſt valuable embelliſhments of a ſhrubbery.

ROSE.

ALTHOUGH Roſes are generally ranked among flowering ſhrubs, yet, as they are reckoned the greateſt ornaments of an Engliſh garden, and are the chief beauty of any aſſemblage of flowers, we have placed, in this ſhort Deſcription of Flowers, the following conciſe account of them.

As a general deſcription of the many ſorts of Roſes;—they grow on ſhrubs, that ſhoot forth hard, woody, thorny branches; with oblong leaves, indented, and armed with prickles.

prickles. On theſe branches grow the flowers, conſiſting of leaves, in a round form; their cups are leafy, and turn to round, or oblong, pulpy berries. The Pale Roſe is fair, large, of a carnation colour, and poſſeſſes an agreeable ſmell and appearance. The Damaſk Roſe is ſmall, white, ſingle or double, with a muſky ſcent. The Common White Roſe is large and beautiful, and remarkable for being, with the Red Roſe, worn as the diſtinction of the Houſes of York and Lancaſter. The Yellow Roſe has broad leaves, of a lemon colour, without ſmell. The Monthly Roſe is like the Damaſk, and has red flowers, growing in bunches. The Striped Roſe has white and red ſtreaked leaves: and the Moſs Roſe is ſo called, from the ſtem and outward leaves appearing to be covered with moſs, in a manner that appears ſingularly beautiful.

The Wild Virginian Roſe, with a larger pale flower, the American Muſk Roſe, with a ſmaller flower, and the moſt ſweet-ſcented American late-flowering Roſe, grow wild in the woods of North-America, from whence their ſeeds have been ſent to England, and great numbers of the plants have been raiſed. They are very hardy, and may

be planted in any ſituation, but they love a moiſt ſoil. They may be propagated by layers or ſuckers, in the ſame manner as the common ſorts of Roſes; and being intermixed with them, they will add to the variety. There is ſome variation in the colour of the flowers of theſe ſorts, which has ariſen from the ſeeds which were brought over, as it frequently happens with all the other ſorts of Roſes; for, of late years, ſince ſome curious perſons have ſowed the ſeeds of Roſes, there have been many new varieties obtained, ſome of which are very double, and of beautiful colours. Weſton ſays there are upwards of five hundred different ſorts of Roſes, one or other of the ſpecies of which is in flower above five months.

JESSAMINE.

JESSAMINE.

ALTHOUGH all the ſpecies of Jeſſamines grow in a very irregular form, and are never ſubmitted to the pruning-knife, they are a beautiful ornament to any garden. Of the Jeſſamine, there are too many ſorts to be here deſcribed; we ſhall therefore confine ourſelves to the Common Jeſſamine, which is ſo great a decoration to the cottages of our peaſants, as well as the gardens of our nobility. It is a ſhrub that ſhoots forth ſeveral ſmall branches; which are adorned with leaves oblong, pointed, placed in pairs along each branch, which terminates with a ſingle leaf: at the end of the branches grow the bloſſoms, in form of umbrellas, conſiſting of five delicate white leaves, which poſſeſs a moſt agreeable ſmell. When

the Jeſſamine is in bloom, nothing can be more pleaſing than the contraſt of the green ground with the ſtarry flowers with which it is ſo numerouſly ſtudded.

CARNATION.

THESE are called, by the Greeks and Romans, the White Violet, from being of the ſame ſpecies with reſpect to the flowers. The Gillyflower is reckoned one of the moſt principal ornaments of our gardens. The variety and great number of its flowers ſeem to have acquired it this diſtinction. The leaves of the ſtem reſemble thoſe of Sage: from the middle of the root, the ſtem riſes about eighteen inches, and then runs into ſeveral branches, tufted with beautiful flowers, compoſed of four leaves, in the form of a croſs, which have a moſt fragrant ſmell. This plant is raiſed from ſeed being ſown in March, on hot-beds, in ſmall drills, drawn acroſs each other: the ſeed being ſown, is covered, with the hands, as lightly as poſſible. When the plants appear, they muſt be ſecured from the froſt by glaſſes, matting, or dry dung. Among the Gillyflowers are ranked what are commonly called the Carnation, Old Blowers, &c.

PASSION-

PASSION FLOWER.

THIS flower cannot be eſteemed leſs than a miracle, ſince God has thought proper to deſcribe on it the principal emblems of the death and paſſion of our Saviour. The leaves are pointed, like a crown of thorns: the whiteneſs of the leaves repreſents the innocence of Chriſt; the red ſtrings are emblems of his being ſcourged; and the little column, in the middle of the flower, is thought by Divines to be the figure of the pillar to which our Saviour was bound: another part repreſents the ſponge; and the ſtamina, growing over the pillar, remind us of the three nails with which he was nailed to the croſs: and, in a word, the pointed leaves raiſe a perfect idea

of

of the ſpear with which his ſacred ſide was pierced. This moſt curious flower grows in all ſorts of ground, eſpecially in a ſoil inclinable to moiſt rather than light: it is multiplied by roots ſet three inches deep. As the roots ſpread conſiderably, care ſhould be taken to prevent their injuring the roots of other neighbouring flowers.

AMARANTHUS

Is a plant that has, riſing from its root, leaves that are large, pointed, of a browniſh green, bordered with red. From the centre of theſe leaves grows a ſtem about eighteen inches high, of a red colour, bearing flowers either of a violet, purple, crimſon, orange, red, or ſcarlet colour. From the beauty and ſimplicity of theſe colours, the Amaranthus is always eſteemed as a moſt valuable appendage to a garden. The ſeed, which is remarkably ſmall, curious, and beautiful, is preſerved in little boxes

until

until the winter. Theſe flowers appear graceful in pots filled with kitchen-garden earth and bed mould. If watered conſtantly and carefully, they will grow, in this ſtate, to a fine ſize, and will make a moſt beautiful appearance: and, as the flowers continue a conſiderable time, and flouriſh when other flowers are ſcarce, the Amaranthus is conſidered as no inconſiderable part of an elegant garden.

RANUN-

RANUNCULUS.

THE Ranunculus, next to the Tulip, is desirable for its beauty. There are several sorts of them imported every year from Turkey. This plant blooms in April and May, upon stalks about six or eight inches high. The double-flowering sorts are crowded with petals, like the Province Rose flower. The colours of them are deep scarlet, veined with green and golden hues, yellow tipped with red, white spotted with red, orange colours, plain white, yellow with black, and one sort of a peach-bloom colour. The single Ranunculus blows somewhat taller than the double, and is most agreeably variegated with pleasant colours. They are both increased by offsets, found about the roots, after taken from the ground. They may likewise be propagated from seed, saved from the single blossoms. But we are indebted greatly to the French for them, in consequence of our climate being too cold for their culture.

DAISY.

DAISY.

THE Daiſy, being of an agreeable aſpect, was called by the Romans, *Bellis*, from *Bellus*, *i. e.* handſome. The Daiſy has ſmall, oblong, ſmooth leaves, both indented, and otherwiſe: in the middle of theſe leaves riſe little, long ſtalks, tufted with a radiated flower, which is ſometimes white, red, and variegated.

The Daiſy, for its ſimplicity of beauty, and being the early grace of our banks and meadows, has been ever, and juſtly, one of the moſt charming ſubjects of paſtoral poetry. To gather them, is the firſt pleaſure of liſping infancy; and to view them, is the firſt delight of the humble cottager. Although this plant produces ſeed,

yet

yet thoſe who cultivate them in their gardens, replant the ſplit roots. It grows very low; and is a moſt proper and beautiful border, either in the flower or kitchen garden.

TUBEROSE

IS a ſort of Hyacinth, called Hyacinthus Indicus. Although this plant is brought from ſuch a diſtance as Aſia, yet it is now plentiful in moſt parts of Europe. The Tuberoſe has, growing from its roots, ſeveral leaves, about ſix inches long, ſtrait, and pointed at the end. In the middle grows a ſtem, to the height of three or four feet, and about half an inch in diameter. On the top of the ſtem grow the flowers, like Lilies, ſingle-leafed, ſhaped like a pipe, indented, and looking like a bell. The flowers blow ſucceſſively, which cauſes the Tuberoſe to continue long in bloſſom. So ſweet is their odour, that they perfume the place wherein they are ſet. This plant, if ſet in May, will flower in Autumn. They ſhould be placed where the ſun is hotteſt. They will be found a greater ornament to windows than to parterres.

SNOW-

SNOWDROP.

ONE of the firſt offerings which Flora diſplays on the ſhrine of Nature, is the Snowdrop. Pallid like the cheek of Spring, are its leaves; and, like the ſeaſon in which it appears, its bloſſom hangs languid on the verdant ſtem. The flower is compoſed of ſix leaves, which together form a bloſſom, ſimilar in ſhape to a bell: the odour is as grateful as the colour is delicate. The Snowdrop being a bulbous plant, is raiſed from its root, and is generally ranged with the Narciſſus. Although it is a common flower, yet ſuch is its beauty, ſimplicity, and cheering appearance, that it generally accompanies the Crocus in all parterres diſtinguiſhed for their variety or their elegance.

SWEET-

SWEET-WILLIAM.

THERE are two ſorts of this plant, conſiſting of ſingle and double flowers. The ſingle ſort only differs in the colour of the flower: the one has branches of bloſſoms variegated with red and white; the other has cluſters of deep crimſon-coloured flowers. They both bloſſom in June and July, upon ſtalks two feet high. The double ſort produces its beautiful red flowers in the ſame months, but upon ſhorter ſtems. The ſingle-flowered Sweet-William may be raiſed from ſeeds ſown in March or April: if planted in a loamy ſoil, they will thrive the beſt. The others may be alſo increaſed by the ſame means, or if they are laid down in the earth like Carnation layers.

CYCLAMEN.

CYCLAMEN.

THE Cyclamen is ſo called in Latin, French, and Engliſh, from the root being almoſt round. It is a plant that produces from the root, leaves that are broad, almoſt round, of a dark green colour, ſpeckled on the outſide, and with purple on the inſide: in the middle grow long pedicles, and at the top of which are the ſingle-leaved flowers, dividing into five parts, folding inwards. Autumnal Cyclamens bear a red flower, ſweetly ſcented.

In

In this ſeaſon, blows one called the Conſtantinople Cyclamen, which bears the firſt year twenty flowers; the ſecond, fifty; and the third, two hundred and all without the leaſt ſmell. The Cyclamen is raiſed by ſeeds. The Autumn Cyclamen ſhould be ſown in Autumn, and the Spring Cyclamen in the Spring.

SCARLET LYCHNIS.

THE beauty of this plant is ſuch, as to cauſe it to be ranked among the moſt elegant parterres. Both the Single and Double Lychnis are very delightful in appearance: they bear bunches of ſcarlet flowers, upon ſtalks above two feet high, in June and July. They are ſo greatly eſteemed, that gardeners rear them in pots, to decorate the moſt beautiful parts of their garden, or to be placed, in the Summer ſeaſon, in chimnies, where they prove a a moſt pleaſant ornament. The double kind is increaſed by ſlips taken from the root in March. The double flowering kind may be propagated by the ſame means, or raiſed in March, from ſeeds, which bloſſom the firſt year. An open ſituation, and a light ſoil, are moſt proper for their cultivation.

CROCUS.

THIS early flower, as if anxious to ſhare with the Snowdrop in cheering the departing gloom of Winter, appears in January and February, but not to be a mere ſpectacle of beauty: it produces a moſt uſeful ſubſtance, which is ſaffron. The ſhape of the flower reſembles the Lily, and poſſeſſes an agreeable ſcent. Conſidering its cheerful aſpect, when few flowers appear, and its producing ſo valuable an eſſence, it is rather a wonder it ſhould not be more cultivated in our gardens. The true Crocus is rather to be multiplied by the root than by its ſeed. It requires a rich ſoil, and ought to be planted in a ground expoſed to the foſtering rays of the ſun.

COLUMBINE.

COLUMBINE.

THIS plant is called Aquilegia, from *Aquila*, an Eagle, in conſequence of the leaves of its flower being hooked like the beak and talons of that bird. The Columbine ſhoots indented leaves of a blueiſh green, and growing to long ſtalks. In the middle riſes a ſtem of eighteen inches long, which is ſlender, and of a reddiſh colonr: from this ſtem ſprout ſeveral little ſprigs, which ſupport a flower compoſed of five flat and five hollow leaves, coloured with red, blue, white, cheſnut, and carnation. Columbines require a rich ſoil, and are cultivated by ſowing the ſeed very thinly in September, in beds well dug, where it remains until the plants are ready to be removed to the plots of a parterre. The Columbine is one of thoſe laſting plants which is kept alive by its roots, and will live a long time in the earth without requiring to be ſown again.

DOUBLE

DOUBLE MARYGOLD.

THIS plant has been admitted into our gardens, from the richneſs of the colour, and the beautiful form of the numerous leaves. Nothing can be more ſplendid than their golden hue. With reſpect to the diſpoſition of the leaves, they ſeem as if Flora had particularly diſpoſed them into the form of a crown, for her own embelliſhment. The leaves are not only beautiful in themſelves, but they are allowed, by phyſicians and botaniſts, to poſſeſs great medicinal virtues: they are ſaid to cheer the ſpirits, by their infuſion, as much as they cheer the ſight by their appearance. Their flavour is likewiſe ſo agree-

able,

able, as to have cauſed it to be mixed among the herbs that are uſually boiled in our broths and ſoups. Thus, after delighting us in the parterre, they heighten the delicacies of our table.

BELVIDERE.

FROM the leaves of this plant, reſembling thoſe of Flax, it is called in Latin, *Linaria*, from *Linus*, which ſignifies Flax. It riſes into ſeveral ſtems, two, three, or four feet high; and ſhoots into many branches, garniſhed with ſtrait, oblong leaves, of a light-green colour. At the extremities of theſe boughs appear ſingle flowers, with irregular leaves. Theſe plants are of uſe in little courts, where they are ſet two feet diſtant from each other, in borders raiſed for the purpoſe; or in pots, placed in ſymmetrical order. The Belvidere is multiplied by ſeed, ſown in plain ground, in any part of a nurſery; from whence it is removed, as ſoon as it is ſtrong enough to be replanted. As the air injures the root, it ſhould be replanted the moment it is taken from its native ſoil, and watered immediately.

PRIMROSE.

PRIMROSE.

THIS flower very early graces the lap of Nature. Its golden leaves are frequently ſeen riſing from the ſnowy beds. So welcome is this flower to man, that it is frequently reared in pots; which are placed to adorn our windows, when ſcarcely any other verdure is to be ſeen abroad. When planted, it ſhould be placed in good garden mould, and in a warm ſituation, among the ſmalleſt flowers, or elſe to edge the compartments of our parterres with its golden tiſſues. As no flower is more cheering, or agreeable to the ſight, we find it generally grace our moſt choice and beautiful gardens.

FLOWER OF PARNASSUS.

THIS plant is called Parnaſſus, or Gramen Parnaſſi, by the Botaniſts, from its being found on the Mountain of Parnaſſus. It bears leaves very like thoſe of the Violet: from amidſt theſe leaves riſe ſeveral ſtems, about ſix inches high: on the top is a roſy flower, compoſed of ſeveral unequal leaves, fringed, and diſpoſed in a circle. This plant is annual, and conſequently multiplied by ſeed, which ſhould not be thrown too thick. It thrives beſt in a fat, moiſt earth; and is cultivated like thoſe other plants that are ſown in hot-beds in March, and which are conſequently to be ſecured from the cold by glaſſes, ſtraw, or matting. This flower is not only a great beauty in parterres, but in pots, or very large tubs, where it appears to equal advantage.

LILY OF THE VALLEY.

MANY are ſurpriſed that this plant ſhould be called a Lily, as the bloſſom has not the leaſt reſemblance to that flower. Of this plant there are two ſorts; the white and the large-leaved Lily. The firſt has a ſtem a foot high, bearing three long, large, ſmooth, green leaves: the ſtem, from the middle upwards, is adorned with flowers almoſt round, white, very fragrant, and faſtened to a ſmall ſprig. The ſecond only differs from the firſt in having red flowers inclining to white, and not having ſo agreeable a ſcent. The Lily of the Valley is only multiplied by ſlips taken from the plant and roots. This plant, firſt ariſing in a valley, thrives no where ſo well as in ſhady places; for which reaſon, it is never ſet in the walks, but in ſome private part of the garden, where it is reared for the ſake of its flowers.

SUN-

SUNFLOWER.

THIS plant is called Torn-Sol, by the Italians, which ſignifies turning towards the ſun: it is therefore called Turnſole by ſeveral of our botaniſts. The cauſe of its turning towards the ſun, is from the flower being heavy, and conſequently inclining the ſtem to that poſition it is liable to, from being warped by the rays of this luminary.

The Sunflowers are of two ſorts: one produces a ſtem between five and ſix feet high, which is very ſtrait and branchleſs, with leaves nearly as large as thoſe of the Vine, jagged, pointed, and rough: on the top of this

ſtem

ſtem appear the flowers, reſembling the ſun. Care ſhould be taken in what part of a garden it is planted, leſt it ſhould choke the flowers growing near it. The places moſt proper, are the broad allies planted with trees, and between which the Turn-ſol may be planted at three feet diſtance.

INDIAN.

INDIAN PINK.

ALTHOUGH this plant has a ſtrong ſmell, yet it is raiſed in our gardens, for its beautiful flower. The Indian Pink ſhoots into a ſtem, about eighteen inches high, and then divides into ſeveral branches, full of leaves, indented and pointed. At the extremity of each bough, appear radiated flowers, round, compoſed of ſeveral well-formed leaves, which are of a yellow colour. The diſk conſiſts of ſeveral flouriſhes, divided into many parts. Theſe flowers have likewiſe crowns, compoſed of half-flouriſhes, placed in a cup, of one leaf. The Indian Pink requires much the ſame management as the female Balſam Apple. The cold injures them very materially.

This

This plant is very proper in all the compartments of our parterres: but they ſhould not be placed among plants of the ſmaller ſize, nor in the middle of beds; for, by ſuch a ſituation, the great beauty of theſe Pinks would be loſt to the ſpectator.

ASTER.

OF this flower there is a great variety to be ſeen in the gardens of the curious botaniſts, ten of the moſt beautiful of which are deſcribed by Miller as very proper ornaments in borders of large gardens, when few other flowers are in beauty.

THOUGH theſe flowers are very proper in large gardens, where they may have room, yet in ſmall places they are very apt to over-run whatever is planted near them; and the ſeeds are ſubject to ſcatter, and fill the garden with young plants, if the ſtalks are not cut down, and carried

carried away ſoon after the flowers are paſt; for which reaſons few people care to keep them; but yet, in large wilderneſſes, they are very good to fill up vacancies, and the flowers are very proper to adorn halls and chimnies; and as they come at a ſeaſon when few better flowers appear, they are the more valuable.

THE Aſter is propagated by parting the roots early in the ſpring, and will grow in almoſt any ſoil or ſituation; the larger ſorts increaſe ſo faſt, that, in a ſhort time, they will run over a large ſpot of ground, if not prevented: theſe grow beſt in the ſhade; the lower kinds ſeldom creep at the root, but muſt be taken up and planted every other year, which will cauſe their flowers to be fairer.

THE ſeeds of this beautiful plant were originally ſent from China by ſome of the French miſſionaries, to the royal garden at Paris; and have been ſince diſtributed to ſeveral perſons in Europe. The ſeeds ſhould be ſown on a moderate hot-bed the beginning of March; and when the plants ate come up, they muſt be tranſplanted on a new hot-bed, obſerving to ſhade them until they have taken

root; after this they muſt be frequently watered, and ſhould have a pretty large ſhare of air whenever the weather is favourable; for if they are kept too cloſe, or have too much heat, they are very often in danger of rotting near their roots.

If the ſeeds of the After are ſown on a warm border in the autumn, ſoon after they are ripe, the plants will come up in the ſpring, and be ſtronger, and flower better than thoſe which are raiſed in the ſpring.

GILLIFLOWER.

Of this flower, according to Miller, there are three ſorts, the firſt of which is the true Clove-gilliflower, which has been for a long time ſo much in uſe for making a cordial ſyrup, &c. of which there are two or varieties commonly brought to market, which differ greatly in goodneſs, ſome of them having very little ſcent, when compared with the true ſort: the large kind have been much plentier formerly than at preſent.

THE third ſort of this flower is only to be found in ſuch ſmall gardens as raiſe great quantities from ſeed, in order to ſupply the markets in the ſpring of the year: this being a very hardy kind, and their leaves being ſo broad, and the plants ſo vigorous, that people wholly unacquainted with them, make choice of them as the moſt promiſing plants, although they have ſeldom more than four or five leaves in flower, which are very ſmall and ill-coloured.

THE firſt of theſe, viz. the Clove-gilliflower, is worthy of a place in every good garden; but of late years there have been ſo many new kinds produced from ſeeds, which are ſo very fine and large, that moſt of the old ſorts have been excluded the gardens of the floriſts.

THESE flowers are propagated either from ſeeds, (by which new flowers are obtained) or from layers, for the increaſe of thoſe ſorts which are worthy maintaining.

THE value of theſe flowers cannot be aſcertained till the ſecond year, at which time the goodneſs of its properties may be decided upon. But, that the reader may be well

acquainted with what the Floriſts call *good properties*, we ſhall here ſet them down.

1. The ſtem of the flower ſhould be ſtrong, and able to bear the weight of the flower without hanging down.

2. The petals, or leaves of the flower, ſhould be long, broad, and ſtiff, and pretty eaſy to expand, or, as Floriſts term them, they ſhould be Free Blowers.

3. The middle pod of the flower ſhould not advance too high above the other part of the flower.

4. The colours ſhould be bright, and equally marked all over the flower.

5. The flower ſhould be very full of leaves, ſo as to render it, when blown, very thick and high in the middle, and the outſide perfectly round.

Having made choice of ſuch flowers as promiſe well for the large ſort, they ſhould be marked ſeparately for pots,

pots, and the round, whole-blowing flowers for borders; the ſingle flowers, and ſuch as are ill-coloured, and not worth preſerving, ſhould be pulled up, in order that the good ones may have the more air, as well as room, which makes the plant the ſtronger, and the flowers more luxuriant: theſe being laid, as ſoon as they have taken root, which will be ſome time in Auguſt, they ſhould be taken off, and planted out; thoſe that blow large, in pots, the others in borders.

LUPINE.

LUPINES conſiſt of three ſorts; the Great Blue, the Small Blue, and Yellow Flowering ſpecies. They all bloſſom in May and June. The firſt ſort grows to about two feet high; and the two latter, about half the height of the former. They are a flower that is ſeen in moſt gardens; and are remarkable for their neatneſs of bloſſom, and ſimplicity of colouring. The yellow ſpecies poſſeſſes an agreeable ſcent, which is denied to the other ſorts, that however are recompenſed, in general, with a greater brilliancy of colouring.

CON-

CONVOLVULUS.

THIS plant conſiſts of three ſpecies, called the Major, Minor, and the Scarlet-flowering kind. The Major has a flower of a rich purple colour; the Minor diſplays a flower of a delicate hue, between a ſky and mazarine blue: this ſpecies is ſometimes variegated with the colours of yellow and white. The Scarlet-flowering kind

is diſtinguiſhed for bearing a flower, of the colour from which it derives its name. But that which moſt particularly characteriſes the Convolvulus, in all its three ſpecies, is the flower, conſiſting of a ſingle leaf, which is a remarkable inſtance of the variety Nature diſplays in every part of the Creation, when contraſted with the Ranunculus, and other flowers, that are compoſed of ſuch a multitude of leaves. The Convolvulus blows from June until Auguſt; and, as a picture of humility, creeps upon the ground.

ASPHODEL.

THIS plant, from its appearance while blooming, being ſimilar to a royal ſpear, is called in Latin, *Haſtula Regia*, i. e. King's Spear. The ſtem of the Aſphodel is three feet high. In the middle of it grow, up to the top, a great number of ſingle flowers, each divided into five

five parts. It thrives in every ſort of ſoil; is multiplied more by roots than ſeed; and, if well watered, will afford moſt beautiful flowers. The Aſphodel is conſidered as a great ornament to a border, or any other part of a garden, where dwarfs, or tall flowers, are raiſed. It ſhould be ſet three inches deep, and a ſpan diſtance from each other, or from whatever flowers may be in the ſame compartments.

AURI-

AURICULA.

THIS flower has been the greateſt pride of all gardeners. One root of it has ſold for twenty guineas Theſe flowers are indeed very delightful, both in ſcent and beauty. They bloſſom in April, and are in full bloom about the 20th of the ſame month. The numerous variety of their flowers are diſtinguiſhed by the names and titles of eminent and exalted characters: thus, it has been not unaptly obſerved, that, as Auriculas increaſed ſo faſt, and great men, if poſſible, decreaſed faſter, in a ſhort time names of diſtinction would be wanting to denote their differences. The goodneſs of an Auricula conſiſts in a ſtrong flower-ſtem, ſhort footſtalks,

large

large regular flowers, full, round, and white eyes; and that the flowers themſelves may be flat, not the leaſt inclining to cup.

The culture being particular, we refer our readers to Bradley's New Improvements in Gardening and Planting.

VIOLET.

THE Violet produces, from its roots, tufts of leaves almoſt round, indented on the edges, and of a beautiful green. In the middle of theſe leaves grow the flowers, conſiſting of ſeveral irregular lips, ſhaped like a butterfly: the two uppermoſt reſemble a ſtand; and thoſe on the ſide are like wings; and the two lowermoſt are formed like a little bark. Thus curiouſly formed, it has been equally the pride of the peaſant, prince, and poet. It is one of the moſt early beauties with which Flora preſents reviving nature. It grows in any ſort of ground, and is

particu-

particularly pleaſing upon the borders of ſmall gardens. The flower is as agreeable to the ſmell as to the ſight, which has cauſed it to have been ſo univerſal a favourite. It ſhould be replanted every three years, and kept from weeds, which is the chief trouble the culture of the Violet requires. The Double Violet is only that which is raiſed in our gardens.

HELLE-

HELLEBORE

GROWS wild in Italy, Auſtria, and Lombardy. It thrives beſt on high ſituations. It has a plain ſtalk, ungarniſhed with leaves, until it produces the bloſſom on its ſummit: the flower is yellow, and compoſed of five or more petals. The root is fibrous. This plant ſhould

be

be propagated by offsets, and the roots ſhould be taken out of the ground, and tranſplanted. When their leaves decay, which is generally from the beginning of June to October, the roots ſhould be planted in ſmall cluſters, in order to improve the appearance of their bloſſoms. If planted alternately with Snowdrops, their effect will be the more agreeable, as they flower about the ſame time.

IRIS.

THE Bulbous Iris ſhoots forth a ſtem formed of long, broad leaves, that are ſoft, and of a pale green colour. In the middle grows a ſtalk which bears, on its top, a ſingle-leaved flower divided into ſix parts; and, in the centre of the flower, is a chive of three leaves arched. Their flowers are either white, yellow, blue, red, or aſh colour, and are moſt beautiful in appearance. They are multiplied both by their ſeed, and by bulbs. When the ſeed is to be ſown, it ſhould be gathered in July, and preſerved until September, before it is committed to the

ſoil;

foil; and whatever colour that ſeed is, you may expect to have a flower ariſe from it of the ſame hue, which is a circumſtance peculiar to the Iris, and may account for its name, which is derived from a Greek word, ſignifying to foretell or preſage; for the ſeed thus fortells the colour of the flower.

NASTURTIUM.

NASTURTIUM.

THE NASTURTIUM INDICUM, or Indian Creſſes, are of two ſorts; one large, and the other ſmall. The large ſort is known by the name of Monk's Hood: it has flowers, variegated with yellow and ſcarlet: they run upon the ground, and blow from May to September. This plant is raiſed with little care. The ſeed, being large, is ſown in ſeparate grains, at four inches diſtant from each other. The flowers of Monk's Hood grow upon ſmall reddiſh ſtalks, and are compoſed of ſeveral irregular leaves. The ſtem is covered with leaves; which are ſometimes round, and ſometimes angular. The ſmall ſort of Naſturtium is frequently eaten as a pickle; but the larger, which is Monk's Hood, is conſidered as poiſonous.

HOLY-

HOLYHOCKS

CONSIST of ſeveral ſorts. They have a large ſtem, that riſes about ſix feet high; which is decorated with flowers, in the ſame manner as other flower plants are decorated with leaves. The flower blends the delicacy of the Poppy with the richneſs of the Roſe. The colours of theſe flowers are various; as the red, white, purple, and black. Although the ſtems of the Holyhock are ſo ſtrong and large as to grow ſix feet high, yet they wither every winter to the ground. Their ſeeds are ſown in March, in the natural earth; and, notwithſtanding they lie not long in the ground, they produce no flowers until the next year. They may be tranſplanted about March, or September. The time of flowering is in July and Auguſt.

CROWN

CROWN IMPERIAL.

THIS plant has a ſtem about two feet high, which is ſurrounded with long, pointed leaves, growing immediately from the root: the ſtem is likewiſe garniſhed with ſmall leaves, growing in pairs, without any footſtalk. Upon the top of the ſtem is the flower, compoſed of ſeveral green, upright leaves, that appear to grow from the germ of another flower, formed of yellow inverted leaves, in a figure ſomewhat reſembling a turban: amid theſe leaves are ſeen ſtamina, with white anthera, which hang

hang down in a graceful manner. The anthera reſemble dew-drops, falling from the filaments of the ſtamina. The Crown Imperial is propagated from its bulbs, which ſhould be taken out of their mould in June, well cleaned, and carefully ſtored till September; when they ſhould be replanted. It bloſſoms chiefly in March and April: during theſe months, its ſingular beauty, and graceful dignity, form one of the chief ornaments of our moſt elegent gardens.

HYACINTH.

NEXT to theſe follows the Hyacinth, with all its virgin beauties: there are ſo many ſorts of them, and ſo different in colour, that Nature ſeems to have taken pleaſure in forming, and rendering them the more admirable by variety. As we are noticing the more early flowers, we have to obſerve, that the winter and ſpring Hyacinth is blue, and odoriferous. It is little, round, and of a ſingle colour. Hyacinths, like many other flowers, are multiplied by ſeed. The bulbs that are produced from the

the ſeeds, bear no flowers until the fourth year. The greateſt part of Hyacinths delight in places that are moſtly expoſed to the ſun, and apart from other flowers. Like animals that herd together in flocks, Hyacinths are, by Nature, moſt adapted to grow in cluſters, by themſelves.

MAR-

MARTAGON.

THE Martagon, or Mountain Lily, conſiſts of ſeveral ſorts. The Great Martagon has a red flower, growing on a ſtem between two and three feet high, without any footſtalk. It is ſmooth to the touch, and of a deep green: the flower is crooked, and bends down at the end of the ſtalk, which ſupports it from falling. The plant may be ſet in any ſoil. It muſt be planted a ſpan deep in the earth, and at the ſame diſtance from any other flowers which it accompanies. It is ſet among flowers of the larger ſize, or rather in the middle of borders, with flowers ſmaller than itſelf. The Martagon blooms in May. The bulbs ſhould not be removed before you intend to tranſ-

plant

plant them. Being ſooner affected with heat than cold, the bulbs ſhould be ſheltered from the ſun with little layers of earth, or preſerved from the ſummer heat by frequent waterings.

SWEET PEA.

THIS plant is frequently introduced into gardens, from the ſweetneſs of its ſcent, and the delicate beauty of its flowers. It is generally ſet with another, called the Painted Lady. The flower of the Sweet Pea is exactly the ſame as the Common Pea bloſſom, except being purple inſtead of white. The flower of the Painted Lady is pink and white. They are both raiſed from ſeed, which is ſown about the time of the other Peas. They bloſſom moſtly in July, and are no little decoration to thoſe parts of a garden allotted for the irregular and beautiful ſimplicities of Nature.

POPPY.

POPPY.

THE Garden Poppy has a ſtalk about two feet high, which ſupports a flower diſtinguiſhed for its delicate texture, beauty, and variety of colour, and its ſomniferous odour: but although the flowers are ſo agreeable in appearance, they are of ſhort continuance. They ſhould be ſown in ſpots, in order to afford an aſſemblage of colours, their variety of hue is ſo well calculated to afford. The flower is ſaid to yield a ſubſtance which is generally ſold by our apothecaries as opium. The Dutch Wild Poppy does not blow ſo high as the former: the flowers are red and white ſtriped, and bloom during the months of June, July, and Auguſt.

MEZEREON.

MEZEREON.

THIS plant is of two ſorts; the Red and White flowering. The Red is very common in gardens; but the White Mezereon is rather ſcarce. They are both dwarfs, and ſeldom riſe higher than about three feet: their ſtalks are ornamented with flowers ſo early as January, when the air is perfumed with their agreeable odours. They remain a long time in bloſſom, and are afterwards much adorned with the beauty of their fruitage. The only mode of propagating them, is by ſowing their ſeeds in March. This plant may be profitably introduced in parterres, as a ſlow flower, or in wilderneſs works, for its delightful bloſſoms. But they are adapted chiefly for a winter garden.

HONEYSUCKLE

Is a ſhrub, which ſhoots forth ſeveral branches, that expand on every ſide, and ſupport themſelves by twining round whatever is within their reach. At the knots of the branches, the leaves grow in pairs, oppoſite each other, at equal diſtances: they are ſoft, broad, pointed, green without, and white within. At the end of the branches the flowers grow in form of pipes, bending in a manner ſomewhat ſimilar to a crown. The peculiar form of the leaf, an agreeable diverſity of colour, and the aromatic odour it diſpenſes around the gardens it decorates, render the Honeyſuckle one of the moſt deſirable appendages to every ſpot where the bounties of Flora are collected for human delight.

ST. JOHN'S WORT

GROWS on a thin, leafy ſtalk, about a foot high. From the chief ſtem grow many branches, which are garniſhed with long, ſmall, pointed, and plain-edged leaves. On the top of each of the ſmaller branches is a yellow flower, which greatly reſembles the Daiſy, both in ſize and form. If reared in a green-houſe, this plant will bloſſom in March: but, if cultivated in a garden, the uſual time of flowering is in June, when it may be gathered for medicinal purpoſes. St. John's Wort is reared in moſt phyſic gardens, from its poſſeſſing qualities that greatly aſſiſt the cure of the jaundice: it is likewiſe a chief ingredient in that valuable balſam ſo well known by the name of Friar's Balſam, or Turlington's Drops.

THE END.